

Jamavar

Starters

- **Baby Corn Bezule** 🍴 655
Chilli dusted with curry leaves and batter fried fresh baby corn with yoghurt dressed salad
- **Subzi Galawati Kebab** 🍴 755
Minced vegetable and lentil patties filled with cheese cooked on "mahitawa"
- **Makhmali Mushroom** 🍴 755
Tandoori cooked button mushrooms filled with cardamom flavoured cheese and onion, coated with cashew nut paste and fresh cream
- **Palak e Firdos** 🍴 755
Cardamom scented spinach and gram flour patties filled with cheese
- **Jhinga Amritsari** 🍴🍴 1025
Deep-fried large sized prawns marinated with rice flour, chilli paste
- **South Indian Masala Prawns** 🍴🍴 1025
A specialty of Kerala with kachumber salad
- **Gosht Galawat Kebab** 🍴🍴 1095
Minced lamb patties heightened with Chef's special spice mix
- **Milan Kebab – Vegetarian** 🍴🍴 1195
Makhmali mushroom, paneer tikka, baby corn bezule, vegetable galawati kebab, palak e Firdos and tandoori potato
- **Milan Kebab – Non Vegetarian** 🍴🍴 1495
Tandoori prawn, fish tikka, murgh malai kebab, murgh lasooni kebab and lamb sheek kebab
- **Seared Scallops** 🍴 1695
On spinach cakes, mixed garden greens
(A supplement of ₹ 495 would be charged to our half board guest)

Soups

- **Mulligatawny** 🍴 525
A national lentil and Madras curry powder, coconut flavored soup
- **Dhaniya Tomato Shorba** 🍴 525
A roasted Nasik tomato soup
- **Murgh Zafrani Shorba** 🍴 555
Chicken soup with Kashmiri saffron and almond flakes
- **Kanyakumari Seafood Rasam** 🍴🍴🍴 695
A fresh tomato broth imbued with cumin, curry leaf, pepper corn and ginger

🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Spicy

Kindly inform your server of any food allergies or dietary preferences
All prices are in Indian Rupees and are subject to applicable taxes

Chef recommends

Best of Indian T D H menu

A sampler four course TDH menu. Please pre-order the same

- | | |
|--|------|
| <input checked="" type="checkbox"/> Vegetarian | 1995 |
| <input checked="" type="checkbox"/> Non vegetarian | 2895 |
- (A supplement of ₹ 1195 would be charged to our half board guest)

- | | |
|---|------|
| <input checked="" type="checkbox"/> Tandoori Raan <i>///</i> | 2295 |
|---|------|
- This specially marinated baby lamb leg is slow roasted to give you a succulent delicacy. Please allow us the time to make it for you or pre-order the same. Serves two.
(A supplement of ₹ 595 would be charged to our half board guest)

- | | |
|---|------|
| <input checked="" type="checkbox"/> Seafood Platter <i>///</i> | 3695 |
|---|------|
- Baby lobster, tiger prawns, snapper, calamari fresh from the Arabian Sea
(A supplement of ₹ 1995 would be charged to our half board guest)

From the charcoal fired clay oven

- | | |
|--|-----|
| <input checked="" type="checkbox"/> Mewar ke Tandoori Aloo <i>///</i> | 755 |
|--|-----|
- Filled with corn, peas, homemade cottage cheese and cashew nuts
- | | |
|--|-----|
| <input checked="" type="checkbox"/> Punjabi Paneer Tikka <i>///</i> | 925 |
|--|-----|
- Cottage cheese marinated with Kashmiri chili paste and Indian spices
- | | |
|---|-----|
| <input checked="" type="checkbox"/> Navratan Chutney Paneer Tikka <i>///</i> | 925 |
|---|-----|
- Cottage cheese filled with sweet chutney; onion, capsicum and tomato
- | | |
|--|-----|
| <input checked="" type="checkbox"/> Bharwan Malai Broccoli <i>///</i> | 925 |
|--|-----|
- Cheese-y broccoli marinated with cream, cashew and cardamom
- | | |
|---|-----|
| <input checked="" type="checkbox"/> Murgh Malai Tikka <i>///</i> | 995 |
|---|-----|
- Chicken marinated with cream and cheese
- | | |
|---|-----|
| <input checked="" type="checkbox"/> Lasooni Murgh Tikka <i>///</i> | 995 |
|---|-----|
- Green coriander, basil, cashew and garlic marinated chicken morsels
- | | |
|--|--|
| <input checked="" type="checkbox"/> Punjabi Tandoori Murgh <i>///</i> | |
|--|--|
- Spring chicken marinated with Kashmir chilli and chat masala
- | | |
|--------------|------|
| Half chicken | 1095 |
| Full chicken | 1995 |

