

STARTERS

QUARESHIS DUM MURGH GALOUTI KEBAB	21
Chicken minced mouth malted packed with flavors from saffron and special home spices	
HAYDERABADI LAMB SHIKAMPURI KEBAB	33
Blend of minced lamb & chana dal with Indian spices served with wargi paratha	
BYADGI CHILLI SHRIMPS 🌶️	38
Butterfly prawns with south Indian chilli, onion, tomato and coconut milk	
QUINOA KACHUMBER 🌶️	22
Quinoa with onion, cucumber cherry tomato, lemon juice and olive oil	
PANI PURI	22
Crispy cracker balls stuffed with an assortment of fillings served with 3 different waters mint, tamarind and pineapple	
DAHI PURI 🌶️	23
Flour and semolina shells filled with chickpeas, potatoes, tamarind, honey yogurt, sev and pomegranate	
DAHI KE KEBAB	22
Yogurt croquettes, cashew-nut, cardamom and cottage cheese with garlic yogurt dip	
PAPADUM & CHUTNEY 🌶️	12
Light and crispy different types of papadum, served with mint, mango chutney and zingy onion relish	

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🌶️ Chili indicates a spicy dish. Please ask your server if you prefer a different level of heat
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TANDOORI

CHICKEN TIKKA

36

Fresh chicken fillets marinated in garlic, ginger, chilli, yogurt lime juice, spiced char-grilled in the tandoor

LAMB CHOPS

41

Perfectly cooked rack of lamb, enhanced with delicious masala spices char-grilled in the tandoor

ACHARI HALDI FISH TIKKA

39

Clay tandoor grilled reef fish marinated with yogurt lemon turmeric pickle

SUBZ SEEKH KEBAB

25

An adaptation to the famous vegetables minced seekh served with homemade tomato chutney

LASUNI PANEER TIKKA

24

Basil and garlic marinated paneer, grape chutney, chaat masala peppers, mango relish

TANDOORI MALAI BROCCOLI

22

Spiced broccoli marinated with cream, yogurt, cardamom & spices

BIRIYANI

AWADHI CHICKEN BIRYANI

39

Finest Dehraduni basmati rice slowly cooked with chicken & spices served with Raita

YAKHANI SUBZ PULAO

28

Finest Dehraduni basmati rice slowly cooked with vegetables & spices served with Raita

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CURRIES

PURANI DELHI KA BUTTER CHICKEN

38

A classic of old Delhi, char-grilled chicken, smoked tomatoes & red pepper makhani, fenugreek & butter

DUM KI NALLI ROGAN JOSH

41

Delicate Indo-Persian flavors slow cooked, Lamb shank simmered in a rich tomato, onion, and whole masala sauce

GOAN SHRIMP CURRY 🌶️

41

Shrimp cooked in delicious, Goan spiced curry sauce

DAL MAKHANI

26

From Northern India, slow cooked black lentils, rich, buttery and creamy with smoky flavors

PANEER PASANDA

25

Cashew-nut rich cream gravy with red paper maknhi, grilled cottage cheese stuffed with vegetables cashew-nut, raisin

BHINDI MASALA

26

Fresh okra stir-fried with a blend of spices in a rich tomato and onion sauce

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BREAD & RICE

NAAN	10
Plain / Butter / Garlic	
PARATHA	10
Whole wheat layered bread cooked in tandoor	
KULCHA	10
Onion, potato, cheese and paneer	
CHAWAL	10
Basmati rice steamed and fragrant	

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SIDES

PALAK PANEER	12
Cottage cheese cooked with spiced spinach pure	
BHINDI DO PYAZA	12
Stir-fry okra with onion, tomato and spices	
ALOO POORI	12
Organic potatoes with spiced podi	
DAL TADKA	12
Cumin, garlic tempered yellow lentils	
KACHUMBER SALAD 🌶️	12
A salad of red onion, tomato, cucumber, red chili, lemon and mint	

ADDITIONAL CHUTNEYS

MINT CHUTNEY 🌶️	10
TAMARIND CHUTNEY	10
MANGO CHUTNEY	10
TOMATO KETCHUP	10
CHILI PICKLE 🌶️	10
RAITA	10
PAPADUM	10

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KIDS MENU

CHICKEN NUGGETS	14
With French fries	
BEEF BOLOGNESE	14
Spaghetti, beef Bolognese, cherry tomatoes & basil	
FISH & CHIPS	14
Homemade crispy battered fish fillet, French fries & ketchup	
HAMBURGER	14
Burger bun, beef patty, tomato, cucumber, cheese & French fries	
PUMPKIN SOUP	14
Pumpkin velouté soup with toasted pumpkin	

SWEETS

GULAB JAMUN	18
Sweet semolina doughnuts soaked in warm syrup	
PISTACHIO KULFI ICE CREAM	18
Cardamom, saffron and cinnamon	
CARROT HALWA	18
Almond crust, slowly cooked carrots with a hint on Indian spices, carrot and vanilla sauce and honey cardamom ice cream	
ICE CREAM AND SORBET - one scoop	11
Chocolate ice cream, Strawberry ice cream, Vanilla ice cream, Pistachio ice cream Green tea ice cream, Coconut sorbet, Lime sorbet, Raspberry sorbet	

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BEVERAGES

	regular	inclusive
WATERS		
Bonaqua Still 500ml	3	✓
Bonaqua Still 1.5L	4	✓
San Pellegrino 750ml Sparkling	7	3
Acqua Panna 750ml Still	7	3
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5	✓
ASIAN INSPIRED COCKTAILS		
LEMON-GRASS MARTINI	14	✓
Lemon-grass infused vodka, triple sec, lime, syrup		
PINEAPPLE & CORIANDER MOJITO	14	✓
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer		
CHAMOMILE WHISPER	14	✓
Tequila, martini bianco, lychee syrup, rose water		
PASSION STORM	14	✓
Vodka, Kaffir lime leaves, passion fruit puree topped with bitter lemon soda		
CUCUMBER WAVE	14	✓
Gin, martini bianco, cucmber, lemon, honey syrup topped with soda water		
CANNED FRUIT JUICES		
Apple / Orange / Pineapple / Peach / Grapefruit / Mixed	5	✓
FRESH FRUIT JUICES		
Orange / pineapple / Watermelon / Papaya / Mixed	10	5
HOUSE WINE		
By the glass	10	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	11	✓
Corona	16	✓

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package.
Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

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TEA & COFFEE

	regular	inclusive
Pot of House Tea English breakfast, Earl Grey, Darjeeling, Vanilla Bourbon, Camomile Jasmine Green, Sencha Green	7	✓
Espresso	5	✓
Double Espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot / Cold Chocolate	7	✓
Frappé	5	✓

* Please inform your waiter about sugar and milk preference

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