



Chutney & Papad Platter

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We've made this with love, so enjoy it at leisure.

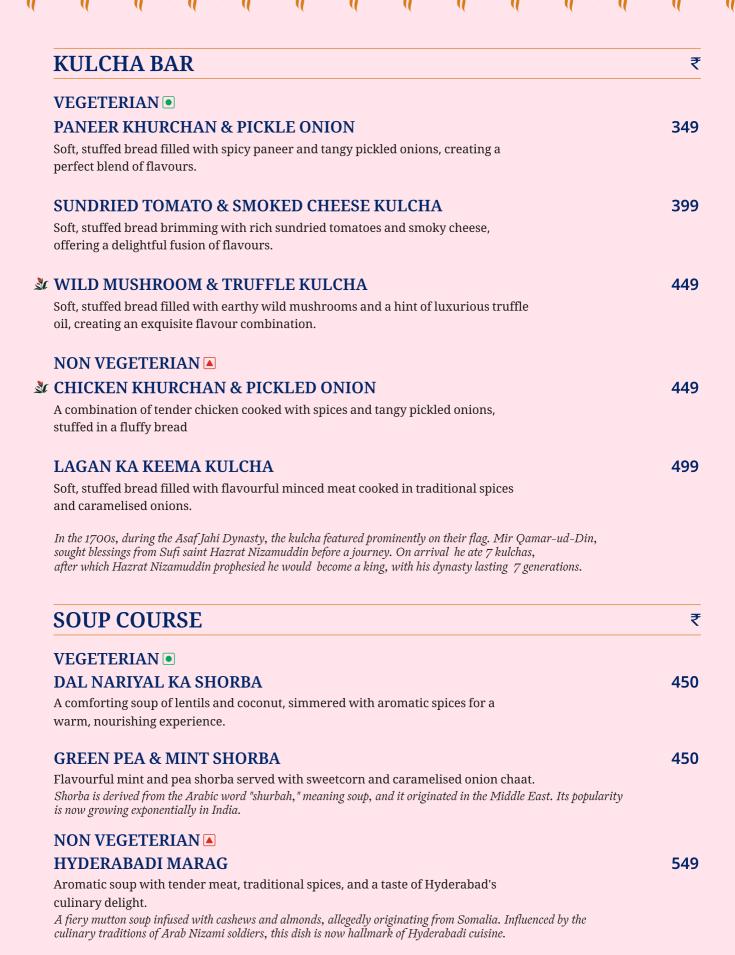


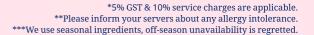
According to legend, the inception of chaat dates back to the Mughal era, where Emperor Shahjahan, renowned for the Taj Mahal's creation, is credited with its introduction. During the 16th century, amid concerns about contaminated Yamuna water, the royal physician Hakim Ali proposed a solution: blending the water with tamarind, coriander, mint, and red chilies to eliminate bacteria.



Taste

A dance of flavours on the tongue.







Meaning

The strong pillars of our past give our present meaning.

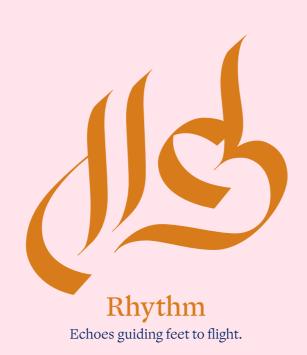
	CHARCOAL COURSE	₹
	VEGETERIAN •	
30	KUMBH GALOUTI	649
	Smoked mushrooms blended with Indian spices, served atop crispy kataifi.  The Galouti kebab emerged in the late 17th century in Awadh's Nawabi kitchens. Legend has it that Nawab Asad-ud-Daula, known for his love of meat despite being toothless, sought a tender, easily digestible kebab.	
	MEVE & MAVE KI SEEKH	649
	Khoya & cheese flavoured with cardamom & chopped gherkin.	
	SUBZ AUR PAAN KEBAB	649
	Vegetable Seekh Kebab infused with betel leaf, accompanied by charred bell pepper chutney.	
<u></u>	EDAMAME & GREEN PEAS KEBAB	649
	Edamame and green pea kebab filled with chilli gulkand, served alongside	
	smoked bell pepper and tomato chutney.  The origin and evolution for this legume stretches from Central Asia, across Northwest India to Afghanistan	
	and its neighbouring regions. For our twist, we've combined green peas & edamame to create a regal blend.	
	NAWABI ALOO	555
	Baby potatoes exquisitely blended with tangy mango pickle, creating a perfect fusion of flavours.	
<u></u>	PANEER MAKHANA TIKKA	749
	Cottage cheese cubes blended with creamy makhana, served with bell pepper chutney and	
	adorned with gold varq.  Historically cottage cheese has been a staple of Northwest Frontier cuisine. The word "peynir," meaning cheese	
	in Turkish, traces its origins to Persia and Afghanistan, where it was introduced to North India in the 16th century.	
	KHUBANI CHEESE TIKKA	699
	Cheese tikka stuffed with khubani, green chilli, and cheese, served with spring onion chutney.	
	PHOOL-E-DHUNGAAR	599
	Broccoli marinated in mustard, served with bell pepper chutney.	
	CORN & JALAPENO SEEKH KEBAB	599
	Spicy jalapeno and sweet corn kebab served with bell pepper and cumin chutney.	
	KHATAL KE KEBAB	649
	Jackfruit kebabs seasoned to perfection, grilled to bring out their natural sweetness.	
	DAHI-KE-KEBAB	649
	Hung curd blend with flavour of orange zest, cardamom & raisin.	

