

## **Appetizers Vegetarian**

### **Bharwan Aloo Tikki**

Potato patties filled with masala green peas

### **Cholapinchu Bezule**

Crisp fried baby corn marinated in homemade jamavar special masala

### **Vazhapoo Cutlet**

Banana flower cutlet infused with kerala spices

### **Bhalla Papdi Chaat**

Lentil doughnut and flour crisps tossed with mint tamarind chutney and sweet yoghurt

### **Thair Vadai**

Lentil doughnuts laced with yoghurt tempered with mustard red chilli and curry leaves

## **Non-Vegetarian**

### **Nandu Cutlet**

Spiced crab meat patties with southern spices shallow fried

### **Kakinada Royala Vepudu**

Stir fried spicy prawns with onion and red chilli

### **Amritsari Machli**

Fried Pomfret fillet, methianardana, crisp besan and chili batter

### **Vanjaram pollichathu**

Sear fish with spicy masala grilled on tawa

### **Kozhi Roast**

Chicken with pepper and curry leaves

## **Soup Vegetarian**

### **Rasam**

Tomato and lentil broth flavoured with black pepper cumin and fresh coriander

### **Dhaniya Tamatar Shorba**

Tomato soup tempered with cumin and fresh coriander

### **Mulligatawny Soup**

Spiced lentil soup

## **Non-Vegetarian**

### **Aattukal Soup**

Lamb trotters slow cooked and flavoured with Chettinad spices

### **Murgh Badam ka Shorba**

Flavorful chicken broth with Almond puree

### **Chicken Mulligatawny**

Spiced lentil soup with chicken

## **Kebabs Vegetarian**

### **Paneer Tikka Sunheri**

Tandoori baked cottage cheese marinated with spiced yoghurt

### **Subz Hara kebab**

Vegetables and pulses ground together with spices and shallow fried on a skillet

### **Mewa Seekh**

Vegetable sautéed with herbs and spices blended with cottage cheese and potato  
Cooked in tandoor

### **Tandoor Ke Phool**

Broccoli and cauliflower florets marinated with spiced hung yoghurt char grilled

## **Seafood**

### **Tandoori Tiger Prawns**

Tiger prawns marinated with lemon juice cardamom carom seeds and cooked in tandoor

### **Lasooni mahi tikka**

Fish marinated with garlic, cheese, yoghurt and tandoori garam masala and char grilled

## **Chicken**

### **Tandoori Murg**

Classic tandoori chicken marinated overnight with exotic spices  
Cooked in tandoor

### **Chicken Tikka**

Chunks of boneless chicken marinated overnight with  
Tandoori spices and cooked in the tandoor

### **Zafrani Murg tikka**

Chicken Cubes marinated with cheese, hung yoghurt, saffron and glazed in tandoor

## **Lamb**

### **Raan-è-Jamavar**

Leg of young lamb marinated with cumin cardamom bay leaf  
Grilled in tandoor

### **Galouti Kebab**

A mouth melting delicacy of minced lamb medallions panfried served on  
warqui paratha

### **Seekh Kebab**

Traditional seekh of minced lamb flavoured  
with fresh coriander cardamom garam masala and cooked in tandoor

### **Lamb Barra kebab**

Lamb chops and shanks marinate with yoghurt, spices, flavored royal cumin seeds  
Grilled in tandoor

## **Main Course Vegetarian**

### **Gucchi Makai Mushroom**

Kashmiri morel with golden corn in a creamy tomato sauce

### **PaneerMakhani**

Cottage cheese in a creamy tomato sauce

### **Paneer Spring Onion Masala**

Cottage cheese and spring onions stewed with cashew and coconut

### **Malai Kofta**

A delicacy of homemade cottage cheese dumpling stuffed with raisins  
Almonds and reduced milk solid simmered in creamy tomato gravy

### **Kadhai Subzi**

Sautéed broccoli mushrooms bell peppers and baby corn in kadhai spices

### **Bhindi Do Pyaza**

Lady finger tossed with diced onions tomatoes Indian spices and fresh coriander

### **Dum AlooBanarasi**

Baby potatoes tossed in yoghurt gravy with hint of fennel and ginger

### **Papad Mangodi**

Lentil dumplings stir fried in yoghurt gravy with onions, tomato and masala papadam.

