



CHAATS & STREET FOODS

SAMOSA ^{G, D}
Potato and Green Pea, Mint Chutney,
Tamarind Caviar
50

RAJ KACHORI ^{G, D}
Green Moong Sprout, Mango Caviar,
Sweet Yogurt, Crunchy Noodle
55

BENARSI CHENNA CHAAT ^{G, D, Signature Dishes}
Cottage Cheese Dumplings, Berry Yogurt,
Pomegranate
60

CHICKEN TIKKA KATHI ROLL ^{G, D, Chefs Recommendation}
Chicken Tikka, Roomali Roti,
Green Mango Chutney
65

TAWA HAMOUR ^{G, SF, Signature Dishes}
Scallion, Wild Garlic, Pickled Cucumber
and Daikon Salad
80

STARTERS

VEGETARIAN
KOLKATA TOFU CHILLI ^{VE, SO}
Tofu, Garlic, Soya Sauce
50

TANDOORI GUCCHI ^{D, Signature Dishes}
Wild Funghi Ricotta, Truffle Cream, Mushroom Jus
85

JAIPURI PANEER TIKKA ^{D, N}
Yogurt, Sweet Corn, Cashew Nut, Yellow Chilli
75

GOAT CHEESE KEBAB ^{D, N, Chefs recommendation}
Almond Crust, Pimento Fraiche, Mint Chutney
70

NADROO KE KEBAB ^{D, N}
Lotus Stem Chips, Mango Chutney
60

TRUFFLE MALAI BROCCOLI ^{D, N}
Broccoli, Truffle, Cream Cheese, Smoked Black Krim Tomato
65

STARTERS

NON-VEGETARIAN
CHICKEN TIKKA ^{D, Signature Dishes}
Yogurt, Dried Fenugreek, Char Grilled
85

CHANDI MURGH TIKKA ^{D, N}
Cardamom, Malai Marinade, Silver Leaves
75

LAHORI SEEKH KEBAB ^D
Cream Cheese, Bell Pepper Coulis
95

LAMB CHOP ^{D, N, Signature Dishes}
Mathania Chilli, Himalayan Salt,
Roasted Garlic
120

VANNAMEI GARLIC PRAWNS ^{SO, SF Chefs Recommendation}
Thayir Sadam Koji, Samudri Jhag,
Sea Asparagus
75

TANDOORI RED SNAPPER ^{SF, D}
Pomelo Salad, Indian Spices
90

SOUP

DAL DHANIYA SHORBA ^D
Yellow Lentils Broth, Lemon,
Lentil and Tomato Sponge
40

LAMB PAYA ^{D, Signature Dishes}
Lamb Trotters, Fried Onion, Mint
65

MAIN COURSE

VEGETARIAN
PANEER TIKKA MASALA ^{D, N, Chefs recommendation}
Tandoori Cottage Cheese, Five Spices, Char Grilled Bell Peppers
95

BHINDI CHAAR PYAZA ^{D, G, N, VE, Signature Dishes}
Spiced Onion Velvet, Roast & Pickled Shallots, Okra Jullien
85

MALAI SUBZI ^{D, N}
Mixed Vegetable Korma, Roasted Cashew Nut
95

LUCKNOWI DUM ALOO ^{D, N}
Baby Potato, Roasted Melon Seeds, Ginger
70

MAIN COURSE

NON-VEGETARIAN BUTTER CHICKEN ^{D,N}

Tomato Makhani Gravy, Tandoori Chicken
140

CHICKEN TIKKA MASALA ^{D,N}

Chicken Morsel, Garlic, Onion, Tomatoes,
Indian Spice
125

HOME STYLE CHICKEN CURRY ^{D,N}

Sous Vide Chicken Breast, Onion, Tomato
115

LAMB SHANK ROGANJOSH ^{D,N}

Fennel, Ginger, Saffron
130

RAILWAY MUTTON CURRY ^{D,G, Signature Dishes}

Goat Leg and Potato
135

PESHAWARI RAAN ^D

Slow Cooked Whole Goat Leg, Cinnamon, Clove
165

GOAN FISH CURRY ^{D,SF, Chefs recommendation}

Coconut and Tamarind Sauce, Appam
130

AGRI PRAWN SUKHA ^{SF,D}

Prawn, Coconut, Charred Banana Shallots
120

STAPLES & BREADS

AGED BASMATI RICE

Steamed
35

SAFFRON RICE ^D

Steamed Saffron Rice
55

DAL MAKHANI ^{D, Signature Dishes}

36 - Hour Slow Cooked Black Lentils, Butter, Tomatoes
70

PINDI CHOLE ^D

Chick Peas, Dry Mango Powder
75

MASOOR DAL TADKA ^D

Red Lentils, Ghee Spice Tempering
50

RAITA

Burrani, Cucumber
30

KULCHA BREAD ^{G,D}

Amritsari, Green Pea & Mint, Four Cheese & Basil
25

RICE

MASALA RAAN BIRYANI ^{D,N, Signature Dishes}

SERVES 4 GUESTS

Tandoori Roasted Lamb Leg, Roasted Nuts,
Aromatic Basmati Rice
345

MUGHLAI LAMB / CHICKEN DUM PARDA BIRYANI ^{D,G}

Aromatic Basmati Rice, Spices, Cooked on Dum
160

MALABAR PRAWN BIRYANI ^D

Kaima Rice
150

TAWA MASALA GHEE PULAO ^{D,G}

aromatic basmati rice, spices
80

STAPLES & BREADS

NAAN ^{G,D}

Plain, Butter, Garlic
15

TANDOORI ROTI ^{G,D}

Plain, Butter
15

PARATHA ^{G,D}

Pudina, Namak-Mirch
20

APPAM ^{G,D}

Rice and Coconut Milk Pancake
20

MASALA LIBRARY BREAD TASTING ^{G,D}

Naan, Roti, Paratha
60

DESSERTS

JALEBI CAVIAR ^{D,G}

Rabdi, Pistachio, Saffron
55

RASMALAI ^{D,G, Chefs recommendation}

Saffron, Reduced Milk, Silver Leaves
40

GULAB JAMUN ^{D,G}

Milk Dumplings, Saffron, 24 Carat Gold
40

Bombay Falooda ^{D,G}

Malai Kulfi, Vermicelli, Pistachio
55

COCONUT PHIRNI ^{VE}

Coconut Milk, Rice, Cardamom
55