



JAMAVAR

MENU

DRINK LIST

COCKTAIL LIST

WINE LIST

FOOD MENU

# THE PALACE RARE COLLECTION

## **The John Walker 40% abv**

**45000**

Chosen from a reserve of over seven million casks, these include some of the last priceless, remaining casks from the distiller's stocks of malt whisky from Glen Albyn, the whiskies then come together for a second and final maturation to marry the blend in a 100-year-old wood cask.

## **John Walker & Sons King George V Blended Scotch whisky 43% abv**

**13500**

It is an opulent and regal blend. Sensuous, layered and intense. It is a kaleidoscope of flavors and aromas. Hints of roasted nuts, dark chocolate and an imposing sweet smokiness combine elegantly with suggestions of honey, citrus orange and rose petals.

## **Talisker 30 Years 45.8% abv**

**13050**

This limited edition is one of only 3000 bottles. Each bottle is individually numbered. Softly muted, mild and unusually fruity at first, the nose soon fades to lush seaweed and the charred embers of a spent fire, in time becoming soft and slightly creamy, like fudge. An elegant, medium bodied, smokey-sweet malt.

## **John Walker & Sons Odyssey Blended Scotch whisky 40% abv**

**19500**

Deep amber in color, the nose on Odyssey is a nice blend of orange, honey, caramel, and clove spice with a touch of salt. It has the character of a spiced cake.

## **Glenlivet 25 Years 43% abv**

**8800**

The nose is thick and rich. There are notes of cherry sultanas, morello cherry, dried herbs and cooked fruits with apple crumble and a balanced acidity. The palate is thick and smooth. There are notes of sherried peels, chewy toffee and walnut; dried fruits emerge with a juicy ouch. The finish is long and rich with winter spice

## **Ballantine 30 Years 6000**

Soft and tasty; generous body, with influences of the wood in which it is aged and with floral and fruity touches; balanced, but firm and strong; elegant, persistent and spicy finish.

## **Glenfiddich 26 Years 43% abv 4600**

A rare and aged single malt Scotch whisky that has spent 26 long years carefully maturing in American Oak ex-bourbon casks. This expression was created to honour Glenfiddich's line of continuous family ownership since William Grant founded our distillery in 1887.

## **Glenfarclas 21 Years 43% abv 4500**

A really deep and thick release, Glenfarclas 21 Year Old is a heavily sherried single malt that is extremely pleasing and very smooth. The palate contains plenty of barley, as well as a hint of oak in the finish. Nicely rounded.

## **Laphroaig 25 Years 48.9% abv 4000**

Laphroaig 25 Year Old is the perfect marriage of sherried, oaky flavours from the European Oloroso Sherry Casks and the creamy, smooth, sweet flavours from the ex-American Bourbon Barrels. The Oloroso Sherry Casks and ex-American Bourbon Barrels were filled with newly distilled Laphroaig spirit from day one

Our standard service measure is 30 ml.

All prices are in Indian rupees and subject to government taxes

We do not levy any service charge.



## **SINGLE MALTS HIGHLAND**

Glenmorangie 10 Y.O	1600
Glenmorangie Lasanta 12 Y.O	1600
Singleton Glendullan 12 Y.O	1400
Oban 14 Y.O	1800
Aberlour 18 Y.O	2700
Clynelish 14 Y. O	1400
Dalwhinnie 15 Y. O	1300
Ardmore Legacy 10 Y.O	1250

## **ISLE OF ISLAY & SKYE**

Bruichladdich	2400
Laphroaig 10 Y.O	2000
Bowmore 12 Y.O	1800
Ardbeg 10 Y. O	1700
Lagavulin 16 Y. O	1700
Talisker 10 Y. O	1500
Caol Ila 12 Y. O	1400

## **LOWLAND**

Glenkinchie 12 Y. O	1400
---------------------	------

## **AMERICAN WHISKEY**

Sazerac Rye	2400
Woodford Reserve	2100
Buffalo Trace Kentucky	1900
Makers Mark	1700
Benchmark Kentucky	1300
Jack Daniel's Tennessee	1100

## **IRISH & CANADIAN WHISKEY**

Bushmills Black	1800
Jameson Black Barrel	1500
Jameson Caskmates	1300
Jameson	950
Canadian Club	950

## **SPEYSIDE**

Glenfiddich 12 Y. O	1400
Glenfiddich 18 Y. O	1800
Glenfiddich 21 Y. O	2600
Glen Grant 10 Y. O	1300
Glen Grant 18 Y. O	2200
Glenlivet 12 Y. O	1350
Glenlivet 18 Y.O	2600
Glenlivet 21 Y. O	3500
The Balvenie 12 Y.O	1600
The Balvenie 14 Y.O	2400
Longmorn 16 Y.O	3600
Aberlour 12 Y.O	2000
Aberlour 16 Y.O	2300
Cragganmore 12 Y. O	1300