/// Mild *///* Medium *///* Spicy

Kindly inform your server of any food allergies or dietary preferences

All prices are in Indian Rupees and are subject to applicable taxes

Jamavar

- **Ajwaini Tandoori Machli Tikka** *✂* **1095**
Carom flavoured fish with yoghurt, cream, ginger-garlic paste
- **Lamb Sheekh Kebab** *✂* **1095**
Minced lamb marinated with Indian spices and cooked in clay oven
- **Tandoori Pomfret Tikka** *✂✂* **1995**
Carom seeds, yoghurt and ginger-garlic paste
- **Jhinga Tandoori** *✂✂* **2395**
King prawns with lemon, red chilli paste, hung yoghurt and fenugreek
(A supplement of ₹ 695 would be charged to our half board guest)
- **Tandoori Lobster** *✂✂* **3695**
Chef's special marination
(A supplement of ₹ 1995 would be charged to our half board guest)
- **Malai Lobster Tikka** *✂* **3695**
Lobster meat marinated with cashew paste, cream, cheese and cardamom
(A supplement of ₹ 1995 would be charged to our half board guest)

✂ Mild *✂✂* Medium *✂✂✂* Spicy

Kindly inform your server of any food allergies or dietary preferences
All prices are in Indian Rupees and are subject to applicable taxes

Goan Fare

Starters

- **Mushroom and Cheese Rissois** *✂* 695
 Crumb and deep-fried turnovers, piri piri sauce
- **Rissois De Camarao** *✂* 795
 Prawn and cheese deep-fried turnovers, piri piri sauce
- **Prawns Piri Piri** *✂✂✂* 1025
 Red chilli spiced dry preparation

Soups

- **Caldo Verde** *✂* 525
 Potato and spinach soup
- **Sopa Grossa** *✂* 525
 Chicken, rice and vegetable broth

Mains

- **Goan Masala Dal** *✂✂* 525
 Yellow lentil cooked with coconut and coriander paste
- **Konkan Aloo** *✂✂* 655
 Potatoes spiced with the flavours of Goa
- Vindaloo Masala** *✂✂✂*
 with dry red chillies, cloves, cinnamon and Goan toddy vinegar
- Vegetable 825
- Chicken 1025
- Lamb or pork* 1195
 *made with prior notice
- Xacutti Masala** *✂✂*
 From roasted coconut, dry red chillies, sweet spices and cilantro
- Vegetable 825
- Chicken 1025
- Lamb or tenderloin 1195
- **Chicken Cafreal** *✂✂* 1025
 Fresh cilantro, ginger, garlic, green chillies, cloves and cinnamon masala
- **Balchao** *✂✂✂*
 Onion, tomato, dried chillies and local toddy vinegar gravy
- Medium prawns 1025
 Snapper 1225
- **Goan Curry** *✂✂*
 Made with coconut milk, chillies and flavoured with 'kokum' berries
- Medium prawns 1025
 Snapper fillet 1225
 Pomfret fillet 1995

✂ Mild *✂✂* Medium *✂✂✂* Spicy

Kindly inform your server of any food allergies or dietary preferences
 All prices are in Indian Rupees and are subject to applicable taxes

