

CHEF KAMLESH SUGGESTIONS

APPETISERS

Dishes are subject to availability.

Food Allergies and Intolerances:

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol (*) can be made.

Before ordering, please speak to our staff about your requirements.

KASHMIRI STYLE MOREL & PEPPER (d,n,v) 25

Chargrilled bell pepper stuffed with morels, cottage cheese, and walnuts, finished with saffron cashew sauce.

RAJ KACHORI (CHAAT) (d,g,n) 20

Known as the King of Kachoris, this regal chaat unites sweet, tangy, and spicy elements in a crisp shell filled with lentils, chutneys, and yoghurt.

FOUR CHEESE NAAN (d,g) 18

Tandoor-baked naan filled with mozzarella, cheddar, goat cheese, and a touch of blue cheese, brushed with garlic-truffle butter.

ALOO NAZAKAT (d,g,n) 18

Potato and cottage-cheese dumplings filled with dry fruits and green chilli, gently grilled for a smoky finish.

DAHI CROQUETTES (g,d) 20

Delicate croquettes of hung curd and paneer, golden-fried for a creamy centre and crisp shell, paired with chargrilled pepper chutney and saffron raita.

EDAMAME SEEKH (d) 20

Delicate edamame seekh infused with truffle oil and a touch of green-apple pachadi, flame-grilled on skewers and served with mint chutney.

CRISPY PANEER & PEPPER CIGAR (v) 18

Crisp phyllo rolls filled with spiced paneer and capsicum, served with chilli-tomato relish, sweet-chilli glaze, and mint emulsion.

STUFFED TANDOORI SOYA CHAAP (d) 21

Soya chaap stuffed with sautéed soya and paneer, seasoned with garlic and spices, marinated in tandoori masala and grilled to perfection.

PANEER GULNAAR (d,n,v) 20

Cottage cheese marinated in saffron-curd and almond cream, finished with rose petal dust and pistachio crumble.

BEETROOT KI SHAMI (g,n) 20

Beetroot and cottage-cheese patties delicately flavoured with roasted cumin and ginger.

CAFREAL CHICKEN TIKKA (d,*) 20

Goan-style chicken marinated with coriander, green chilli, and spices, chargrilled in a tandoor.

KOZHI FRY (g,d) 22

Minced chicken tossed with curry leaves, chilli, coriander, and cheese, finished with black pepper and chilli sauce, served with mint chutney.

KALMI KEBAB (d) 24

Saffron-marinated chicken thigh slow-roasted in a charcoal tandoor, finished with cracked pepper and smoked ghee, served with mint-yoghurt chutney and pickled shallots.

PRAWNS KOLIWADA (g,d) 26

Golden-fried prawns in spiced batter, paired with creamy chipotle mayo - a modern Mumbai classic.

HARE NIMBU KA JHINGA (d,*) 24

Grilled prawns with basil, kaffir lime, coriander, and peppers.

KERALA COCONUT-CHILI SALMON (df) 24

Salmon marinated in coconut, ginger, red chili and curry leaf, steamed in banana leaf for soft, aromatic flavours.

KONKANI MASALA KEKDA (g) 22

Crisp soft-shell crab dressed in a tangy Konkani spice reduction, finished with cumin coriander chimichurri and pickled chillies.

BHUT JOLOKIA PRAWNS STIR-FRY (g,d).24

Tiger prawns tossed with Assamese ghost-pepper sauce.

KASUNDI METHI SALMON TIKKA (df) 24

Grilled salmon marinated in mustard, fennel, and cumin, served with creamy kasundi fenugreek sauce.

GALAWATI KABAB (d) 22

Classic Lucknowi minced-lamb kebab - melt-in-the-mouth soft, served on paratha with mint chutney.

SAMUNDARI SUR (d,*) 24

Pan-seared scallops on mango-ginger purée with saffron coconut emulsion, coriander oil, and rose salt.

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MAINS

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SHAAHI NARIYAL LOBSTER TAIL (n) 55

Butter-poached lobster tail set over fragrant lemon rice, finished with a velvety coconut-cashew-coriander emulsion.

PURANI DILLI KA BUTTER CHICKEN (d,n) 35

Charred tandoori chicken tikka enveloped in a velvet-smooth tomato and cashew makhani, slow-finished with cultured butter and cream. A rich, seductive classic born in the lanes of Old Delhi.

