

































Kanak, the Indian specialty restaurant at Trident, Hyderabad, presents the best of authentic Indian cuisine. The thoughtfully curated menu offers a culinary journey through the undivided Indian subcontinent ranging from delicacies of the North-West frontier provinces to the renowned Hyderabadi 'Nizami dastarkhwan', the king's spread and varied offerings from the many coasts of India. Our 'khansamas', the master culinarians, trained in the art of Indian gastronomy, take pride in and ensure the originality of every dish.

The two semi-private fine dining rooms housed in the restaurant offer an ideal setting for a corporate dinner or an intimate soirée with family and friends.

The intricate woodwork, hand painted gold leaf murals and the soothing classical music accentuate the warm and luxurious setting of the restaurant.

A meal at Kanak, an experience in its own
- of Indian fine dining, and luxury.

APPETISER

-  **Anjeer paneer tikka**  
~429 Kcal/ 100gm (160gm serving)
cottage cheese filled with dry fig relish, beetroot marinade,
cooked in tandoor
-  **Chowk ki tikki** 
~352 Kcal/ 100gm (140gm serving)
pan fried spiced potato gallette, authentic recipe from the
streets of Chandini Chowk in Delhi
-  **Shakarkand palak patta chaat**
~130 Kcal/ 100gm (180gm serving)
oven roasted sweet potato, baby spinach crisp, tamarind and mint relish
-  **Subz dahi kebab**  
~366 Kcal/ 100gm (140gm serving)
vermicelli crumbed yoghurt gallette, cheese and vegetables
-  **Malai broccoli**  
~89 Kcal/ 100gm (160gm serving)
yoghurt and cream cheese marinated broccoli floret, cooked in tandoor
-  **Kadak roomali**  
~488 Kcal/ 100gm (160gm serving)
crisp roomali topped with onion, tomato, chilli and cheese
-  **Tulsi nimbu jhinga**  
~253 Kcal/ 100gm (150gm serving)
tandoor cooked Vizag jumbo prawn, basil and lemon marinade
-  **Patthar ka gosht**   *regional specialty*
~247 Kcal/ 100gm (200gm serving)
lamb escalope marinated in homemade spices, cooked on lava stone
-  **Gosht seekh kebab**  
~410 Kcal/ 100gm (140gm serving)
clay oven cooked spiced lamb mince skewer
-  **Chapa vepudu**   *regional specialty*
~169 Kcal/ 100gm (150gm serving)
regional Andhra spiced murrel, cooked on griddle
-  **Kanak murgh tikka**  
~243 Kcal/ 100gm (200gm serving)
chicken morsels marinated with home ground spices, finished in tandoor

SOUP

-  **Tamatar dhaniya ka shorba** 
~112 Kcal/ 100gm (120gm serving)
tomato broth scented with coriander root
-  **Murgh badami shorba**  
~61 Kcal/ 100gm (120gm serving)
chicken bouillon with mint and saffron
-  **Paya shorba** 
~368 Kcal/ 100gm (120gm serving)
lamb trotter broth spiced with black pepper

 Vegetarian  Non Vegetarian  Vegan







 Lactose  Gluten  Nut  Soy  Egg  Fish  Crustacean  Pork  Alcohol

Our menus indicate 'approximate value' of calories for menu items. Should you be allergic to any ingredients, please bring it to the attention of your server. All our meat and fish are locally sourced, unless specified otherwise. Please speak to your server for more details about our sustainability practices.






















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FROM THE SEAS

Subject to fresh catch of the day. Indicative prices per 100 gm. Actual pricing as per weight. Please speak to your server for chef's choice preparation for the day.