## **JAPANESE**

Hibiki Suntory	2100
Enso Japanese	1600

## **BLENDED SCOTCH**

JW Black Label	1100
JW Double Black	1200
JW White Walker	1500
JW Gold Label Reserve	1600
JW Platinum Label 18 Y. O	1900
Johnnie Walker X.R. 21 Y. O	2000
Johnnie Walker 18 Y. O	3100
J W Blue Label	3500
Chivas Regal 12 Y.O	1000
Chivas 18 Y.O	1800
Dewar's White Label	1100
Dewar's 12 Y. O	1250
Dewar's 15 Y. O	1400
Dewar's 18 Y. O	1700
Whyte & Mackay 19 Y.O	2300
Monkey Shoulder	1300
Ballantine Finest	800
Ballantine 12 Y.O	1000
Ballantine's 17 Y. O	1400
Ballantine 21 Y. O	2200
J&B Rare	850

## DOMESTIC WHISKY

Paul John Nirvana	850
Paul John Edited	1100
Paul John Bold	1100
Paul John Brilliance	1100
Paul John Olorosso	2000
Paul John PX	2000
Amrut Amalgam Malt	1100
Amrut Peated Malt	1100
Teachers Highland Cream	850
100 Pipers	800

## VODKA

Grey Goose VX	2700
Roberto Cavalli	1450
Absolut Elyx	1400
Beluga Noble	1350
Grey Goose	1300
Absolut Blue	1200
Ciroc	1050
Belvedere	1000
Skyy	850

## RUM

The Kraken	1400
Mount Gay Gold Eclipse	1250
Mount Gay Silver Eclipse	1250
Pitu Cachaca	1000
Amrut Two Indies	850
Bacardi Superior	750

## TEQUILA

Patron Silver	2900
Patron Reposado	2900
Patron XO Café	2100
Tequila 1800 Anejo	2000
Jose Cuervo Silver	1200
Camino Gold	1000

## COGNAC

Richard Hennessy 40% abv **45000**  
An exceptional Cognac that pays tribute to the founder of the House of Hennessy. Drawing on some two hundred years of knowledge, talent, expertise and passion, this blend is a unique "assemblage" of over 100 "eaux-de-vie" matured to their fullest.

Remy Martin Louis XIII  
40% abv **25000**  
Champagne, Cognac  
100 year old Louis XIII has been carefully tended by four generations of cellar masters. Using grapes only from the Grand Champagne area in the heart of the Cognac region. The result is a sublime blend of flavours from passion fruit and honey suckle to aroma.

Hennessy X. O	8000
Hennessy V.S.O. P	2600
Martell X. O	2100

## GIN

Edinburg Rhubarb & Ginger	1700
The Botanist	1600
Monkey 47	1500
Hendricks	1500
Tanqueray No.10	1450
Edinburg Classic	1300
Langley's Old Tom	1300
Bulldog	1000
Jaisalmer	1000
Bombay Sapphire	900
Tanqueray London Dry	900
Gordons	900
Stranger & Sons	800
Amrut Nilgiri	600
Greater Than	600

Our standard service measure is 30 ml.

All prices are in Indian rupees and subject to government taxes

We do not levy any service charge.



## LIQUEURS

Absinthe Assenzio	1250
Grappa Del Bianca Chiostro	1250
Fernet Amaro	1250
Jagermeister	1100
Jack Daniel's Honey	1100
Molinara Sambuca Extra	1000
Bailey's Irish Cream	950
Amaretto	950
Blue Curacao	900

## COGNAC

Corona Extra	800
Hoegaarden	700
Budweiser	400
Kingfisher Ultra 330ml	400
Bira Blonde	375
Bira White	375
Kingfisher Premium 330ml	350

## NON ALCOHOLIC CONCOCTION

Guava Mint	375
Guava, mint, lemonade	
Tropical Fruit Punch	375
Orange, pineapple, mango	
Crimson Tide	375
Mango, orange, cassis	
Lychiberry	375
Lychee, cranberry, strawberry	
Gold Rush	375
Apple, peach, cassis, lime, soda	
Fruit Ice Tea	375
Strawberry/peach/lemon	
Virgin Mojito	375
Mint, lemon, syrup, soda	

## NON ALCOHOLIC BEVERAGES

Perrier	350
Seasonal Fruit Juice	275
Fresh Lime Soda/Water	250
Aerated Beverages	225
Bottled Water	175
South Indian Coffee	300
Tea /Coffee	300




Our standard service measure is 30 ml.  
All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.