### **Kai Korma**

Mixed vegetables cooked with thick cashew nut coconut gravy

### **Vendakka Kara Kuzhambu**

Spicy sour okra curry with tamarind and jaggery

### **Vegetable Stew**

Vegetables simmered in coconut milk, flavoured with green chilli, onion and ginger

### **Chettinad Vegetablecurry**

Mixed vegetable curry with famous chettinadu spices

## **Seafood**

### **Pepper Crab**

Crab meat simmered in onion tomato garlic and pepper masala

### **Malabar Prawn Curry**

Prawns simmered in tangy curry made with freshly ground spices and tempered with shallots and curry leaves

### **Alleppey Fish Curry**

Kingfish curry with green mango coconut milk and green chilli

## **Chicken**

### **Murg Makhani**

Classic tandoori chicken tikka simmered in tomato gravy finished with fresh cream and fenugreek

### **Murg Methi Malai**

Shredded chicken sautéed with fresh fenugreek and cream

### **Kozhi Melgu Curry**

Pepper and fennel spiced chicken curry southern style

### **Chicken Chettinad**

Chicken curry made with roasted Chettinad spices

## **Lamb**

### **Rogan Josh**

Lamb shanks and lamb cubes braised with onions tomatoes and Kashmiri red chilli

### **Gosht Ki Nihari**

Tender lamb shanks cooked in rich lamb extract “Yakhni” with exotic herbs and spices

### **Erachi Stew**

Lamb stewed in coconut milk with ginger, green chilli, onions and curry leaves

## **Dal**

### **Dal Jamavar**

Jamavar specialty delicacy of black lentils simmered overnight on tandoor, enriched with cream and butter

### **Tomato Pappu**

Yellow lentil cooked with tamarind green chilli tomatoes  
Tempered with mustard cumin and garlic

### **Dal Tadka**

Tempered yellow lentils,

## **Rice**

### **Hyderabadi Gosht Biryani**

Classic Hyderabadi biryani with Mint ,kewra and Brown Onions

### **Murgh Dum Biryani**

Saffron scented basmati and chicken cooked together in a sealed copper pot

### **Kozhi Biryani**

South Indian Style chicken biryani flavoured with ghee and curry leaves

### **Subz Biryani**

Garden fresh vegetables and saffron scented basmati rice

### **Jeera Matar Pulao**

Green peas and cumin scented basmati rice

### **Thayir Saadam**

Curd rice

### **Steamed Rice**

Choice of Basmati or Raw Kerala rice

## **Staples Indian Breads**

### **Tandoori Roti**

Tandoor baked whole wheat bread

### **Naan**

Tandoor baked leavened white flour bread plain buttered or garlic

### **Parantha**

Layered whole wheat bread, laccha or mint

### **Khasta Roti**

Crisp tandoor baked bread dusted with carom seeds

### **Roomali Roti**

Paper-thin white flour bread baked on a glowing wok-bottom

### **Bharwan Kulcha or Parantha**

Potatoes, cauliflower, paneer or lamb minced with spices

### **Missi Roti**

Panjabi speciality bread made with lentil refined wheat flour  
Flavoured with chilli onion coriander carom seeds and cooked in the tandoor

### **Appam**

Soft bellied lacy edged hoppers with the choice of egg  
masalapodi or plain

### **Idiyappam**

Steamed string hoppers

### **KalDosa**

Thick pancakes made of rice and lentil flour

### **Malabar Parotta**

Griddle baked multi layered bread

# **Yoghurt**

## **Plain Dahi**

Homemade natural yoghurt

## **Raita**

Whipped yoghurt with the choice of boondi pearls, pineapple, mint, cucumber, potatoes or onions

## **ThayirPachadi**

Whipped yoghurt with onions, green chilli, cucumber and tempered with mustard, red chilli and curry leaves

# **After Dinner**

## **Degree Coffee**

Strong Madras coffee

## **Masala Chai**

Masala tea

# **Dessert**

## **Homemade Malai Kulfi**

Indian milk ice cream with cardamom flavour extract on rose scented glass noodles

## **Rasmalai**

Poached cottage cheese patties with reduced saffron flavoured milk

## **GulabJamun**

Golden-fried cottage cheese dumplings steeped in saffron infused syrup and pistachio flakes

## **Kesariya Jalebi Lachhader**

North Indian specialty of deep fried lentil batter round reels dipped in saffron sugared syrup served with sweetened milk reduction

## **Baadam Ka Halwa**

A delicious and popular Indian dessert made with almond, sugar and clarified butter

## **Eleneer Payasam**

Tender coconut morsels in cardamom flavoured reduced milk served chilled

## **Fresh Fruit Platter**

Seasonal sliced fresh fruit platter

## **Selection of Ice creams**

Choice of vanilla –chocolate – strawberry