-  **Crab** 
~120 Kcal/ 100gm (100gm serving)
-  **Lobster** 
~150 Kcal/ 100gm (100gm serving)
-  **Fresh catch From Vizag** 
~120 Kcal/ 100gm (100gm serving)

CURRY AND KORMA

-  **Kathal Rara**  
~179 Kcal/ 100gm (230gm serving)
jackfruit chunk and mince cooked in onion tomato masala
-  **Khumb bhuna pyaaz**
~178 Kcal/ 100gm (200gm serving)
fresh button mushroom, shallot, home ground spices
-  **Dakshin ka saag**
~81 Kcal/ 100gm (180gm serving)
fresh locally sourced amaranth, moringa, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic
-  **Paneer tamatar ka kut** 
~315 Kcal/ 100gm (210gm serving)
from the house of Nizams, cottage cheese cooked in tangy tomato gravy
-  **Royyala iguru**   *regional specialty*
~130 Kcal/ 100gm (210gm serving)
regional speciality of spiced Vizag prawn in onion and tomato
-  **Rampuri taar korma**   
~379 Kcal/ 100gm (220gm serving)
Nawabi delicacy of lamb cooked in ginger, garlic, onion and fried nuts
-  **Sarson bhetki**  
~203 Kcal/ 100gm (220gm serving)
Bay of Bengal bekti simmered in mustard and onion gravy
-  **Dum ka murgh**  
~184 Kcal/ 100gm (230gm serving)
tender chicken simmered in a rich, aromatic cashewnut and khus khus gravy
-  **Junglee kukkad**
~311 Kcal/ 100gm (230gm serving)
hunter style chicken curry




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DAL











- **Toor dal tadka** 
~317 Kcal/ 100gm (150gm serving)
cumin, garlic, mustard tempered toor lentil
- **Dal-e-Kanak**  
~598 Kcal/ 100gm (160gm serving)
twenty four hour simmered black lentil finished in butter

BIRYANI AND RICE

All biryanis are served with mirch ka salan (contains peanut) and cucumber raita (contains lactose)

- **Hyderabadi subz dum biryani**  *regional specialty*
~293 Kcal/ 100gm (410gm serving)
mélange of vegetables, fragrant basmati rice, from the land of Nizams
- **Shahi jeera pyaaz pulao** 
~208 Kcal/ 100gm (150gm serving)
royal cumin tempered aromatic basmati rice with caramelised onion
- ✓ **Steamed basmati rice**
~97 Kcal/ 100gm (150gm serving)
- ▲ **Hyderabadi kacche gosht ki biryani**  *regional specialty*
~272 Kcal/ 100gm (420gm serving)
marinated lamb and spiced basmati rice, cooked in the traditional 'dum' style
- ▲ **Awadhi murgh dum biryani** 
~314 Kcal/ 100gm (420gm serving)
fragrant basmati and marinated chicken with rose, saffron and aromatic spices

INDIAN BREAD

- **Tandoori roti** 
~312 to 362 Kcal/ 100gm (80gm serving)
plain | butter | garlic | cheese 
- **Roomali roti**  
~463 Kcal/ 100gm (60gm serving)
handkerchief-thin, soft unleavened bread
- **Missi roti** 
~468 Kcal/ 100gm (80gm serving)
Bengal gram flour bread with chopped onion, coriander and chilli
- **Naan** 
~312 to 362 Kcal/ 100gm (80gm serving)
plain | butter | garlic
- **Laccha parantha**  
~312 to 362 Kcal/ 100gm (80gm serving)
layered whole wheat bread baked in a traditional tandoor
carom seed | butter | red chilli
- **Rajasthani tikkar**  
~432 Kcal/ 100gm (80gm serving)
home-ground multigrain flour, flavoured with ginger, garlic and onion, made in ghee

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ACCOMPANIMENT

-  **Aloo gada vepudu** *regional specialty*
~171 Kcal/ 100gm (160gm serving)
baby potato flavoured with home-ground spices
-  **Raita** 
~103 Kcal/ 100gm (120gm serving)
churned yoghurt with roasted cumin and chilli
cucumber | plain | mixed vegetable