## COCKTAIL LIST

The all-star team at The Leela Bar are devoted to celebrating tasteful drinking we have worked tirelessly behind the scenes to compose a list of cocktails inspired by the global cuisines served in our restaurant

### FLAVOUR KEY

While you journey through the theatres of the World with us, you will find helpful glyphs. These are to give you a good idea of the style of each concoction.

	<b>Aperitif</b> Bright and Fresh		<b>Sour</b> Tart & Zesty
	<b>Fruity</b> Lively & Fresh		<b>Savoury</b> Spicy & Vegetal
	<b>Decadent</b> Rich & indulgent		<b>Digestive</b> Herbal & Earthy

### THE LEELA FAVOURITE

	<b>Royale</b>	1500
Sparkling wine with wonderfully bright cognac.		
	<b>Moscow mule</b>	1200
Vodka, honey, lime juice and ginger beer.		
This ridiculously refreshing number is served in a traditional copper mug.		
	<b>Blueberry G&amp;T</b>	1200
Gin & tonic. Served with a blueberry Popsicle.		
	<b>Teaminto</b>	1200
Spicy cocktail with aperol and tequila, mixed with jalapeno, mint and lime juice for the perfect balance.		
	<b>Tiramisu</b>	1200
Coffee cocktail with whisky layered with whipped cream and cocoa powder on top.		
	<b>Winter Pie</b>	1200
Our signature drink. A fierce mix Blended Whisky, apple juice, rosewater, Cinnamon rim and brown sugar. Served under a cloud of wood smoke.		

All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.



## Jannavar



### **South Indian Negroni**

1200

A twisted negroni, with south Indian single malt whisky with Campari, vermouth and brown sugar.



### **Pumpkin Petals**

1200

Fresh pumpkin with tequila, orange liqueur and lime juice



### **Mai-Tai Twist**

1200

A twisted cocktail with white and dark rum, tepache and hazelnut syrup.

### **Kama-Summer Paradise**

1200

Chilled spicy summer cocktail with tequila, lime chunks, green chilli and cinnamon.



### **Turmerika**

1200

Infused gin with turmeric, orange liqueur, lime juice and tonic water“Turmeric is an exceptional ingredient to be infused in a cocktail.

The complex flavor of turmeric can boost the taste of any drink.”



### **Benaras**

1200

A perfect Indian cocktail with vodka, gulkand, cardamom, lime juice and betel leaves.

## Le Cirque Signature



### **French 75**

1200

Sparkling wine with gin, lime juice & simple syrup

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.



### **Negroni**

1500

Gin, Campari and vermouth

The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favorite cocktail – the Americano – by replacing the soda with gin



### **Manhattan**

1200

Whisky, vermouth and angostura bitter

The drink originated at the Manhattan Club in New York City in the mid-1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated— "the Manhattan cocktail".



## Margarita

1200

Tequila, orange liqueur and lime juice

There are dozens of stories – many self-reported, and many claiming the Margarita was named after the drink's recipient. Carlos "Danny" Herrera supposedly created the cocktail in 1938 (or 1947, or 1948, depending who you ask) for a guest who was allergic to most spirits, but not Tequila. His restaurant was Rancho la Gloria and was halfway between Tijuana and Rosarita, Mexico.



## Gimlet

1200

Gin, simple syrup and lime juice

Before the gimlet became popular in 1953 it is believed that it was served to the sailors in the British Royal Navy as a means of fighting scurvy. Rose's Lime Juice was created in 1867 as a way to preserve lime juice without alcohol and it was used by the Navy. By mixing the juice with Navy strength gin (114 proof!) the gimlet was born. By the mid- 20th century the gimlet was a popular cocktail with naval officers and in British society.

## Cosmopolitan

1200

Vodka, cranberry juice, orange liqueur and lime juice

Bartender Neal Murray says he created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis. According to Murray, he added a splash of cranberry juice to a Kamikaze and the first taster declared, "How cosmopolitan." This event supposedly led to the naming of the new beverage.

## Pina Colada

1200

Rum, pineapple juice, coconut cream

The Caribe Hilton Hotel claims Ramón "Monchito" Marrero created the Piña Colada in 1954 while a bartender at the hotel. Barrachina, a restaurant in Puerto Rico, says that "a traditional Spanish bartender Don Ramon Portas Mingot in 1963 created what became the world's famous drink: The Piña Colada."

## Bloody Mary

1200

Vodka, tomato juice, lime juice, Tabasco sauce, Worcestershire sauce, salt and pepper The French bartender Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, according to his granddaughter. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American migrants.



