



HYDERABADI SET MENU

Soup

Tarkari Aur Palak Ka Shorba

Spinach and mix vegetables soup with the tinge of crushed black peppercorns

Samosa Channa Chaat

Fried pyramid-shaped pastry shell, served with spicy chickpeas, mint, tamarind and crunchy sev (noodle)

REGULAR

Kebab

Zafrani Murgh Pankhi

Saffron flavored kebab of tender chicken breasts stuffed with cottage cheese, cooked in tandoor

Lamb Chop with Mustard

Lamb Chops marinated with kasundi mustard and grilled to perfection

Mahi Rai

Charcoal grilled fish to perfection with Dijon mustard

Main Course

Jhinga Chettinad

Tiger prawns stir fried with onions, tomatoes, green chilli, crushed coriander seeds, Hyderabad spice mix and ginger with green paste

Nihari Gosht

Lamb shanks traditionally slow cooked overnight in special Nihari masala (spices)

Subz Makhanwala

Vegetables simmered in tomato based creamy sauce

VEGETARIAN

Kebab

Shabnam ke Moti

Mushrooms destalked, stuffed with cheese, chopped ginger, green chili and coriander, cooked in tandoor

Zafrani Paneer Mattar Ka Tikka

Cottage cheese stuffed with spiced green peas, cheese, roasted cumin and marinated with herbs and saffron

Jalapeno Corn Kebab

American corn seekh spiced with jalapeno chillies

Main Course

Paneer Chettinad

Cottage cheese stir fried with onions, tomatoes, green chilli, crushed coriander seeds, Hyderabad spice mix and ginger with green paste

Baingan aur Matar ka Bharta

Oven-roasted eggplant mashed and cooked with green peas, onions and tomatoes

Subz Makhanwala

Vegetables simmered in tomato based creamy sauce

Kaddu Ka Dalcha

Assorted lentil stewed with bottle gourd with tomatoes and onions, tempered with cumin and cinnamon

Hyderabad Subz Dum Veg Biryani

Basmati rice dum cooked with a melange of Seasonal Vegetable with saffron

Garlic Naan Or Pudina Paratha

Triple Sensation Dessert

A medley of saffron pistachio kulfi, rose and cardamom panna cotta and coconut ice-cream