CONFIT DUCK (d,*) 38

Pan-seared duck Leg with pickled onion, Chettinad sauce, and ghee-roasted potato.

PEPPER LAMB OR CHOICE OF MEAT 30

Meat marinated in red chilli, ginger, and garlic, cooked with peppercorns and whole spices – robust and spicy.

MASALENDAR LAMB CHOPS (d) 45

Lamb chops marinated overnight with Kashmiri chilli, yoghurt, and garam masala, charcoal-grilled and glazed with onion-tomato jus.

GOSHT AWADHI KORMA (d,n) 32

Classic Awadhi lamb curry enriched with saffron and cashew.

GOAT NIHARI (g) 35

Slow-cooked Lucknowi goat stew infused with Mughlai spices – deep, rich, and comforting.

CHICKEN PATIYALA (d,n,e) 36

Boneless chicken cooked in North-Indian style creamy sauce (contains egg).

NOOR-E-MURGH (d,n) 38

Confit chicken leg in saffron-cashew and onion-yoghurt sauce, finished with cream and rose ash.

PRAWN CHETTINAD 30

Succulent prawns in fiery Chettinad masala with curry leaves and coconut.

CHIPOTLE GLAZED SALMON (d,n,*) 35

Salmon glazed with chipotle and cumin on lemon rice, finished with creamy fenugreek peas.

CRAB MIRCHIWALA (g,*) 37

Fried soft-shell crab atop Szechuan rice with chilli-masala sauce, served with vegetable poriyal.

KUNNI GOSHT (g,*) 32

Goat cooked in an earthen pot with garlic bulb, stone-flower spice, and mustard oil.

RAAN SIKANDARI (d) 40

Lamb shank marinated overnight with garam masala and yoghurt, slow-cooked in charcoal tandoor, served with cumin potatoes.

ALLEPPEY SEAFOOD CURRY (df) 35

Seafood medley stewed in mango-coconut gravy tempered with mustard and curry leaves served with coconut rice.

PANEER DHANIWAL (d,n) 30

Tandoor-grilled stuffed paneer, marinated in yoghurt and spices, a silky coriander-cashew cream sauce.

MIX SEAFOOD TAWA MASALA (d,n,*) 35

A medley of prawns, scallops, and reef fish seared on an iron griddle with roasted bell pepper, spring onion, and coastal black-pepper masala.

PANEER MUMTAJ (d,n) 30

Homemade paneer cooked in exotic spices, tandoor-finished, and simmered in tomato gravy.

GUCCHI MUSSALLAM (d,n,v) 35

Kashmiri morels stuffed with silky paneer, dry fruits, and cardamom, gently charcoal-grilled and served over creamy paneer. Finished with a luxurious pistachio-cashew yoghurt saffron sauce.

MALVANI SEAFOOD CURRY (df) 35

South-Indian-style seafood curry with prawns or fish of the day, served with coconut rice or fried rice noodles.

SALADS

TANGERINE & SESAME SALAD 20

Mixed lettuce with tangerine, cilantro, carrots, red cabbage, tomato, red onion, sesame oil, and grated ginger.

PRAWNS & QUINOA SALAD (d,g) 25

Pan-seared tiger prawns with quinoa, cucumber, bell peppers, and olive oil, served with mini naan.

SMASHED CUCUMBER SALAD WITH KASUNDI YOGHURT 18

Smashed cucumbers draped over a velvety kasundi yoghurt, finished with mustard oil, sesame and micro herbs.

NAAN BREADS

Mushroom & Truffle Naan (d,g,*) 20

Caramelised Onion & Blue Cheese Naan (d,g) 10

Spinach & Goat Cheese Naan (d,g) 12

DESSERTS

AFFOGATO 18

Vanilla ice cream with a shot of espresso and your choice of liqueur.

GHEVER WITH RABRI 18

A crisp honeycomb Ghever filled with silk-smooth rabri, complemented by pistachio shards and aromatic cream accents – an elevated interpretation of a royal Rajasthani dessert.

LEMON SORBET (gf,df) 14

A refreshing, palate-cleansing lemon sorbet – light, tangy, and dairy-free, finished with a hint of citrus zest.