## White Russian

1200

Vodka, coffee liqueur, cream

The traditional cocktail known as a Black Russian, which first appeared in 1949, becomes a White Russian with the addition of cream. Neither drink is Russian in origin, but both are so named due to vodka being the primary ingredient.



## Sazerac

1600

Bourbon whisky, sugar, absinthe, bitter

The story goes that back in 1838, Creole apothecary Antoine Peychaud invented the Sazerac in his shop at 437 Royal Street. They say he first served it to his fellow Masons after hours in an egg cup –a coquetier—a word that some insist morphed into "cocktail." The name of the drink comes from Peychaud's favorite French brandy, Sazerac-de-Forge et fils.



## Martinis & Vodkatinis

### Choice of Spirit:

<b>Hendricks</b>	1600
<b>Tanqueray No 10</b>	1500
<b>Tanqueray</b>	1200
<b>Bombay Sapphire</b>	1200
<b>Beefeater</b>	1200
<b>Gordons</b>	1200
<b>Roberto Cavalli</b>	1600
<b>Beluga Noble</b>	1600
<b>Ciroc</b>	1500
<b>Belvedere</b>	1500
<b>Grey Goose</b>	1500
<b>Absolut Blue</b>	1200
<b>Ketel One</b>	1200
<b>Tito's</b>	1200

All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.

## WINE LIST

### THE PALACE COLLECTION

#### MENU PRICE

#### SPECIAL PRICE

#### CHAMPAGNE

Dom Pérignon, Cuvée Rosé, Epernay, 1996, France	52000	40000
---	-------	-------

#### RED WINE

Château Latour, 1er Grand Cru Classé, Pauillac, 2004, France	275000	170000
Château Margaux, 1er Grand Cru Classé, 2002	230000	150000
Château Mouton Rothschild, 1er Grand Cru Classé, 1999	210000	75000
Solaia, Antinori Classico, Toscana IGT, 2012	71000	45000

#### VINTAGE CHAMPAGNE

Dom Pérignon, Cuvée, Epernay, 2006, France	PRICE	35000
--	-------	-------

#### NON-VINTAGE CHAMPAGNE

Louis Roederer, Brut Premier N.V, Reims, France	16700
Moët & Chandon, Brut Imperial N.V, Epernay, France	16000
Bollinger Special Cuvee, Brut, N.V, Ay-Champagne, France	14000
Billecart-Salmon, "Brut Reserve" N.V, Mareuil-Sur-Ay, France	13500

#### ROSE

Mateus Rose, Portugal	6200
-----------------------	------

#### SPARKLING WINE

Gramona Imperial Gran Reserva Brut, Spain	12800
Ti Amo Prosecco, Italy	5200
Chandon Brut, India	4800

## WHITE WINE

#### CHARDONNAY

Cakebread Cellars, Napa Valley, USA	19200
Gaja "Rossj-Bass", Piedmont, Langhe DOC, Italy	16000
Migration, Duckhorn Vineyards, USA	12800
Stag's Leap Karia Wine Cellars, Napa Valley, USA	12200
Chablis, Bouchard Ains & Fils, France	10500
Villa Maria "Private Bin", Marlborough, New Zealand	8600
Bourgogne, Louis Jadot, Burgundy, France	7700
MAN Family, South Africa	7200
Chateau Ste. Michelle, Columbia Valley, USA	6800
Petit Chablis, Domaine Laroche, Burgundy, France	6800
Chablis, J'Moreau & Fils, France	6100
Kendall-Jackson, Vintner's Reserve, Sonoma County, USA	6100
Domaine Montrose, Pays d'oc IGP, France	5200
Montes Reserva, Casablanca Valley, Chile	4900
Allegrini Corte Giara Soave, Veneto, DOC, Italy	4400
Penfolds, Koonunga Hill, Australia	4400
Moulin de Gassac, Languedoc- Roussillon, France	4100
SDU Reserva, Nandi Valley, India	4000



**SAUVIGNON BLANC**

Honig, Napa Valley, USA	14500
Cakebread Cellars, Napa Valley, USA	11900
Framingham, Marlborough, New Zealand	12000
Saint Clair, Marlborough, New Zealand	11500
Pouilly-Fumé, Henri Bourgeois, Loire Valley, France	8900
Nederburg, Paarl, South Africa	7200
Mouton Cadet, Baron Philippe de Rothschild, Bordeaux, France	6000
KRSMA, Hampi Hills, India	4500

**RIESLING**

Vin d'Alsace, Hugel, France	8100
Penfolds, Koonunga Hill, Australia	7400
Framingham, Marlborough, New Zealand	6400
St.Urbans Hof, Mosel, Germany	6100

**PINOT GRIGIO**

Trapiche, Pinot Grigio, Argentina	5200
-----------------------------------	------

