

# **STARTERS**

## **PANEER AUR SUBZ KI SEEKH**

CHAR GRILLED MARINATED PANEER & BELL PEPPER, ONION WITH MINT CHUTNEY.

## **BHUNEY ALOO AUR MUTTER KI TIKKI**

TANDOORI STUFFED POTATOES, PAN FRIED GREEN PEA 'N' CUMIN CAKES, WITH CHILLED YOGHURT & TAMARIND CHUTNEY.

## **SAMBUSEK**

CRISPY FRIED PASTRY PARCELS FILLED WITH FETA CHEESE, BABY SPINACH SERVED WITH YOGHURT & TAMARIND CHUTNEY.

## **JAIPUR JUGALBANDI (VEGETARIAN)**

AN ASSORTMENT OF TANDOORI BROCCOLI, ALOO TIKKI, PANEER SHASLIK, SAMBUSEK AS RECOMMENDED BY THE CHEF!

## **KESARI MURGH MALAI**

SAFFRON INFUSED SUPREMES OF CHICKEN MARINATED WITH FIVE SPICES, GINGER STEEPED IN MASCARPONE FINISHED IN CLAY OVEN.

## **TANDOORI CHICKEN**

CHICKEN MARINATED WITH HAND POUNDED SPICES, STEEPED IN KASOORI METHI CORIANDER RED CHILLY MARINADE SERVED WITH SCALLIONS SALAD & MINT RELISH

## **DUCK KA TIKKA**

TANDOOR COOKED BARBARY DUCK BREAST FLAVOURED WITH CLOVE & CINNAMON, DRIZZLED WITH GRAPE CHUTNEY

## **KEKDA PRAWN KALIMIRI**

BATTER FRIED CRAB CLAWS & CURRY LEAF TOSSED BLACK TIGER PRAWN WITH, BLACK PEPPER FINISHED WITH FRESH LEMON .

## **TAWA MACCHI**

A CRISP PAN FRIED SEA BASS FILLET IN A LIGHT AJJWAIN WITH CHILLI, FLAVOURED SERVED WITH ONION SALAD AND MUSTARD DRESSING

## **GOSHT KE CHAMP**

LAMB CHOPS MARINATED WITH CARDAMOM & CUMIN GLAZED IN TANDOOR SERVED WITH AUBERGINE CRUSH.

## **TANDOORI JHINGA**

AN ALL TIME FAVOURITE... JUMBO PRAWNS MARINATED WITH INDIAN SPICES & HERBS SERVED WITH AVOCADO DIP & FRUIT SALSA.

## **JAIPUR JUGALBANDI**

A SIMPLE WAY TO SAVOUR THE WONDERS OF TANDOOR COOKING AN ASSORTMENT OF PRAWN, CHICKEN, LAMB, & FISH AS RECOMMENDED BY THE CHEF!

**YOU MAY FIND TRACES OF NUTS & FLOUR IN SOME DISHES, PLEASE ASK THE FLOOR STAFF FOR DISHES WITHOUT NUTS OR FLOUR**

**ALL SERVICE CHARGES & GRATUITIES GO DIRECTLY TO THE STAFF  
A 10% SERVICE CHARGE WILL BE ADDED TO GROUPS OF SIX OR MORE**

## **MAIN COURSES**

### **GOAN SEAFOOD CURRY**

BLACK TIGER PRAWNS, CRAB CLAWS & FISH SIMMERED IN A SMOOTH COCONUT & CHILLI MASALA PASTE. STAPLE FOOD OF THE GOAN'S...

### **MALABAR FISH CURRY**

PAN SEARED SEA BASS FILLETS SIMMERED IN CURRY LEAF & COCONUT SAUCE FLAVOURED WITH CHERRY TOMATO..

### **JHINGA MALAI CURRY**

BLACK TIGER PRAWNS IN ONION & COCONUT SAUCE TEMPERED WITH CUMIN & CARDAMOM FLAVOURED FINISHED WITH SAFFRON THREADS.

### **LAMB CHILLI FRY**

A KERALA SPECIALTY OF LAMB MORSELS TOSSED WITH BROWN ONION JAM & A SPICED BLACK MALABAR PEPPER & CUMIN MASALA.