Our Signature Dishes

- | | |
|--|------|
| <p> ■ Mughlai Anda Curry <i>///</i> Egg curry in a rich brown onion gravy </p> | 755 |
| <p> ■ Hyderabadi Kadhai Jhinga <i>///</i> Medium prawns tossed with tomato, onion and bell pepper </p> | 1025 |
| <p> ■ Murgh Khurchan <i>///</i> Julienne of chicken tikka tossed with onion, capsicum and tomato </p> | 1095 |
| <p> ■ Awadhi Murgh Khaas Khorma <i>/</i> Chicken in a rich cashew and almond gravy with a hint of saffron </p> | 1095 |
| <p> ■ Murgh Tikka Makhani <i>///</i> Chicken tikka in a tomato, cashew nut, ginger and cream gravy </p> | 1095 |
| <p> ■ Lasooni Palak Murgh <i>///</i> Roast chicken cooked with garlic flavoured spinach </p> | 1095 |
| <p> ■ Gosht Alamgir <i>/</i> Braised boneless lamb in almond, cashew and coconut curry </p> | 1195 |
| <p> ■ Rogan e Nishad <i>///</i> Lamb on the bone cooked with special spices </p> | 1195 |
| <p> ■ Kashmiri Rogan Josh <i>///</i> Lamb shank with Kashmiri chilli in a brown onion sauce </p> | 1195 |
| <p> ■ Kingfish Masala Fry <i>///</i> Darnes of kingfish with ginger, onion, curry leaf and red chilli paste, cooked with coconut oil </p> | 1225 |
| <p> ■ Salmon Malai Tikka <i>///</i> Dill, cashew paste, yoghurt and ginger-garlic flavoured Atlantic salmon, on a bed of potato and fresh fenugreek, piri piri sauce </p> | 1695 |
| <p> ■ Malabar Tiger Prawns Curry <i>/</i> Cooked in yoghurt with curry leaves and ginger (A supplement of ₹ 695 would be charged to our half board guest) </p> | 2395 |
| <p> ■ Tandoori New Zealand Lamb Chops <i>///</i> Coconut flavored rice cake, tamarind jus (A supplement of ₹ 1795 would be charged to our half board guest) </p> | 3495 |

/ Mild *///* Medium *///* Spicy

Kindly inform your server of any food allergies or dietary preferences
 All prices are in Indian Rupees and are subject to applicable taxes

Vegetarian fare

| | |
|---|-----|
| <p> ■ Dal Tadka 🍃 Yellow lentils tempered with onion, tomato and garlic </p> | 525 |
| <p> ■ Dal e Falaknuma 🍃🍃 Mixed lentils tempered with cumin, garlic, onion, ginger, finished with cream and ghee </p> | 655 |
| <p> ■ Malabar Masala Potatoes 🍃🍃🍃 Red chilli, curry leaf potatoes tossed with coconut oil </p> | 655 |
| <p> ■ Chawli Beans Thoran 🍃🍃 Kerala style long beans with onion and coconut </p> | 655 |
| <p> ■ Dal Makhani 🍃🍃 Overnight cooked black lentils with tomato puree, butter and cream </p> | 755 |
| <p> ■ Aloo Aap Ki Pasand 🍃🍃 Choice of cumin potato, potato peas curry, potato capsicum, potato cauliflower </p> | 755 |
| <p> ■ Amritsari Chole 🍃🍃 Our house specialty of chickpea, cottage cheese curry with spinach and mint </p> | 755 |
| <p> ■ South Indian Mango Curry 🍃 A specialty of Mangalore with ash pumpkin cubes </p> | 825 |
| <p> ■ Achari Bhindi 🍃 Tender ladyfingers cooked with raw mango powder and spices </p> | 825 |
| <p> ■ Bhindi Laal Pyaaz 🍃 Ladyfingers tossed with brown onion and spices </p> | 825 |
| <p> ■ Mushroom Hara Pyaaz 🍃🍃 Button mushrooms tossed spring onions, garlic </p> | 825 |
| <p> ■ Ooty Mushroom Masala 🍃🍃🍃 Onion, tomato, dry chilli and Kerala spice </p> | 825 |
| <p> ■ Nav Rattan Khorma 🍃🍃 A mélange of cashew, fox nuts, cottage cheese and seasonal vegetables </p> | 825 |
| <p> ■ Dum Aloo Kashmiri 🍃 Cottage cheese filled potatoes in cashew tomato gravy </p> | 825 |
| <p> ■ Kofta Anarkali 🍃 Cottage cheese and dry fruit dumplings in tomato-cashew gravy </p> | 855 |
| <p> ■ Palak Aap Ki Pasand 🍃 Puréed spinach with a choice of green peas, mushrooms, cottage cheese, potato or sweet corn kernels </p> | 855 |
| <p> ■ Paneer Butter Masala 🍃 Cottage cheese batons cooked with onion, tomato and butter </p> | 855 |
| <p> ■ Awadhi Paneer 🍃 Cottage cheese sandwiched with “khoya” and nuts, with cashew gravy </p> | 855 |