**PARELLADA**

Torres Vina Sol, Spain	4900
------------------------	------

**CORTESE**

Gavi, Pio Cesare, Piedmont, DOCG, Italy	9900
Gavi, Marchesi di Barolo, Piedmont, DOCG, Italy	7100

**VIOGNIER**

Condrieu, E.Guigal, Rhone Valley, France	18200
Little James Basket Press, Saint Cosme, Southern Rhone, France	9000
The Wolftrap, Boekenhoutskloof, Franschhoek Valley, South Africa	6400
Te Mata Zara, Italy	5700
Grover Vijay Amritraj, Bengaluru, India	5200

**GEWURZTRAMINER**

Hugel, Alsace AOC, France	8600
Vina Esmeralda, Torres, Catalonia, Spain	5700

**ARNEIS**

Roero, Bruno Giacosa, Piedmont, DOCG, Italy	13700
---	-------

**TREBBIANO**

Piccini, Toscana, IGT, Italy	4900
------------------------------	------

**GRUNER VELTLINER**

Domaene Gobelsburg, Kamptal, Austria	4600
--------------------------------------	------

All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.

## RED WINE

### **CABERNET SAUVIGNON**

Guidalberto, Tenuta San Guido, Toscana IGT, Italy	26000
Kendall Jackson, Vintner's Reserve, USA	13000
Montes Alpha, Chile	13000
Rupert & Rotshchild, Classique, South Africa	11000
Baron Phillipe Escudo Rojo, Chile	8600
KRSMA, Hampi Hills, India	7100
Cono Sur Bicicleta, Chile	6400
Vina Errazuriz 1870, Chile	6000
SDU Wine Makers Selection, Nandi Valley, India	5200
SDU Reserva, Nandi Valley, India	4000

### **CORVINA**

Allegrini Amarone della Valpolicella Classico, Veneto, Italy	25300
Zonin Amarone Della Valpolicella, Italy	23000
Allegrini Corte Giara Valpolicella, Italy	8000
Zonin Valpolicella, Ventiterra, Italy	7000

### **GRENACHE**

Chateau de Saint Cosme, Gigondas, Rhone Valley, France	10500
Saint Cosme Cote Du Rhone, France	9500
Pont du Rhone, France	5800

### **MALBEC**

Dominio Del Plata Crios, Argentina	11000
Trapiche, Malbec	5200

### **MERLOT**

Clarendelle Rouge, Bordeaux, France	16500
Barton & Guestier, Saint-Emilion, France	9600

### **NEBBIOLO**

Barolo, Marchesi Di Barolo, Italy	22000
Dante Rivetti, Barbaresco Bric Micca, Italy	16000
Gaja Sito Moresco, Langhe, DOC, Italy	13700

### **NERO D'AVOLA**

Donnafugata, Sedara, Sicilia, Italy	9600
-------------------------------------	------

### **PINOT NOIR**

Framingham, Marlborough, New Zealand	16000
Bouchard Ains & Fils Bourgogne, France	10500

All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.



**SANGIOVESE**

Ca'marcanda, Gaja Promis, Toscana IGT, Italy	18000
Castello Banfi Brunello Di Montalcino, Italy	17500
Querciabella, Chianti, Italy	17000
Castel Giocondo, Brunello di Montalcino, Toscana, Italy	16000
Pian Delle Vigne, Brunello di Montalcino, Toscana, Italy	15900
La Brancaia, Il Blu, Sangiovese, Toscana, IGt, Italy	15300
La Brancaia, Ilatraia Maremma, Toscana IGT, Italy	14000
La Vite Lucente, Luce Della Vite, Toscana IGT, Italy	12600
Renieri Rosso Di Montalcino, Italy	12000

**SYRAH / SHIRAZ**

Penfolds Bin 128, Australia	17000
The Ironstone Pressings, D'Arenberg, McLaren Valley, Australia	13100
Crozes-Hermitage, E.Guigal, Southern Rhone, France	14000
Penfolds Bin 2, Mataro, Australia	11800
The Laughing Magpie, D'Arenberg, McLaren Valley, Australia	8300
MAN Family, South Africa	7200
Nederburg, The Winemasters, South Africa	7200
SDU Reserva, Nandi Valley, India	4000

**TEMPRANILLO**

Bodega Roda Reserva, Rioja, Spain	23000
Sela Bodega, Rioja, Spain	15000

**ZINFANDEL**

Kendall-Jackson, Vintner's Reserve, Sonoma County, USA	6300
--	------

**DESSERT WINE SEMILLION**

Mouton Cadet Reserve, Sauternes, France	10500
---	-------

**WINE BY THE GLASS****SPARKLING WINE**

Chandon Brut, India	1250
Ti Amo Prosecco, Glera, Italy	1100

**WHITE WINE**

Gavi, Marchesi Di Barolo, Cortese	2200
Trapiche, Pinot Grigio, Argentina	1200
Man Family, Chardonnay, South Africa	1150
Sula, Riesling, Nashik Valley, India	1000
Grover Viognier, Karnataka, India	700
Fratelli, Chardonnay, Maharastra, India	700