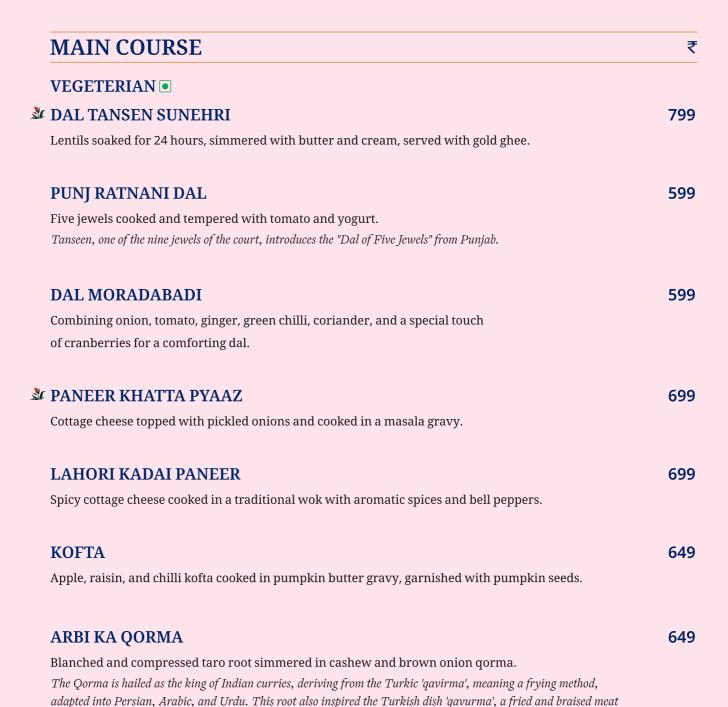


## Wait

Time's gentle promise softly sways, hope blooming in the waiting days

	CLAY POT	₹
	NON VEGETERIAN	
	BHATTI-KA-MURG	749
	Fried onion, garlic, and cashew nut marinated with hung curd and chicken drums, served with charred pepper chutney.	
<u>3</u> c	GREEN PEPPERCORN CHICKEN MALAI TIKKA	799
	Saffron and malai tikka infused with green peppercorn, served with bell pepper chutney.  During the Mughal era in Delhi, a fusion of Central Asian, Persian, and Indian culinary traditions gave rise to Chicken Malai Tikka. To enhance this dish, we've added a fresh twist by incorporating green peppercorns for a piquant flavour, complemented by sweet notes from bell peppers.	
	SHIKAMPURI KEBAB	849
	Stuffed with hung curd and chilli, served with Afghani chutney.	
	WARQI LUKHMI	799
	Cheese and minced meat topped with de-constructed warqi pastry, served with salan sauce.  The name "Lukhmi" comes from the Urdu word "luqma," meaning a small bite. This snack gained popularity during the rule of the Nizams in Hyderabad, as chefs competed to create impressive dishes to please the ruler.	
₫(	PATHAR KA GOSHT	899
	Tender meat marinated in spices, grilled to perfection on hot stones.  In the late 19th century, it is said that Nizam Asaf Jahi VI often went hunting in the forests. During one trip, his chefs forgot their skewers and improvised by cooking mutton on a flat granite stone heated with firewood underneath.	
	KEBAB BAKHTIARI	899
	Timur and yellow cheddar cheese stuffed chicken kebab wrapped in lamb mince,	
	served with spicy bell pepper chutney.  Kebab Bakhtiari, a traditional meat dish originating from Iran, combines Jujeh Kebab (chicken kebab) and Kebab  Barg (beef or lamb) on the same skewer. It derives its name from the Bakhtiari region.	
	PASANDE-NOOR-MAHIL	899
	Mutton seekh kebabs infused with the flavours of rose and saffron, complemented by creamy cheese, pineapple, and kalonji chutney toppings.	
	BURRA KEBAB	1399
	Tender chunks of marinated meat, grilled to perfection	
	Burra or barrah kebabs, tracing back through history, stand as among the most ancient forms of kebabs. Originating around a millennium ago, kebabs emerged from the practice of Turkish and Arab soldiers grilling meat on swords, pioneering the technique of cooking meat over wood-fire.	
₫(	MIRCH FISH TIKKA	999
