



DAWAT -E- DASTARKHWAN

NON-VEGETARIAN

SOUP

Murgh Goli Shorba

Smoked chicken broth flavoured with Indian spices, served with khari

APPETIZERS

Prawns Ke Karanji

Fried dumplings stuffed with prawns

Murgh Ke Panje

Chicken legs flavoured with fresh herbs

Pakke Gosht Ke Kebab

Boneless smoked tender goat meat flavoured with saffron

Tawa Roast Gosht

Tawa cooked goat meat with bhavnagri chillies

Mahi Sarson Tikka

Tandoor cooked rawas flavoured with fresh yellow mustard

MAINS

Gosht Aur Shalgam Ka Salan

Mutton cooked in home-style gravy, redolent with onion, tomato & white turnip

Chowk Ki Nihari

Traditional Lucknowi preparation mutton curry

Bheja Masala

Lamb brain cooked with Indian spices

Murgh Korma with Shallots

Chicken cooked with almond & onion paste, with cocktail onions

Kali Dal

Very slow cooked, rich black lentils

RICE

Gosht Aur Dal Ka Khichda

Slow-cooked tender meat with lentils, barley & drumsticks

Noor Mahal Gosht Biryani

Kid goat meat & Basmati rice cooked with egg, laced with goat mince dumplings

Murgh Yakhni Pulao

A Kashmiri chicken pulao preparation

BREADS

Bakharkhani, Doodhiya Naan & Roti

DESSERTS

Chokha Jamun

Petite juicy jamun

Makhmali Kulfi Falooda

Malai kulfi with glass vermicelli & rose syrup

Badam Anjeer Ki Barfi

Almond & fig cake

Pistachio Aur Corn Halwa

A festival favourite

₹1,775++ per person



DAWAT -E- DASTARKHWAN

VEGETARIAN

SOUP

Subz Kofta Shorba

Fresh mixed vegetable dumplings in a vegetable broth, served with saunf cookies

APPETIZERS

Paneer Kurkure

Fried paneer fingers coated with corn flakes, flavoured with yellow chilli powder

Shetbar Ki Galowti

Fresh minced asparagus patties

Nuts & Cheese Samosa

Fresh seasonal corn combined with cheese, nuts & prunes stuffed in a samosa pouch

Malabari Rataloo

Sweet potatoes tossed with Tellicherry spices

Bharwan Khumb

Mushrooms stuffed with fresh spinach & cheese

MAINS

Paneer Gustaba

Paneer dumplings cooked with yoghurt & cashewnut gravy

Kathal Ka Korma

Jackfruit cooked with brown onion, cashew, yogurt & almond gravy

Kacche Kele Aur Makhane Ki Subzi

Madras-style banana & lotus seed cooked with cocktail onion, coconut & tomato gravy

Gatte Aur Hare Matar Ki Curry

Steamed gram flower dumplings & fresh green peas cooked with yoghurt

Kali Dal

Very slow cooked, rich black lentils

RICE

Curry Leaves & Corn Pulao

Basmati cooked with curry leaves & corn in a delicate fennel flavour

Dum Subz Kofti Biryani

Vegetable biryani with juicy dumplings

BREADS

Bakarkhani, Doodiya Naan, Roti

DESSERTS

Chokha Jamun

Petite juicy jamun

Makhmali Kulfi Falooda

Malai kulfi with glass vermicelli & rose syrup

Badam Anjeer Ki Barfi

Almond & fig cake

Pistachio Aur Corn Halwa

A festival favourite

₹1,545++ per person