

CONTEMPORARY TASTING MENU

Meat and Seafood selection

Fresh water prawns and mustard

Fresh water prawns wrapped in banana leaves with mustard, chilli and coconut

Essence of chicken and turmeric

Onion gorgonzola baby thumb naan

Salmon and pineapple

Tandoori cured salmon, pineapple chaat, lemon and date dressing

Chicken and 24 carat gold

Wild mushroom kedgeree, saffron jus de lie, apple and fennel salad






Lamb and quinoa

16 hour cooked kid lamb shank, raisin and pistachio quinoa pilaf, goat milk parfait

Amarvilas smoking jar!

*Ginger and cardamom crème brulee
Salt caramel nuts, fresh fruits, tender coconut and palm sugar ice cream*

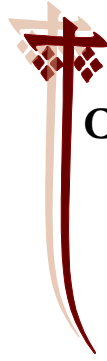


 Spicy  Vegetarian  Signature  Gluten free  Lactose free

We do not levy a Service Charge

An 18% Goods and Services Tax is applicable on all prices

1/08/2017



CONTEMPORARY TASTING MENU

Vegetarian selection

Watermelon and feta

Toasted chilgoza nuts, chilli and curry leaf "more kozhambu" dressing

A tasting of pumpkin and tamarind

Onion gorgonzola baby thumb naan

Olive corn kebabs and fresh pineapple chaat

Sweet and sour date chutney, mint, lemon

Potatoes, morels and pomegranate

*Potato barrels filled with nuts and field mushrooms, pomegranate curry,
green apple, fennel and red beet salad*


Cottage cheese and 24 carat gold

*Tandoori cottage cheese, wild mushroom kedgerie,
saffron and tomato butter*

Apple Jalebi

*Apple fritters in saffron syrup, poppy seed and
pepper ice cream*

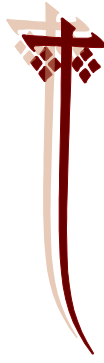


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TRADITIONAL INDIAN THALI

A three course sampler of appetiser, main course and dessert accompanied by cucumber and mintraita, pilaf rice, tandoori breads, homemade pickles and poppadoms, served in traditional copper and silver platters

Meat and Seafood selection

Chef's selection of meat and seafood appetisers and main course

Appetizers

Balaikajhinga

Tandoori prawn in a citrus cream marinade

Reshmi Seekh kebab

Tandoori kebab roll of minced chicken with ginger and fresh coriander

Aloobukharamaaz

Double cooked lamb kebabs filled with prunes

Main Course

Bengal fish curry

Fillet of beekti simmered with ginger, coconut milk and hot Bengal mustard

Murghmakhni

The traditional "Old Delhi" butter chicken

Badamigosht korma

Lamb slow cooked with ginger, black cardamom and almond milk

Paneermethimakhana

Cottage cheese braised with lotus seeds, roast garlic and winter greens

DalEsphahani

Black lentils simmered over night with tomatoes, and pomegranate juice, finished with butter and fenugreek

Dessert

Chef's selection of miniature Indian specialty desserts

Including "Pettha" the famous candied pumpkin dessert from Agra

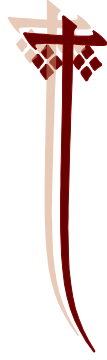


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TRADITIONAL INDIAN THALI

A three course sampler of appetiser, main course and dessert accompanied by cucumber and mint raita, pilaf rice, tandoori breads, homemade pickles and poppadoms, served in traditional copper and silver platters

Vegetarian selection

Chef's selection of vegetarian appetisers and main course

Appetizers

Paratdaarpaneertikka

Triple layered cottage cheese kebabs, marinated with saffron and dried rose petals

Kurkuri jalapeno subztikki

Jalapeno and cheese filled kebabs in a crisp rice crust

Rajmahkishammi

Black cardamom flavoured kidney bean kebabs, filled with onions, mint and yoghurt

Main Course

Lahoridumaloo

Tandoori potatoes filled with nuts, ginger and cottage cheese braised in a yoghurt and pomegranate curry

Bainganbharta

Smoked eggplant crush, stir fried with onions and tomatoes

Doodhiyakofta

Bottle gourd and prune dumpling simmered in a traditional onion and tomato curry

Paneermethimakhana

Cottage cheese braised with lotus seeds, roast garlic and winter greens

Dal Esphahani


Black lentils simmered over night with tomatoes, and pomegranate juice, finished with butter and fenugreek

Dessert

Chef's selection of miniature Indian specialty desserts

Including "Petha" the famous candied pumpkin dessert from Agra



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APPETISERS

Khastakhumbü

Crisp fried mushrooms filled with spiced cheese

Tandoori bharwanalooü

Potato kebabs filled with nuts, spices, mint and coriander

Zaitunitinka kebabü

Olive and sweet corn kebabs on a stick, flavoured with greenchillies and ginger

Dahikekababü

House specialty of crisp fried yoghurt kebabs filled with apricots and dried pomegranate

Paratdaarpaneertikkaü

Triple layered cottage cheese kebabs, marinated with saffron and dried rose petals

Tilaurpalakkeshammi kebabü

Pan fried sesame, spinach and lentil kebabs filled with spiced figs and mint

Kebab platter ü

Chef's selection from the above vegetarian kebabs

Balaikajheenga

Tandoori prawns in a citrus cream marinade

Ajwainimahitikka

Tandoori fish marinated with yoghurt chilli and carom seeds

Kastoorimurgh

Boneless chicken kebab finished with an aromatic egg crust

Murghmalai kebab

Boneless chicken breast marinated with cardamom and mace

Reshmiseekh kebab

Minced chicken kebabs flavoured with fresh coriander and ginger

Burrah kebab






Kebabs of lamb chops and shank marinated overnight with yoghurt, chilli and royal cumin

