


starters

 **Roasted yellow Corn soup, Turmeric Popcorns**
Bhuni Makai Ka Shorba 75(v)

Spicy tempered Prawns
Porchai Yera 110


Salmon flavored with Bishop's Weed
 *Tandoori Norwegian Salmon* 95

Creamy Chicken kebabs
Chicken Tikka 'Doodhia' 85




Tender Lamb kebabs, created for the nobles who preferred not to chew
 *Galouti Kebab* 85

Broccoli in pickle spices, Char Grilled
 *Sarson Ke Phool* 65(v)

Char grilled Cottage Cheese spiked with 'Guntur' Chilies
 *Lal Mirch Ka Panir Tikka* 65(v)

Apricot and Potato cakes, Yogurt and Tamarind Chutney
 *Khurmani Ki Tikki* 65(v)

 **Soft Lentil dumplings in Yogurt, sweet Mango relish**
Bhalla Chaat 65(v)

 Our Signature Dishes
 Dishes that can be cooked in Olive Oil
 Moderately Spicy Dishes

m a i n s

 Spiced Fish cooked in paper envelope  <i>Paperwali Macchi</i>	150	 Paneer Tikka with Vinegar Shallots  <i>Panir Khatta Pyaz</i>	95(v)
Line Fish in spiced Coconut Curry  <i>Allepey Fish Curry</i>	140	Scrambled Cottage Cheese with Corn Kennels  <i>Makai Paneer Ki Bhurjee</i>	95(v)
Curried Pepper Prawns  <i>Jheenga Kadipatta</i>	140	Sautéed Spinach with golden Fried Garlic  <i>Lasooni Palak</i>	90(v)
Slow roasted baby Lamb Leg <i>Khushk Raan</i>	275	 Stir fried Potatoes with Pickle Chili spices <i>Achari Mirch Ke Aloo</i>	65
 Lamb Shanks in delicate Saffron curry <i>Dum Ki Nalli</i>	150	 Spiced Potato slices  <i>Aloo Katliyan</i>	65(v)
 Chicken Tikka with Vinegar Shallots  <i>Murg Khatta Pyaz</i>	120	Tempered Yellow Lentils  <i>Dal Hyderabad</i>	75(v)
 Peppered Chicken with Mango preserve <i>Kali Mirch Ka Murga</i>	120	Black Lentils and Kidney Beans simmered overnight <i>Dal Makhani</i>	75(v)
Smoked Egg Plant mash <i>Baingan Saraf</i>	75(v)	 Our Signature Dishes  Dishes that can be cooked in Olive Oil  Moderately Spicy Dishes	

m a i n s

RICE

**Basmati rice cooked in flavourful lamb Broth,
unique to "Awadhi" cuisine**
Lucknavi Lamb Biryani 130

Steamed Rice
Fluffy Basmati Rice 35

NAAN & ROTI

Naan 35

 *Chilli Olive Naan* 35

Garlic Naan 35

 *Spring Onion Kulcha* 35

Tandoori Roti 35

Laccha Paratha 35

Mint Paratha 35

VEGETARIAN SIDE DISHES

 **Sautéed Spinach with golden fried Garlic**
 *Lasooni Palak* 45(v)




 **Spiced Potato Slices**
 *Aloo Katliyan* 35(v)

Tempered Yellow Lentils
 *Dal Hyderabad* 45(v)




SIMPLE HUES

Mint, Boondi or Cucumber
Raita

Natural Yoghurt
Dahi

 Our Signature Dishes
 Dishes that can be cooked in Olive Oil
 Moderately Spicy Dishes

d e s s e r t

 Masala Tea' Crème Brulee <i>Masala Chai Custard</i>	55
 Basmati Rice pudding infused with Saffron <i>Kesar Pista Phirnee</i>	60
 Malt & Cocoa flavoured Indian Ice Cream <i>Ovaltine Kulfi</i>	65
 'Baked Alaska' Kulfi with Fruits <i>The Peak</i>	75
 Mango Yoghurt Cheesecake <i>Baked 'Alphonso' Yoghurt</i>	65
 Tamarind Sorbet	50

French press Coffee, Imported Tea's and Herbal Infusions