**RED WINE**

Bouchard Ains & Fils, Pinot Noir, France	2200
Zonin Valpolicella, Italy	1600
Trapiche, Malbec, Argentina	1200
SDU Reserva, Syrah, India	1000
Sula, Cabernet Shiraz, India	800
Fratelli, Cabernet Sauvignon, India	700

Our standard measure for wines by glass is 150ml.  
All prices are in Indian rupees and subject to government taxes.

# FOOD MENU

## **APPETIZER**

Sambharam	375
Refreshing buttermilk drink with curry leaves, ginger and chillies	
Jal Jeera	375
Chilled Cumin, lemon and mint flavored water	
Masala Chaas	375
Buttermilk with roasted cumin and fresh coriander	
Thandai	375
Saffron, dry fruits and cardamom flavored chilled milk	

## **SOUPS**

### **VEGETARIAN**

Rasam	500
Aromatic tomato and lentil broth flavored with pepper and cumin	
Dhaniya Tamatar Shorba	500
Coriander flavored tomato soup	
Mulligatawny Soup	500
Vegetarian lentil soup with a touch of pepper	

### **NON -VEGETARIAN**

Chicken Mulligatawny Soup	550
Chicken and lentil soup with a touch of pepper	
Attukal Soup	550
Lamb trotters simmered overnight and flavored with Chettinad spices	



## **STARTERS**

### **VEGETARIAN**

Bharwaan Aloo Tikki Potato patties filled with masala green peas	975
Palak Benazeer Spinach and corn kernel patties served with roasted tomato chutney	975
Kurkuri Aloo Papdi Chaat Golden fried potato cubes and whole wheat wafer tossed with tamarind, Herbs and spice	975
Paan Palak ki Chaat Crispy fried, betel and spinach leaves, with tamarind, mint chutney and yoghurt	975
Cauliflower Bezule Spice fried cauliflower florets with curry leaves, chilli and yoghurt	975
Baby Corn Bezule Crispy fried baby corn marinated in traditional Mangalorean masala	975

## **STARTERS**

### **NON VEGETARIAN**

Malabar Fried Prawns Wok-fried spicy prawn with onion and chilli	1900
Kakinada Royala Vepudu Stir fried spicy prawns with onion and red chilli	1900
Meen Varuval Seer fish darnings marinated with lemon, chilli and curry leaves	1550
Uppu Kari Lamb cooked dry with shallots, garlic and red chilli	1450
Mutton Pepper Fry Dry fried baby lamb cubes with onion and crushed pepper	1450
Kozhi Roast Sautéed chicken morsels with shallots, ginger and chilli	1200

## **TANDOORI KEBABS**

### **VEGETARIAN**

Paneer Tikka Badshahi 975  
Tandoor baked cottage cheese marinated with spiced yoghurt

Tandoor Ke Phool 975  
Broccoli and cauliflower florets marinated with yoghurt, cream, cheese and Spices

Subz Mewa Seekh 975  
Minced seasonal vegetable skewers with dry fruits

Tandoori Aloo Firdausi 975  
Scooped barrel potatoes filled with cheese and tangy masala

### **SEAFOOD**

Jheenga Sultani 1900  
Jumbo prawns marinated with spiced yoghurt, a hint of saffron and Smoked with star aniseed

Sunehri Jheenga 1900  
Tiger prawns marinated with yoghurt and hint of saffron

Kasundhi Machli 1550  
Seer fish cubes marinated with Kasundi mustard, spices, chilli and lemon juice

### **CHICKEN**

Tandoori Murgh 1200  
Classic Tandoori chicken the king of kebabs

Murgh Chandni 1200  
Tandoor cooked chicken marinated with cheese, cream, green chilli and Cardamom

Murgh Abeer 1200  
Spicy boneless chicken delicately flavored with royal cumin

Murgh Reshmi Kebab 1200  
Minced chicken skewer, seasoned with ginger and green chillies

### **LAMB**

Raan-È-Jamavar 2050  
Whole baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg

Gosht Chaanp Tajdar 1450  
Lamb rack marinated with chilli, allspice and cardamom

Galawati Kebab 1450  
Finely minced lamb cake flavored with rose petals and spices

Seekh kebab 1450  
Fine lamb mince rolls on skewers with spring onion and dry Pomegranate powder



