

THE APPETIZER



FROM SIGREE

Murgh Sigri Boti ■

Signature preparation of chicken marinated with chef secret spices and finished in tandoor with aromatic butter

Hyderabadi Jalli Kebab ■

A lost recipe of black stone flower spiked hand pounded chicken cooked in cast iron wire net

Nawabi Kakori ■

One of the finest kebab originated from 'Kakor, Region in Uttar Pradesh. A fine and flavourful mixture made of lamb, and melange of spices. Put on a cast iron skewer and cooked on a slow charcoal grill

Achari Soya Chap ■

Pickle spiced soya chops cooked over charcoal grill flavored with clarified butter

Subz Mewe Ki Sheek ■

Seasonal vegetable, cottage cheese skewered with dry fruits, nuts and glazed on grill

FROM TANDOOR

Tandoori Jheenga ■

Jumbo prawns marinated with unique spices, garlic and yoghurt, cooked in tandoor

Nimbu, Kasundi Mahi Tikka ■

Delicate and flaky sole fish marinated with Kolkata style yellow mustard paste and kafir lime leaf

Non-vegetarian (■) Vegetarian (■) Gluten (G) Dairy (D)

Should you have any dietary requirement kindly inform the server

Peshawari Chap ■

New Zealand lamb chop marinated with rose petal, nutmeg, black pepper green cardamom and cooked in tandoor

Surkh Tandoori ■

Signature preparation of chicken marinated by our Master of Spice and finished in tandoor

Murgh Malai Kebeb ■

Signature preparation of chicken. Marinated with cardamom, cream cheese, yogurt and cooked in tandoor

Non-Vegetarian Kebab Tasting ■

Degustation of tandoor jheenga, kalonji sole tikka, bhatti ka murgh and Jalandhari seekh

Vegetarian Kebab Tasting ■

Degustation of kebab jaituni paneer tikka, lauki aur mushroom ki chapli, subz aur kaju ki seekh, dahi ke kebab

Multani Paneer Tikka ■

Mushroom and pomegranate filled cottage cheese, from Multan, the land of dairy

Jaituni Paneer Tikka ■

Cottage cheese chunks flavored with olive, roasted in tandoor

Lauki, Mushroom ki Chapli ■

Grated bottle gourd and mushroom flavored with Indian spices, pan fried in butter in a classic Lahore style

Dahi Ke kabab ■

Seasoned hung yoghurt spiked with cheese, grounded green cardamom coated with crumb and crispy fried

Cheese Mirchi ke Kebab ■

Green pepper and cheese dumplings coated with vermicelli and deep fried

Pan ke Patte Ki Chaat ■

Betel leaves topped with seasoned yogurt and tamarind, mint chutney

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Tandoori Shakarkandi ki Chaat ■

Sweet potato marinated with yogurt, cooked in clay oven and topped with tamarind and mint chutney

SHORBA/SOUPS

Murgh Makai ka Rab ■

Creamy chicken soup with corn and chicken

Gosht Yakhani Shorba ■

Robust lamb broth flavored with cardamom, garlic, coriander and thickened with almonds

Tamatar Tulsi Ka Shorba ■

Tomato and fresh basil, tempered with cumin and coriander garnished with basil oil

Bhuni Dal ka Shorba ■

Slow cooked soup flavored with herbs garlic, lemon and roasted cumin

MAIN COURSE



Kandla Prawn Masala ■

Freshly caught prawn from from Kandla, cooked in onion and yoghurt gravy with ginger, green chili and spices

Sarson Wali Macchi ■

Sole simmered with mildly ground mustard paste, royal spices and onion tomato gravy

Indian Ocean Lobster ■

Lobster cooked to your choice

Do Din Ki Nalli ■

A chef's secret recipe of Jaipur lamb shank flavored with whole spices and prepared over 2 days to perfection

Rara Gosht ■

Slow cooked hand pounded lamb mince & lamb chunks with onion, tomato and hand ground spices in old Punjabi style

Railway Mutton Curry ■

A dish which was originated during the golden era of railway travels. It was served with rice or bread in the first class dining cars on long-distance trains or in the refreshment rooms during the British era

Kasore Ka Kadaknath ■

'Kadaknath' a rarest kind of black color chicken grown in 'Madhya Pradesh' and cooked in tribal style

Angara Murgh Makhani ■

Tandoor roasted chicken with creamy tomato gravy and kasturi methi, finished with cream and butter

Nimbu Dhaniya ka Murg ■

Chicken cooked in onion and tomato gravy with Indian spices, tempered with green chilli and coriander

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Gucchi Satavri ■

Kashmiri morels cooked with green asparagus and edamame beans in a fenugreek flavored almond gravy

Oarsman Mewa Kofteh ■

Hand crafted cheese dumplings filled with dried nuts, simmered in cashew nut and poppy seed gravy, flavored with star anise

Bhuna Soya Keema Mutte ■

Hand pounded Delhi soya chap stir-fried with seasonal green peas, sweet peppers, spiced with fresh red chilli

