














Royal Indian Specialty

Appetizers

-   **(v) Dahi ke kebab**
deep fried yoghurt galletes with pickled mango
-  **(v) Rajma ki galawat**
pan fried kidney bean kebab with spiced apricots
-  **(v) Bharwan tandoori khumb**
cheese and nuts filled mushroom glazed in tandoor
- (v) Kandhari paneer tikka**
cottage cheese kebabs filled with beetroot and pomegranate
- Nimbu tulsi ka jhinga**
yoghurt, holy basil and lemon marinated tandoori prawns
- Sarson machi tikka**
fish marinated with yoghurt, chili and mustard
-   **Murgh Afghani tikka**
boneless chicken marinated with yoghurt, cashew and pepper
-  **Jodhpuri murgh tikka**
boneless chicken marinated with chili, garlic and mint
- Reshmi seekh kebab**
minced chicken kebabs flavoured with saffron
-  **Shikampuri kebab**
pan fried lamb and lentil gallets filled with mint and yoghurt
-  **Seekh kebab**
minced lamb skewers

Main course

-   **(v) Malai kofta**
cottage cheese dumplings simmered in cashew and onion gravy
-   **(v) Paneer khatta pyaaz**
cottage cheese with homemade pickled onions and chilli
-  **(v) Gucchi matar korma**
morel and green peas cooked in cashew, yoghurt and saffron gravy

*We levy no service charge
Above prices exclude 14.50% VAT and 6.00% Service Tax including Swachh Bharat Cess and Krishi Kalyan Cess*

(v) Vegetarian

 Chef recommends

 Contain nuts

 Spicy

 Contains gluten

(v) Lehsooni subz palak

stir fried seasonal vegetables with spinach and garlic

(v) Gatta curry

steamed gram flour dumplings tempered in fennel and yoghurt gravy

Meen moilee

fish simmered in curry leaf and coconut gravy



Jhinga milague masala

Kerala style prawns curry with curry leaf and pepper



Dum ka murgh

slow cooked chicken with yoghurt, saffron and cashew in a sealed pot



Jungli murghi

traditional chicken curry with Rajasthani spices



Murgh butter masala

boneless chicken finished in tomato and fenugreek gravy



Nashila dhungar laal maas

rum braised spring lamb smoked with Mathania chili

Awadhi gosht korma

aromatic lamb curry flavoured with vetiver roots and cardamom

*All Indian main courses are accompanied with lentil, potato preparation,
an Indian rice preparation or choice of Indian bread*

Dessert



Ghewar

a rajasthani delicacy of refined flour and clarified butter with reduced milk



Mawa batti

dumplings of reduced milk, steeped in sugar syrup with nuts and saffron



Badam halwa

almond pudding with cardamom, cooked in clarified butter



Saunfiyani malpua

fennel flavoured reduced milk dumplings in saffron sugar syrup



Rabri kulfi falooda

with saffron vermicili

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