

## DESSERTS

### **Ziya Choco Block**

Warm marbled chocolate samosa  
Caramelised nutty chocolate delice  
Jaggery-pecan chocolate kheer  
Chocolate espresso lolly  
Chocolate pista chenna papdi  
Chocolate paan cola

**serves two guests**

### **Nariyal Rasmalai**

Coconut rasmalai, saffron tapioca pearls  
Tender coconut ribbons  
Coconut kulfi, caramelised pineapple

### **Santra-Ras-Baileys**

Orange baked yoghurt  
Chocolate rasgulla  
Baileys ice cream

### **Kulfi Trilogy**

Malai, beetroot-cashew, hazelnut

### **Selection of homemade ice creams-Any 3**

Rose petal-vanilla bean, Sesame-jaggery  
Saffron, Black cardamom-sweet saunf

**We do not levy a service charge**  
**An 18% Goods and Services Tax is applicable on all prices.**  
**Should you be allergic to gluten or any other ingredient**  
**please bring it to the attention of the server.**

## PHILOSOPHY

The Gourmand menu guides you on a culinary journey through India, weaving a fabric of regional traditions, religious beliefs and customary cooking techniques. Marrying the old and the new, the innovative flavour combinations and contemporary presentation add a modern spin in tune with the global pulse while paying homage to the roots of Indian cuisine. Close your eyes and explore a myriad of sensory dimensions.

There are few things in life as pleasurable as the synergistic pairing of food and wine.

Chef Vineet Bhatia's food is made to be enjoyed alongside the fruits of Bacchus.

To elevate your dining experience, we have hand selected wines to compliment each course of the Gourmand Menu.

## VEGETARIAN GOURMAND MENU

**Wild mushroom khichdi**  
Makhni ice cream, white tomato soup

**Home Smoked Tandoori Broccoli**  
Almond crusted tikki chaat

**Sesame Honeyed Paneer**  
Avocado chop-chop kachumbar

**Saffron sorbet**

**Subz Potli**  
Tadka dahi, tomato kut

**Kapi Soya Chop**  
Black dalmoth potato chaat, soy kheema bomb

**7 Years Cravings**  
Chocomosa, santra-ras- baileys, blueberry caramel kheer, paan  
panna cotta-rose kulfi mawa golgappa-choco rabdi

## GOURMAND MENU

**Wild Mushroom Khichdi**  
Makhni ice cream, white tomato soup

**Home Smoked Tandoori Salmon**  
Ginger chilli lobster

**Sesame Honeyed Cod**  
Avocado chop-chop kachumbar

**Saffron Sorbet**

**Mustard Chicken**  
Tadka dahi, tomato kut

**Kapi Lamb Chop**  
Black dalmoth potato chaat, kheema bomb

**7 years cravings**  
Chocomosa, santra-ras- baileys, blueberry caramel kheer, paan  
panna cotta-rose kulfi mawa golgappa-choco rabdi

ZIYA meaning 'splendour', 'light', 'glow' is our contemporary Indian restaurant, reflecting Michelin~starred chef Vineet Bhatia's passion and creative repertoire. A respect for tradition and the flavours of India have always been at the core of his cooking.

Embracing modern techniques and myriad international influences we endeavour to create new ways to flavour, present and reconsider Indian cuisine.

## APPETISERS

### Tomato Saar Soup (V)

Maharashtrian coastal preparation with tomatoes, edamame chaat  
Edamame pao, homemade fresh chilli butter

### Dilli Chaat (V)

Almond crusted tikki, chickpea masala, sweetened yoghurt  
Tamarind chutney sorbet, dahi bhalla, bhalla ice cream

### Paneer-Buratta (V)

Herb paneer tikka, spiced fresh burrata cheese, tomato kut, mathi wedge

### Pumpkin Chops (V)

Fennel flavoured pumpkin chops, rajma chaat, kurkuri bhindi

### Subz Platter (V)

Dahi bhalla chaat, pumpkin chop, paneer maharani tikka, brinjal gujiya

(V) Vegetarian

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## APPETISERS

### **Fish Tikka-Kofta**

Fish tikka coconut, fish quinoa kofta, tempered turmeric yoghurt,  
Black sesame crisp