**MAIN COURSE****VEGETARIAN**

Gucchi Mutter Masala	1300
Kashmiri morels with green pea's sautéed in light gravy	
Paneer Makhani	1100
Cottage cheese in a creamy tomato sauce	
Kadhai Paneer	1100
Cottage cheese with onion, tomato and whole aromatic spices	
Paneer Spring Onion Masala	1100
Cottage cheese and spring onions stewed with cashew and coconut	
Nawabi Kofta	1100
Cashew-cream cottage cheese dumpling curry	
Subz Jamavar	1050
Artichoke, asparagus, broccoli, baby corn, peppers and peas sautéed with Crushed peppercorn	
Bhindi Do Pyaza	1050
Lady finger tossed with onion and tomato	
Gobhi Hara Pyaz	1050
Cauliflower and spring onion tempered with cumin, green chilli and ginger	
Achari Aloo	1050
Pickled potatoes cooked with panch phoran masala	
Aloo Zeera	1050
Potato cubes tempered with cumin, green chilli and ginger	
Baingan Bharta	1050
Eggplant baked in tandoor, mashed and tempered with cumin, onion and ginger	
Palak Aap Ki Pasand	1050
Your choice of spinach preparation with potato, green peas, mushroom, Cottage cheese and lasooni bhutta	
Udupi Kai Kurma	1050
Garden fresh vegetables simmered in fennel infused cashew and coconut gravy	
Vegetable Stew	1050
Simmered seasonal vegetables in coconut milk with mild spices	

## **MAIN COURSE – NON VEGETARIAN**

### **SEAFOOD**

Kadhai Tossed Lobster 2300  
Cubes of lobster cooked with onions, tomatoes and roasted coriander seeds

Jheenga Dhaniya Tamatar 1900  
Prawns cooked with onion, tomato and green coriander

Malabar Prawn Curry 1900  
Prawns simmered in tangy curry with freshly grounded spices and Tempered with shallots and curry leaves

Alleppey Fish Curry 1500  
King fish simmered in raw mango infused curry with coconut milk

### **CHICKEN**

Murgh Makhani 1300  
Classic tandoori chicken de-boned and simmered in creamy tomato sauce

Murgh Methi Malai 1300  
Shredded chicken cooked with fresh fenugreek leaves and cream

Murgh Alamgir 1300  
Juicy boneless chicken cubes cooked with red chilli, tomato and dry ginger

Kozhi Melagu Curry 1300  
Pepper and fennel spiced chicken curry

Chicken Chettinad 1300  
Chicken curry made with roasted Chettinad spices

### **LAMB**

Kadhai Gosht 1400  
Lamb chops and cubes braised with aromatic spices, tomato and yoghurt

Gosht Nalli Ka Salan 1400  
Lamb shanks simmered in bone marrow gravy and whole spices

Rogan E Nishat 1400  
Braised lamb chops and cubes with Kashmiri chillies and tomatoes

Gosht Ki Nihari 1400  
A rural dish of shanks and chops left overnight on an angethi, traditional Indian brassier

Erachi Stew 1400  
Lamb stewed in coconut milk with ginger, green chilli, onion and curry leaves



## **LENTILS**

Dal Jamavar	875
Slow simmered black lentil with tomato, butter and cream	
Dal Tadka	825
Yellow lentils tempered with cumin, whole red chilli and tomato	
Tomato Pappu	825
Yellow lentil cooked together with tamarind, green chilli, tomatoes and Tempered with mustard, cumin and garlic	

## **RICE**

Saada Chawal	450
Steamed basmati rice	
Thayir Saadam	450
Curd rice tempered with mustard seeds and curry leaves	
Pulao Aap Ki Pasand	900
Basmati rice cooked to your choice of – cumin, mushroom, green peas or vegetable	
Subzi Biryani	1000
Garden fresh vegetables and saffron scented basmati rice	
Tarkari Biryani	1000
South Indian vegetable biryani	
Murgh Dum Biryani	1250
Basmati pilaf with chicken and aromatic spices	
Awadhi Gosht Biryani	1300
Dum Cooked Lamb and basmati pilaf with aromatic spices	

## **BREADS**

Tandoor Roti	225
Tandoor baked whole wheat bread	
Naan	225
Tandoor baked leavened white flour bread –choice of butter, garlic and plain	
Paratha	225
Layered whole wheat bread, lachha or mint	
Missi Roti	225
Tandoor baked gram and whole wheat bread	
Khasta Roti	225
Crisp tandoor baked bread dusted with carom seeds	
Roomali Roti	225
Paper-thin white flour bread, baked on a glowing wok-bottom	
Makkai Roti	225
Tandoor baked millet flour bread	
Malabar Parata	250
Layered refined flour bread	
Bharwaan Kulcha or Paratha	250
Potato, paneer, onion, cauliflower or minced lamb	
Appam	250
Soft bellied lacy edged hoppers –choice of egg, masala podi and plain	
Idiyappam	250
Steamed rice string hoppers	