🍃 Mild 🍃🍃 Medium 🍃🍃🍃 Spicy

Kindly inform your server of any food allergies or dietary preferences
 All prices are in Indian Rupees and are subject to applicable taxes

Basmati rice preparations

| | |
|--|------|
| ■ Basmati Rice | 325 |
| ■ Masala or Plain Khichdi 🍴 | 525 |
| Moong lentils and rice with turmeric, cumin and ghee | |
| ■ Vegetable Hyderabadi Biryani 🍴🍴 | 895 |
| ■ Awadhi Lamb Biryani 🍴🍴 | 1095 |
| ■ Chicken Tikka Biryani 🍴🍴 | 1095 |
| ■ Chicken Biryani 🍴🍴 | 1095 |
| ■ Seafood Pulao 🍴 | 1195 |

Indian breads

| | |
|---|-----|
| ■ Selection of Indian Bread | 155 |
| Tandoori roti, roomali roti, plain, butter or garlic naan, phulka, lachha paratha, pudina paratha, and missi roti | |
| ■ Stuffed Indian Bread | 225 |
| Aloo paratha, paneer paratha, Dry fruit and nuts naan, cheese garlic naan Or onion kulcha | |
| ■ Cheese Kulcha or Masala Onion Kulcha | 295 |
| ■ Indian Bread Basket | 395 |
| An assortment of tandoori roti, roomali roti, pudina paratha, aloo paratha and garlic butter naan | |

🍴 **Mild** 🍴🍴 **Medium** 🍴🍴🍴 **Spicy**

Kindly inform your server of any food allergies or dietary preferences
All prices are in Indian Rupees and are subject to applicable taxes

Jamavar

Dessert

- | | |
|---|-----|
| <input checked="" type="checkbox"/> Tropical Sliced Fruit Platter | 525 |
| <input checked="" type="checkbox"/> Warm Gulab Jamun Stuffed with nuts | 525 |
| <input checked="" type="checkbox"/> Gajar ka Halwa Carrot and nut dessert | 525 |
| <input checked="" type="checkbox"/> Rasmalai Fresh cheese dumplings steeped in cardamom flavoured reduced milk, 'Rabri' | 525 |
| <input checked="" type="checkbox"/> Zafrani Kulfi With fruits | 525 |
| <input checked="" type="checkbox"/> Assiette of Indian Platter Selection of three Indian desserts of the day | 525 |
| <input checked="" type="checkbox"/> Shahi Tukda A "royal" cardamom scented pudding made of ghee fried bread and condensed milk | 525 |
| <input checked="" type="checkbox"/> Choice of Ice cream Alphonso gold, Chocolate, Minty chocolate chip, Very berry strawberry, Vanilla, Fruit overload | 525 |
| <input type="checkbox"/> Queen of Goan Dessert - Bebinca Vanilla ice cream | 525 |

🍃 Mild 🍃🍃 Medium 🍃🍃🍃 Spicy

Kindly inform your server of any food allergies or dietary preferences
All prices are in Indian Rupees and are subject to applicable taxes