

APPETISER

- Tandoori suran
 - ~130 Kcal/ 100gm (180gm serving) elephant yam cooked with indian spices and tamarind glaze
- Anjeer paneer tikka (1) @ ~429 Kcal/ 100gm (160gm serving)
 - cottage cheese filled with dry fig relish, beetroot marinade, cooked in tandoor
- Subz dahi kebab 👔 🔮 ~366 Kcal/ 100gm (140gm serving) vermicelli crumbed yoghurt gallete, cheese and vegetables
- Malai broccoli (1) (2) ~89 Kcal/ 100gm (160gm serving) yoghurt and cream cheese marinated broccoli floret, cooked in tandoor
- Butter garlic lobster (1) (1) ~150 Kcal/ 100gm (100gm serving) panseared lobster with garlic, fresh chili and butter
- Tawa scallops (**) ~247 Kcal/ 100gm (180gm serving) panseared scallops in indian spices
- 🔼 Kanak murgh tikka 👔 🌶 ~243 Kcal/ 100gm (200gm serving) chicken morsels marinated with home ground spices, finished in tandoor
- 🛕 Sulatani chaap 👔 🥔 ~129 Kcal/ 100gm (200gm serving) Indian spiced New Zealand lamb rack
- Pathar ka gosht (i) jjj regional specialty ~247 Kcal/ 100gm (200gm serving) lamb escalope marinated in homemade spices, cooked on lava stone

SORBET

Aam aur tulsi ka sorbet ~186 Kcal/100 gm (130gm serving)

MAIN COURSE

All main course are served with dal-e-Kanak and assorted Indian breads. Choice of biryani and rice will be served with main course.

- Dakshin ka saag ~81 Kcal/ 100gm (180gm serving) locally sourced amaranth, moringa, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic
- Bhapa kofta curry () ~301 Kcal/ 100gm (170gm serving) Steamed cottage cheese dumplings, simmered in tomato and fenugreek gravy

- Guchhi awadhi korma ~279 Kcal/ 100gm (170 gm serving) Kashmiri morrel cooked in a creamy nut and yoghurt gravy
- Kathal rara (1) jj ~179 Kcal/ 100gm (230gm serving) jackfruit chunk and mince cooked in onion tomato masala
- Royyala iguru (1) regional specialty ~130 Kcal/ 100gm (210gm serving) regional speciality of spiced Vizag prawn in onion and tomato
- 🔼 Sarso bekti 🖺 🗀 ~203 Kcal/ 100gm (220gm serving) Bay of Bengal bekti simmered in mustard and onion gravy
- 🛕 Tangdi kaliyan 🖺 🥔 ~312 Kcal/ 100gm (170 gm serving) Awadhi preparation of chicken leg cooked in yoghurt with onions tomatoes and rustic spices
- 🔼 Nalli Nihari 🔒 🥔 ~311 Kcal/ 100gm (170 gm serving) Slow cooked stew of lamb shank bone marrow, brown onion and spices

DESSERT

- Kesari kulfi ~299 Kcal/ 100gm (110gm serving) saffron infused traditional condensed milk ice cream rabdi | pistachio
- Bharwa kala jamun (1) (1) (2) (2) ~862 Kcal/ 100gm (100gm serving) stuffed milk dumplings cooked till dark, sugar syrup
- Kubani ka meetha regional specialty ~315 Kcal/ 100gm (80gm serving) sugar poached apricot, from the kitchens of Nizams
- Badam ka halwa sugar free ~464 Kcal/ 100gm (150gm serving) rabdi crémeux, pistachio foam, passionfruit gel, rose dust
- Homemade Specials (1) (1) filter kaapi ice cream ~195 Kcal/ 100gm (80gm serving)
- Lactose (*) Gluten (*) Nuts (*) Soy (*) Egg Fish (1) Crustacean (3) Pork (7) Alchohol

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. An 18% Goods and Services Tax is applicable on all prices. We do not levy a service charge.