	Fish tikka infused with a blend of four peppers, served with smoked pineapple chutney.	
	MUSTARD PRAWNS	899
	Prawns marinated in home-crushed mustard.	





found in Turkish cuisine.





### Soul

Lean into the ear of your reflection and whisper words of appreciation.
For all you know, your soul is listening.

#### NON VEGETERIAN

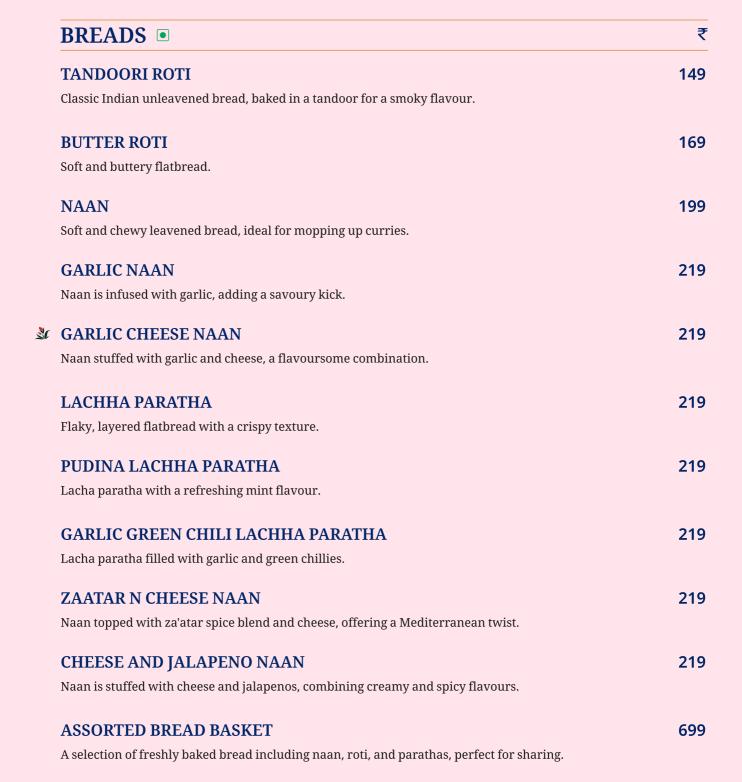
### **№** DELHI STYLE SMOKY BUTTER CHICKEN 749 Delhi-style smoky butter chicken with a rich tomato and cream gravy. Butter chicken originated from tandoori chicken. Chefs would cook the chicken at the start of the day, and it would dry out by the evening. To prevent this, they created a tomato cream curry to keep the chicken moist. **CHICKEN MAHARANI** 799 Chicken tossed in cashew and sesame seeds gravy seasoned with Indian spices. Chicken Maharani is a royal dish known for its rich, flavourful cashew-based texture. Legend has it that Mughal royals preferred less spicy food, allowing them to fully appreciate the dish's nuanced flavours. **GREEN CHICKEN** 799 Tender chicken marinated in a blend of fresh green herbs and spices, cooked to perfection. KORME KFFTA 999 Traditional Afghan meatball dish cooked in a simmered onion and cashew gravy, garnished with coriander and dry mint. Keftas originated around 1200 AD in the Ottoman Empire, evolving from using leftover meat and spices into a famous dish. In India, Mughal influence led to meat-based keftas, later adapted to local preferences. **№ LAMB SHANK NIHARI** 1499 New Zealand lamb shank slow cooked in traditional spices, served in a rich, aromatic gravy. Nihari, developed in Old Delhi during the Mughal Empire, was consumed by Muslim nawabs after their sunrise prayers (Fajr), followed by naps until afternoon prayers. **MUTTON DAK BUNGALOW** 999 A colonial-era mutton curry dish with robust flavours and heritage spices. During the British Raj, the Government House, known as Dak Bungalow, was where the khansama (cook) created this beautiful mutton dish. It was served to travellers and government officials alike. **ॐ** KACCHE AAM KI MACCHI 849 A tangy and aromatic curry with tender fish infused with the flavours of raw mango. 999 RAMPURI TAAR GOSHT This Rampur Mutton Curry is revered by connoisseurs as a dish that epitomises the pinnacle of mutton cuisine. LAGAN KA KEEMA 999 A flavourful minced meat delicacy slow-cooked to perfection. 1199 AMRITSARI JHEENGA CURRY

