

KHUSHAMDEED

Your journey begins with Chef Palash's seasonally rotating selection of unapologetically bold welcome snacks, each chosen to enchant your senses and set the stage for the feast that awaits.

SHURUYAAT

Selection of Starters



GHUGNI CHAAT 128

Sweet shop-style Bengal gram served with crispy rice flakes, green mangoes and tamarind

PATTI SAMOSA 158

Spiced chicken, Poona onions, curry leaves

TANDOORI ZAFRANI PANEER TIKKA 238

Soft cheese, spiced figs, saffron

TAMATAR KACHORI 148

Tangy fruit tomatoes, green chillies and lemon, Indian gooseberry, lentil crisps

CHAPLI KABAB 218

Ground lamb patty, house-made spice blend, onions, coriander

QUAIL PEPPER ROAST 198

Crispy quail, peppercorns, quail eggs, curry leaves



DUM PUKHT

Slow-Cooked Elegance

NALLI GOSHT BIRYANI 328

Lamb shank and ribs, aged basmati rice, mint

SCALLOP RATAN PULAO 328

King scallop, short grain red rice, sea fennel

MURGH

Essence of Poultry

TANDOORI MURGH KA SOOLA 338

Three yellow chicken leg, yellow chillies, cloves

PANDHRA RASSA 268

Filled chicken leg, poppy seeds, coconut, Bayidagi chillies

MURGH MAKHANWALA 218

Braised chicken, tomato, butter



SAMUNDARI

Treasures of the Sea

TAWA JHINGA 238

Tiger prawns, shallots, Kandhari chillies

MACHLI ANGEETHI 378

Embers-roasted Indian ocean mackerel, marinated in green herbs and spices

MEEN PORICHETTU 678

Plaice, shallots, green peppercorns, toddy vinegar

BHAPA CHINGRI 428

Freshwater prawns, coconut, ground mustard

SHAKAHARI

Bounty of the Harvest



PATIALA SHAHI KOFTEY 238

Soft cheese, royal cumin,
cashew, whipped cream

ARTICHOKE VARUVAL 178

New potatoes, artichokes, Varuval masala,
curry leaves, fennel seeds

DAL MORADABAD 178

Slow-cooked yellow lentils, onions,
tomatoes, tempered red chillies

GUCCHI MATTAR 238

Morels, green peas,
Cuddapah almonds



GOSHT

Symphony of the Land

KEEMA MIRCH MASALA 228

Hand-ground lamb,
long chillies, turmeric

BOTI KABAB 248

Tandoor-glazed waygu short ribs,
pickled onions, sesame chutney

GOSHT ROGAN JOSH 238

Lamb shank, Kashmiri chillies,
cockscorn

ROTI / NAAN / ANAAJ

Grains from the Hearth

ROTI, BUTTER ROTI 48

Unleavened wheat flour bread, cooked in tandoor

BUTTER NAAN 58

Leavened flour bread, cooked in tandoor

PAROTTA 68

Layered flat bread, cooked on griddle

MATTA RICE 58

Steamed unpolished rice

WHITE RICE 58

Steamed aged basmati rice with aromatics

ACCOMPANIMENTS

HARA SALAAD Green salad 118

PUDHINA CHATNI Mint chutney 38

LACCHA PYAZ Pink onion salad 58

NIMBU ACHAR Lemon pickle 38

MIRCHI THECHA Roasted tomato, green chilli chutney 38

AAM KA MURABBA Sweet mango chutney 38

MEETHA

Final Sweet Flourish

GULAB JAMUN 108

Twice cooked caramelised milk dumplings
Add vanilla bean or sandalwood ice cream | Plus 38 or 48

DATES AND FIG KULFI 138

Reduced milk flavoured with saffron,
rose petals and pistachio, served frozen

BAHAPA DOI 128

Steamed yoghurt, rock sugar flan, rose cookies

SORBET OR ICE CREAM OF THE DAY 128

Based on ancient recipes of exotic fruit blends