Paneer Laung Lata ■

Cottage cheese roulade stuffed with oarsmana and nuts, cooked in tomato gravy, finished with cream and topped with grated cheese

Tandoori Paneer Mirch Masala ■

Tandoor roasted cottage cheese, cooked with onion tomato gravy, finished with roasted cashew nuts, chilli and coriander

Cholia Kamal Kakdi ka Mel ■

Wok tossed fresh green garbanzo beans and young lotus root with onion, baby tomatoes, water chest nut

Palak Bathua ka Saag ■

Spinach and bathua tempered with cumin, garlic and Indian spices, finished with white butter and cream

Bhuna Mushroom ■

Mushroom tempered with royal cumin, onion and garlic

Bhartha Rawalpindi ■

Charcoal roasted eggplant mash cooked with onion garlic and green chili

Subz Nizami Handi ■

Seasonal vegetables, cooked with almonds and onion gravy, finished with green chili, ginger and coriander

Kurkure Bhindi ■

An age old recipe of thinly sliced okra, spiced with chilli, dry mango powder, coated with hand ground rice flour and fried to perfection

Aloo Bhuna Jeera ■

Cast iron cooked potatoes tempered with cumin and spices

Pyaz Pakode ki Kadhi ■

Deep fried dumplings of gram flour and onion cooked in spicy yogurt stew

Arhar Dal Tadka ■

Yellow lentil stew tempered with onion, cumin and ginger finished with clarified butter and coriander

Tandoori Paneer Mirch Masala ■

Tandoor roasted cottage cheese, cooked with onion tomato gravy, finished with roasted cashew nuts, chilli and coriander

Dal Diya Khas ■

Overnight slow cooked black lentil, finished with white butter, hand churned cream and kasturi methi

BIRYANI



It is widely believed, that the etymology of the word “Biryani” is the Farsi word “Birian”, which means ‘Fried before cooking’. Based on the name, and cooking style gourmets and historians believe that the dish originated in Persia or Arabia. It may have come from Persia via Afghanistan to North of India, or via the sea route by Arab traders, coming to trade their wares in Calicut. The Awadhi biryani is supposed to have been nurtured to its present state by the Nawabs- epicureans extraordinaire, during Mughal times. Deposed Nawab Wajid Ali Shah took his staple to Calcutta in 1856, giving rise to the Calcutta Biryani. The Asaf Jahi Dynasty, installed by Mughal ruler Aurangzeb as the ruler of Hyderabad patronized artisans and chefs, honing their skills to un matched levels, giving rise to the in comparable Hyderabad Biryani, Diya pays tribute to the simple yet majestic Biryani.

Murg Dum Biryani ■

Marinated chicken morsels and aromatic basmati cooked together in a sealed handi

Gosht Dum Biryani ■

Lamb and finest basmati rice cooked together on dum with mint and caramelized onion in a sealed copper pot

Tarkari Dum Biryani ■

Saffron seasoned basmati rice cooked with vegetables and finished in a sealed copper pot

STAPLE



Pudina Lachcha paratha ■

Mint crusted flaky whole wheat bread

Chili and onion Kulcha ■

Tandoor baked bread with green chilli and onion stuffing

Olive, Sundried Tomato Naan ■

Queen olive and sun dried tomato topped naan

Cheese and Three Pepper naan ■

Cheddar cheese and tri pepper topped naan

Truffle flavored Parmesan naan ■

Truffle scented naan with parmesan cheese & garlic

Missi roti ■

Chilli and coriander spiked tandoori bread made of gram flour

Roomali roti ■

Famous handkerchief bread

Indian bread basket ■

An assortment of traditional breads

Curd Rice ■

Basmati with yoghurt, tempered with mustard and curry leaves

Sadey chaawal ■

Fragrant basmati rice

SIDE ORDERS



Raitas ■

Fig and Date Raita, boondi raita, Bhurani Raita, mixed vegetable raita

Market salad ■

Toasted cumin and preserved lemon dressing

DESSERT



Aam Aur Elaichi Ka Brulee ■

A rich custard flavored with mango, cardamom and topped with caramelized sugar

Shahi Tukda with a Twist ■

Clarified butter fried bread, white chocolate and thick sweetened milk mousse, saffron and nuts

Pista, Malai Kulfi with Falooda ■

Pistachio flavored traditional Indian ice cream made with reduced milk

Tender Coconut Kheer ■

Slow cooked, chilled South Indian dessert made with tender coconut water, coconut milk and sugar

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Kinnaur Apple Phirnee ■

A traditional saffron scented rice & milk pudding with a twist of the best quality apple from Kinnaur, a place in Himachal Pradesh in India

Anjeer Aur Khajoor Ka Halwa ■

Dried figs & Dates cooked with sugar and oarsman

Baked Angoori Gulabjamun ■

Miniature sweetened cheese dumplings baked with litchi and cardamom flavored reduced milk

Diya Dessert Tasting ■

Degustation chef curated desserts

Ice Creams ■

Ask the server for the flavor of the day

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