Succulent prawns cooked in a rich and spicy Punjabi-style gravy.



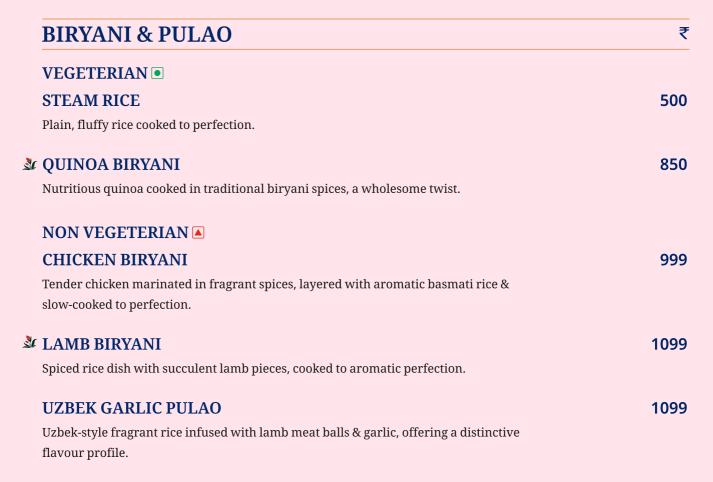
Taste

A dance of flavours on the tongue.

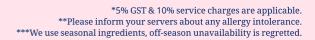




Expression of love and affection



Served With House Made Saaz-e-Saalan & Burani Raita

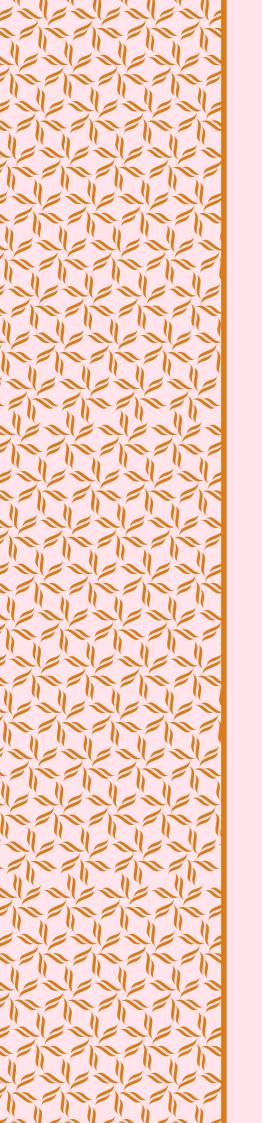




# Thank You

A thank you is where all kindness starts.





### **TANSEN**

'Miyan Tansen' was a Hindustani classical musician, and perhaps the most celebrated artist of the Mughal era. He began his career and spent most of his adult life in the court and patronage of the Hindu king Raja Ramchandra Singh. His reputation soon fell on the ears of Mohammad Akbar who generously offered him a residency at his darbaar to grace the royal court.

Tansen's music is credited for inventing new ragas and perfecting certain Hindustani instruments, used even in today's day and age.

Tansen's music was said to be supernatural. It was said that when Tansen would perform the Raga Megh Malhaar, rain would start pouring from the sky. His music even had the power to calm manic wild animals.







