SHORBA AND SALADS

	HB/HBP	DAAI
INDIAN GREEN SALAD 🌱 A refreshing medley cucumber, carrot, tomatoes, and onions, dressed with lime & chat masala	20	√
TOMATO DHANIYA SHORBA 🌱 Zesty tomato shorba with coriander, seasoned with warming spices, served with namak pare	22	√
QUINOA KACHUMBER 🌱 Quinoa with onion, cucumber cherry tomato, lemon juice and olive oil	22	√

STARTERS

	HB/HBP	DAAI
QUARESHIS DUM MURGH GALOUTI KEBAB Chicken minced mouth malted packed with flavors from saffron and special home spices	21	√
ALOO SAMOSA CHAT 🌱 Typical indian street Crispy crushed samosas topped with spices, yogurt, tamarind & mint chutneys, onions, Tomato and fresh coriander	22	√
MASALA PAPAD 🌱 Choice of fry or roasted. Crisp papad topped with chopped onions, tomatoes, cucumber, fresh coriander, lemon juice, Sev and mild Indian spices	22	√
PANI PURI 🌱 Crispy cracker balls stuffed with an assortment of fillings served with 3 different waters mint, tamarind and pineapple	22	√
NADRU KE KEBAB 🌱 Traditional Kashmiri-style kebab made from tender lotus stem, lightly spiced and stuff with cheese and pomegranate	24	√
HAYDERABADI LAMB SHIKAMPURI KEBAB Blend of minced lamb & chana dal with Indian spices served with wargi paratha	33	√
BYADGI CHILLI PRAWNS 🌶️ Butterfly prawns with south Indian chilli, onion, tomato and coconut milk	38	√

🌶️ Medium spicy 🌱 Vegetarian

HB - Half Board | HBP - Half Board Plus | DAAI - Dine Around All Inclusive

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MAINS

	HB/HBP	DAAI
NOORANI SUBZ BIRIYANI 🌱 Finest Dehraduni Basmati rice slowly cooked with Vegetables & Spices served with Raita	28	✓
AWADHI CHICKEN BIRYANI Finest Dehraduni Basmati rice slowly cooked with Chicken & Spices served with Raita	39	✓
PANEER KHURCHAN 🌱 Cottage cheese stir-fried with onions, bell peppers, cooked with Makhani Gravy & North Indian spices	25	✓
DAL MAKHANI 🌱 Slow-cooked black lentils simmered overnight in a rich tomato-butter gravy, finished with cream and dried Fenugreek leaves	26	✓
SHAAM SAVERA KOFTA CURRY 🌱 Velvety cottage cheese & coated Kofta, cooked in a delicious tomato cashew gravy	26	✓
PURANI DELHI KA BUTTER CHICKEN A classic of old Delhi, char- grilled chicken, smoked tomatoes & red pepper Makhani, Fenugreek & Butter	38	✓
GOSHT NIHARI Slow cooked lamb shoulder, rich gravy with ghee flavored & freshly hand pound spices, served with Taftan	41	✓
GOAN SHRIMP CURRY 🌶️ Goan coconut-based curry, flavored with tangy tamarind, dried red chilies, garlic, and aromatic coastal spices	41	✓

TANDOORI

	HB/HBP	DAAI
SARSON BROCCOLI 🌱 Smoky tandoor grilled broccoli infused with special Bengali mustard Kasundi and traditional spices	24	✓
AFGANI SOYA CHAAP 🌱 Soft soya chaap marinated in creamy Afghani spices, grilled in a tandoor, served with mint chutney	25	✓

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TANDOORI

	HB/HBP	DAAI
KANDHARI PANEER TIKKA 🌱 Beetroot and yogurt marinated cottage cheese distinctive blend of spices and pomegranate (anardana) with tangy sweetness	25	√
MALAI CHICKEN TIKKA Chicken marinated in fresh cream, cheese, cashew paste, and mild aromatic spices, tandoor grilled soft, smoky, and rich creamy flavor	36	√
BHATTI KA MURGH 🌶️ Pieces of chicken marinated in yogurt and traditional tandoori spices, slow roasted in a clay oven, smoky, juicy finish. Served with tangy masala onion & mint chutney	38	√
HARYALI FISH TIKKA Reef fish marinated in a typical Himalayan green Marination (mint-coriander) yogurt, and mild spices, grilled in a tandoor, with roasted Tomato chutney	39	√
LAMB CHOPS Perfectly cooked lamb rack, enhance with delicious Indian spices chargrilled in the tandoor	41	√