### **DUCK TAK A TAK**

BARBARY DUCK BREAST TOSSED WITH PEPPERS & ONIONS IN STAR ANISE FLAVOURED TOMATO SAUCE

### **METHI MURGH**

FRESH CHICKEN FILLETS BRAISED WITH FENUGREEK, BABY SPINACH & FENNEL POWDER.

### **KEEMA MATAR**

HAND POUNDED LAMB MINCE COOKED WITH INDIAN SPICES AND & GREEN PEAS.

### **NALLI GOSHT**

FROM THE ROYAL KITCHENS OF NIZAMS, SLOW ROASTED TENDER LAMB SHANK (**ON THE BONE**) IN A MEDIUM HOT CURRY FLAVORED WITH CHEF'S SPECIAL AROMATIC SPICES.

### **PARDAH GOSHT DUMDAAR**

SLOW BRAISED LAMB COOKED OVERNIGHT ON A COAL FIRE WITH AROMATIC SPICES & SLOW ROASTED POTATOES AND SHALLOTS SERVED IN SEALED POT FINISHED WITH SCREW PINE SAFFRON & SANDALWOOD EXTRACTS.

### **KANGADI MURGH**

CHEF JOGINDER SPECIALTY OF CHICKEN IN A SMOOTH BUTTERNUT SQUASH AND YOGHURT SAUCE.

### **MURGH PASANDA**

A HOME SPECIALTY FROM NORTH PART OF INDIA SLOW COOKED DICED CHICKEN FILLET IN A LIGHT WHITE ONION & CASHEW NUT CURRY FLAVOURED WITH MINT & GINGER

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## VEGETARIAN

### **SUBZ MILONI**

STIR-FRIED BABY CORN, SNOW PEAS & BROCCOLI WITH SPINACH.

### **GOBHI MASALA**

STIR FRIED CAULIFLOWER WITH POTATOES & GREEN CHILLI.

### **PINDI CHANNA**

SPICED CHICKPEAS & TOMATO COOKED WITH GINGER & ONION FINISHED WITH TAMARIND.

### **SUBZ KORMA**

MEDLEY OF SEASONAL VEGETABLES COOKED IN A COCONUT CREAM, GREEN CHILLIES & TURMERIC SAUCE.

### **PANEER NARANGI**

FRESH HOME MADE COTTAGE CHEESE COOKED WITH TOMATO, GINGER & GREEN CHILLIES FINISHED WITH FRESHLY SQUEEZED ORANGE JUICE.

### **DUM KI LAUKI**

GRILLED COURGETTE STUFFED WITH, POTATO & MUSHROOM WITH FENUGREEK FLAVOURED TOMATO SAUCE.

### **VEGETABLE MAKHANI**

SEASONABLE VEGETABLE COOKED IN AN EXOTIC FENUGREEK SCENTED TOMATO GRAVY

## SIDES/ RICE / BREADS

### **ALOO ACHAARI**

POTATOES COOKED WITH PICKLING SPICES & CUMIN.

### **BOMBAY ALOO**

BABY POTATO COOKED WITH FRESH TOMATO GINGER & CHILLI SAUCE

### **DAAL TARKA**

LENTILS COOKED WITH TURMERIC, GARLIC & FRESH TOMATO.

### **LAHSOONI PATTI**

SPINACH & MUSTARD GREENS WITH BUTTERED GARLIC & TOASTED FENUGREEK.

### **RAITA/PLAIN YOGHURT**

TOASTED CUMIN FLAVOURED OR PLAIN YOGHURT.

### **STEAMED RICE/PULAO RICE**

### **LEMON PRICE/ MUSHROOM/ PEA PULAO**

### **KEEMA NAAN/ PESHAWARI NAAN /CHEESE & CHILLI /ALOO KULCHA/ ONION, CORIANDER & GARLIC /**

NAAN WITH SPICED LAMB MINCE **OR** COCONUT & RAISINS **OR** CHEESE & CHILLI **OR** SPICED POTATO **OR** CORIANDER & GARLIC.

### **BREAD BASKET**

ASSORTED BREADS

### **NAAN / ROTI**

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