Kakori kebab

Charcoal grilled kebabs of finely minced lamb flavoured with saffron

Kebab platter


Chef's selection from the above meat and seafood kebab

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MAIN COURSES

Hedder ü

Classic Kashmiri preparation of morels and wild mushrooms with yoghurt and saffron

Doodhiyakofteü

Bottle gourd dumplings simmered in a rich onion and tomato curry with fresh coriander

Lahoridumalooü

Tandoori potatoes filled with nuts, ginger and cottage cheese braised in a yoghurt and pomegranate curry

Bainganbhartaü

Tandoor smoked eggplant crush braised with tomatoes and ginger


Bharwanmirchkikadhiü

Banana chillies filled with potatoes, simmered in a yoghurt curry


Kairiwalibhindiü

Baby okra stir fried with raw mango and onions

Paneerü

*Cottage cheese curry in your choice of cooking style
With green peas (Mattarpaneer), Methimalai, Tikka masala ,
or Saagwala*

Soya chaampü

*Soy protein "chops" in your choice of cooking style
Lehsoonisaag, Malaitikka masala, Traditional home style *

Jheengamalai curry

Bengal prawn curry with mustard, green chillies and coconut cream

Mahikaliya

Mogul style fish curry with mustard oil and tamarind

Mussallambatyer "zamindum"

Quails simmered in sealed pots buried underground!

Kundanmurgh

Lucknow specialty of chicken slow cooked in a thin gravy with aromatic spices and pure gold leaves

Murghdhaniwaal korma

Kashmir specialty korma of chicken cooked with coriander

Murghmakhni

The all time favourite "Old Delhi" butter chicken tandoori chicken simmered with tomatoes, butter and cream

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Tandoori chicken 🌶️🌱

served whole for two guests

Marchwangan korma 🌶️🌱🍵

Kashmiri lamb specialty, simmered with mild red chillies and saffron

Badamnalligosht 🌶️🌱🍵

Lamb shanks simmered for twelve hours in a rich aromatic stock flavoured with betel nut roots and almond milk

Raan-e-Esphahan 🌶️🍵

*Whole leg of lamb pot roasted with yoghurt and brown onions
serves two*

BIRYANI AND PULAO

*finest basmati rice cooked with your choice of meat or vegetable
in sealed pots served with cucumber raita*

Guchipulaoü

with Kashmir morels, brown onion and black cardamom

Zafranisubz biryani ü 🌶️

with saffron and vegetables

Awadhi murgh biryani 🌶️

Lucknow style chicken biryani with mint and brown onions

Goshtdum biryani 🌶️

Lucknow style lamb biryani with mint and brown onions

ACCOMPANIMENTS

Dal-e-Esphahanü 🌶️🌱🍵

*Black lentils simmered over night with tomatoes,
and pomegranate juice, finished with butter and fenugreek*

Moongmasoorpalakkidaalü 🌱

Yellow lentils cooked with spinach and tempered with cumin and garlic

Raitaü 🌱

*churned yoghurt with black salt and roast cumin
choice of cucumber, potato and pomegranate or plain*

Rice ü 🌱

*Steamed basmati rice
Natural unpolished rice
Jeerapulao- Cooked on dum with onions and cumin*

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Indian bread

Roti – tandoori or roomali
Naan – plain butter or garlic
Parantha – laccha, pudina or ajwaini
Kulcha – onion, paneer or masala

DESSERTS

Apple jalebiü

Crisp apple fritters in saffron syrup, poppy seed and spice ice cream

Soufflé of roast pineapple and Kerala pepperü

Flavours of saffron and ginger, Tender coconut and palmjaggery ice cream

Chefs special “Hot Chocolate” ü

Star anise, chilli, chocolate marshosa

Kulfiü

Indian style frozen parfait with fresh fruit
Kesarpista - Saffron and pistachio
Baadamaur-Anjeer – Fig and almonds

Angoorirasmalaiü

Cottage cheese dumplings poached in sweetened milk, saffron and cardamom

Gulabjamunü

Reduced milk dumplings in a rose flavoured syrup

Amarvilās fruit composition ü

Kerala vanilla bean ice cream

Homemade ice creams

Kaapiaurdaalchini – Coorg filter coffee and cinnamon
Thandai sherbet – rose petals, poppy seeds, fennel and pepper
Noulangurerariyal – jaggery and tender coconut

Homemade sorbetsü

Saunth chutney – sweet and sour tamarind and ginger
Nimbupani – lemon and Himalayan honey
Kesariya Nagpur santra – Nagpur orange and saffron



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SPECIALITY TEA

Imperial White

Delicious white tea with a delicate jasmine flavor

Makaibari

A flavorful single estate Darjeeling tea produced in small quantities

Gyokuro

Light and uplifting Japanese green tea with a delicate flavour and aroma

Genmaicha

Mild green tea laced with a delicate nutty flavor

Flowery Bouquet

Delicate blend of green tea, rose petals, hibiscus and licorice root

Easy Digest

Therapeutic blend with ingredients that aid digestion

Silver Needle

Mellow brew with a delicate aroma and mild taste

Ginseng Oolong

A robust medicinal tea with a ginseng aftertaste

SPECIALITY COFFEE

Brazilian Santos

Dry processed light coffee which is smooth on the palate

Colombian Excelso

Medium-bodied with a sweet aftertaste and light citrus notes

Decaf Guatemala

Medium roasted 'water processed' Decaf

Aged Indian Monsoon Malabar

Monsoon winds cause the beans to acquire their unique mellow flavor with a distinct earthiness


Kenya AA Masai

Maturing in Kenya's rich volcanic soil it has a sharp flavor with a distinct fruitiness

Jamaican Blue Mountain

The finest coffee in the world



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