### **Kasundi Salmon**

Oven baked honey, mustard and garlic salmon  
Tandoori potato and avocado kachumber

### **Chicken Medley**

Chicken bhaji tokri, sesame chicken seekh, Kolhapuri chicken tikka

### **Lamb Pasand**

Malabari lamb boti, lamb shikampuri kabab, pomegranate raita and jelly

### **Ziya Platter**

Tandoori prawn, chili garlic bekti, maharani chicken tikka  
Lamb sesame seekh

## MAIN COURSES

### **Olive Malai Paneer Tikka (V)**

Bisi bele bhaat, malai-spinach sauce, curry leaf snow

### **Tandoori Cauliflower (V)**

Cauliflower tandoor grilled, nilgiri sauce, brinjal raita, brinjal gujiya

### **Methi Malai Rolls (V)**

Fresh fenugreek leaves and cheese rolls, Hyderabad tomato kut sauce  
Cumin potatoes, pepper and chhena bake, methi khakra

### **Bhaji Paneer (V)**

Chowpatty bhaji, onion fritters, idiyappam

### **Kolhapuri Subz Biryani (V)**

Fragrant saffron rice layered with baby root vegetables of beetroot, turnip  
Potato, colocasia and carrots

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## MAIN COURSES

### **Lobster Quinoa**

Chilli garlic lobster, toasted quinoa, uttapam

Cashew-coriander zucchini stir-fry, tomato sambhar chutney, coriander oil

### **Seafood Konkani**

Grilled Chilean sea bass, curry leaf prawns, dhokla-prawn pickle

Kokum moilee, sago noodle crisp

### **Seviyaan Bhetki**

Vermicelli crusted fish, tamarind edamame sticky pulao

roasted red pepper sauce, burani raita

### **Mustard Chicken Tikka**

Cashew paniyaram, Chettinad sauce, stir fried garlic spinach

Sambhar-podi potatoes, black mustard caviar

### **Chicken Maharani**

Black Dal chicken tikka, cauliflower bhurji, scallion pakoda

Tadka makhni sauce

### **Kapi Lamb**

Arabica coffee lamb chops, coconut-cashew khichdi

Green beans and carrot thoran, smoked cashew-goat cheese samosa

### **Raan Mussallam**

Lamb marinated overnight in Indian spices, tadka dahi, roomali roti

Serves two guests.

### **Dum Parda Chicken Biryani**

Flaky crust encased slow cooked chicken layered with aromatic basmati rice

Served with vegetable raita

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## ACCOMPANIMENTS

### **Gucchi Edamame Malai (V)**

Morels and edamame in cashew and spinach gravy

### **Til Wale Kofte (V)**

Sesame crusted vegetable kofta balls poached in tomato gravy

### **Tadka Paneer Makhni (V)**

Cottage cheese tossed in creamy tomato and onion gravy, tempered with spices

### **Subz Thoran (V)**

Coconut-curry leaf tempered stir-fry of edamame, peas, broccoli and asparagus

### **Tadka Dahi (V)**

Yoghurt tempered with spices

### **Nariyal-Mirch Jhinga**

Coastal styled prawns cooked in coconut milk infused with kaffir lime leaves and lemon grass

### **Kolhapuri Macchi**

Chunks of bekti poached in a Kolhapuri masala

### **Murgh Makhanwalla**

Chicken tikka in a creamy tomato sauce infused with kasoori methi

### **Chicken Bhuna**

Chicken poached in well-spiced, intense coating sauce

### **Lamb Darbari**

Slow cooked lamb with yoghurt, fried onions and spices

## BREADS

Bread basket of the day

Sundried tomato naan

Red onion coriander naan

Aubergine naan

Saffron Sesame naan

Masala cheese naan

Chilli garlic naan

Spinach paratha

Potato spring onion paratha

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