DESSERT

-  **Kesari kulfi**  
~299 Kcal/ 100gm (110gm serving)
saffron infused traditional condensed milk ice cream
rabdi | pistachio
-  **Gulab jamun**   
~862 Kcal/ 100gm (100gm serving)
reduced milk dumpling simmered in sugar syrup
-  **Kubani ka meetha**  *regional specialty*
~315 Kcal/ 100gm (80gm serving)
sugar poached apricot, from the kitchens of Nizams
-  **Rasmalai tres leches**   
~281 Kcal/ 100gm (180gm serving)
saffron infused cake, flavoured milk, pistachio, brandy schnapps
-  **Badam ka halwa** *sugar free*  
~464 Kcal/ 100gm (150gm serving)
rabdi crémeux, pistachio foam, passionfruit gel, rose dust
-  **Kanak Sundae**  
~205 Kcal/ 100gm (180gm serving)
ice cream, seasonal fruits, nuts and superseed granola
-  **Homemade Specials**
 - filter kaapi ice cream**  
~195 Kcal/ 100gm (80gm serving)
 - paan ice cream**   
~202 Kcal/ 100gm (80gm serving)

DIGESTIF


Liqueur *60ml pour*
Aperol

Tea
Chamomile | Green | Darjeeling | English breakfast

Coffee
Espresso | French press | Americano |
Cappuccino | Café latte | Macchiato

Selection of locally sourced tea and coffee
Masala chai | Assam full leaf
South Indian filter coffee

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BHATTI KA RASOI

These simple but timeless recipes showcase the subtle flavor of sustainably sourced charcoal. In the time honoured tradition of open fire cooking in the subcontinent, these are cooked all the way on charcoal flames underlining the flavour of the spice blends.

- **Tandoori soya chaap**   
~129 Kcal/ 100gm (220gm serving)
soya bean cooked in yoghurt marinade, char grilled
- **Anar badam ke aloo**  
~296 Kcal/ 100gm (200gm serving)
potato filled with almond and fresh pomegranate, cooked in a tandoor
- ▲ **Bhatti ka chooza**   serves two
~183 Kcal/ 100gm (450gm serving)
whole spring chicken marinated with yoghurt, Kashmiri chilli and Indian spices, cooked in a traditional clay oven
- ▲ **Ahuna meat**   
~380 Kcal/ 100gm (220gm serving)
one pot lamb delicacy from Bihar, marinated in mustard oil, spices and red onion, cooked on slow charcoal flame
served with a choice of Indian breads or steamed rice
- ▲ **Dum ki chaap**  
~129 Kcal/ 100gm (200gm serving)
char grilled lamb chop, marinated with yoghurt, saffron, yellow chilli and warm spices
- ▲ **Nizami pomfret** 
~308 Kcal/ 100gm (220gm serving)
whole silver pomfret marinated in coriander, chilli and garlic, cooked in a tandoor

36 HOURS

Indulge in bespoke royal delicacies, prepared by our Master culinarians, using carefully sourced raw ingredients and slow cooking techniques for a rare gastronomic experience at 'Kanak'. We request a 36 hour prior intimation to maintain the integrity of these carefully curated dishes.

- **Gobhi musallam**   serves two
~110 Kcal/ 100gm (350gm serving)
whole blanched cauliflower baked in a creamy sauce
- Korle biryani** 
locally sourced browntop millet cooked with:
 - **exotic vegetables and aromatic spices** | ~111 Kcal/ 100gm (420gm serving)
 - ▲ **chicken and aromatic spices** | ~142 Kcal/ 100gm (420gm serving)
- ▲ **Murgh musallam**     serves two
~139 Kcal/ 100gm (550gm serving)
marinated whole chicken, filled with egg and cooked with, cinnamon, clove, cardamom, khus khus and saffron
- ▲ **Raan-e-Kanak**    serves three
~153 Kcal/ 100gm (845gm serving)
marinated tender whole leg of lamb, roasted in a tandoor

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