RICE AND BREAD

	HB/HBP	DAAI
CHAWAL Basmati rice steamed & Fragrant	10	√
JEERA CHAWAL Aromatic basmati rice delicately tempered with cumin and fresh coriander	10	√
NAAN Freshly baked in our traditional Tandoori oven, choice of: plain, butter, garlic	10	√
PARATHA Tandoori baked Whole wheat layered bread, choice of: plain, butter, mint	10	√
KULCHA With four types of stuffing: onion, potato, cheese, paneer	10	√
MAKAI ROTI Gluten free traditional Indian flatbread made from cornmeal, cooked on a hot griddle	10	√

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SIDES

	HB/HBP	DAAI
PALAK PANEER 🌱 Cottage cheese cooked with spiced spinach purée	12	✓
BHINDI DO PYAZA 🌱 Stir-fried okra with onion, tomato and spices	12	✓
PURVANCHAL KA SAAG 🌱 Green leafs spinach, Fenugreek, spring onion and Dill leaves tempered with garlic, onion traditional style of North India	12	✓
DAL TADKA 🌱 Cumin, garlic tempered yellow lentils	12	✓

ADDITIONAL CHUTNEYS

	HB/HBP	DAAI
MINT CHUTNEY	10	✓
TAMARIND CHUTNEY	10	✓
MANGO CHUTNEY	10	✓
TOMATO KETCHUP	10	✓
CHILI PICKLE 🌶🌶	10	✓
RAITA	10	✓
PAPADUM	10	✓

🌶 Medium spicy 🌶🌶 Spicy 🌱 Vegetarian

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DESSERTS

	HB/HBP	DAAI
FIRNI North Indian rice pudding, infused with saffron, served with caramelized puff rice	18	✓
PISTACHIO KULFI Indian style ice cream, infused with saffron, pistachio and spices, served with pistachio crumble and caramelized cashew nuts	18	✓
PISTACHIO STUFFED GULAB JAMUN Traditional North Indian dessert, served warm with vanilla ice cream	18	✓
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	✓
SELECTION OF ICE CREAM AND SORBET Vanilla ice cream, choclate ice cream, pistachio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 Scoop	10	✓
- 2 Scoop	15	✓
- 3 Scoop	18	✓

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BEVERAGES

	HB	HBP/DAAI
WATERS		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
SOFT DRINKS Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
CANNED FRUIT JUICES Apple, Orange, Pineapple, Peach, Grapefruit, Mixed fruit	5	✓
FRESH FRUIT JUICES Orange, Pineapple, Watermelon, Papaya, Mixed fruit	10	5
HOUSE WINE By the glass - White, Red, Rosé	10	✓
NON ALCOHOLIC WINE By the glass - White or Red	8	✓
ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI Lemongrass infused Vodka, Triple sec, Lime, Syrup	14	✓
PINEAPPLE & CORIANDER MOJITO Dark rum, Pineapple juice, Coriander, Mint, Lime, Syrup topped with Ginger beer	14	✓
CHAMOMILE WHISPER Tequila, Martini bianco, Lychee syrup, Rose water	14	✓
PASSION STORM Vodka, Kaffir lime leaves, Passion fruit purée topped with Bitter lemon	14	✓
CUCUMBER WAVE Gin, Martini bianco, Cucmber, Lemon, Honey syrup topped with Soda water	14	✓

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BEVERAGES

	HB	HBP/DAAI
BRANDY AND COGNAC		
San Andre XO - Premium Indian Brandy	10	✓
Courvoisier V.S	13	✓
Hennessey V.S.O.P	17	11
WHISKEY		
Royal Rider Select Rare Oak - Indian Whisky	10	✓
Chivas Regal, 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
RUM		
Bacardi Carta Blanca White	9	✓
Old Fort Reserve XXX - Indian Dark Rum	10	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
GIN		
Bombay Sapphier	10	✓
Blue Crystal Extra - Premium Indian Gin	10	✓
Hendrick's	19	10
VODKA		
Finlandia	9	✓
Foxy Original Crystal - Premium Indian Vodka	10	✓
Rahsaya - Premium Indian Vodka	11	✓
Grey Goose	18	10
BITTER		
Fernet Branca	13	✓
LIQUEURS		
Limoncello	10	✓
Baileys Irish Cream	15	✓
TEQUILA		
Tequila Villa Vercelli Gold	11	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Kingfisher - Indian Premium Lager	12	✓
Corona	16	✓
Non-Alcoholic Beer	10	✓

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TEA & COFFEE

	HB	HBP/DAAI
Pot of house tea English breakfast, Earl Grey, Darjeeling, Vanilla bourbon, Chamomile Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or Cold chocolate	7	✓
Frappé	5	✓

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