## **YOGHURT**

Plain Dahi	250
Homemade natural yoghurt	
Raita	250
Seasoned yoghurt with choice of boondi, burhani or mixed vegetable	

## **DESSERTS**

Kesar Pista Kulfi	525
Frozen saffron and pistachio flavored cream served on rose scented Falooda	
Malai Kulfi	525
Frozen flavored cream served on rose scented Falooda noodles	
Bharwaan Gulab Jamun	525
Golden fried cottage cheese dumplings steeped in rose fragranced syrup	
Kesar Rasmalai	525
Poached cottage cheese dumplings served with reduced saffron flavored milk	
Jalebi Rabri	525
Sugar syrup-fried twirls with sweetened reduced milk	
Ada Pradhaman	525
Rice flakes cooked with coconut milk, jaggery and cardamom	
Elaneer Payasam	525
Tender coconut morsels in cardamom flavored reduced milk	

All prices are in Indian rupees and subject to government taxes  
We do not levy any service charge.



## **MAHARAJA MENU**

### **Non – Vegetarian**

#### **Jheenga Sunheri**

Tiger prawns marinated with yoghurt,  
hint of saffron

#### **Gosht Chaanp Tajdar**

Lamb rack marinated with chilli, allspice  
and cardamom

#### **Murgh Abeer**

Spicy boneless chicken delicately  
flavored with cumin



#### **Jheenga Dhaniya Tamatar**

Prawns cooked with onion, tomato and  
Green coriander

#### **Murgh Makhani**

Classic tandoori chicken de-boned and  
simmered in creamy tomato sauce

#### **Gosht Nalli ka Salan**

Lamb shanks simmered in bone marrow  
gravy and whole spices

#### **Dal Jamavar**

Slow simmered black lentil with tomato  
butter and cream

#### **Murgh Dum Biryani**

Dum Cooked Chicken and basmati pilaf with  
aromatic spices

#### **Assorted Indian Breads**



#### **Bharwaan Gulab Jamun**

Golden fried cottage cheese dumplings  
steeped in rose fragrant syrup

#### **Kesar Pista Kulfi**

Frozen saffron and pistachio flavoured cream  
served on rose scented Falooda noodles

### **Vegetarian**

#### **Paneer Tikka**

Tandoori baked cottage cheese marinated  
With spiced yoghurt

#### **Palak Benazeer**

Spinach and corn patties with roasted  
tomato chutney

#### **Tandoor Ki Phool**

Broccoli and cauliflower florets marinated with  
yoghurt, cream, cheese and spices



#### **Bhindi Do Pyaza**

Okra tossed with onion and tomato

#### **Gucchi Mutter Masala**

Kashmiri morels with green peas  
sautéed in light gravy

#### **Paneer Makhani**

Cottage cheese in a creamy tomato sauce

#### **Dal Jamavar**

Slow simmered black lentil with tomato,  
butter and cream

#### **Tarkari Biryani**

South Indian vegetable biryani

#### **Assorted Indian Breads**



#### **Bharwaan Gulab Jamun**

Golden fried cottage cheese dumplings  
steeped in rose fragrant syrup

#### **Kesar Pista Kulfi**

Frozen saffron and pistachio flavoured cream  
served on rose scented Falooda noodles

**The menu is priced at INR 4500 plus taxes per person**

## **MAHARANI MENU**

### **Non - Vegetarian**

#### **Raan-E-Jamavar**

Whole baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg

#### **Murgh Chandani**

Tandoor cooked chicken marinated with cheese, cream, green chilli and cardamom

#### **Meen Varuval**

Seer fish darnes marinated with lemon, chilli and lemon juice



#### **Alleppey Fish Curry**

King fish simmered in raw mango infused curry with coconut milk

#### **Murgh Alamgir**

Juicy boneless chicken cubes cooked with red chilli, tomato and dry ginger

#### **Mutton Pepper fry**

Dry fried baby lamb cubes with onion and crushed pepper

#### **Dal Tadka**

Yellow lentils tempered with cumin, whole red chilli and tomato

#### **Veg Pulao**

#### **Assorted Indian Breads**



#### **Ada Pradhaman**

Rice flakes cooked with coconut milk, Jaggery and cardamom

#### **Elaneer Payasam**

Tender coconut morsels in cardamom flavoured reduced milk

### **Vegetarian**

#### **Bharwaan Aloo Tikki**

Potato patties filled with masala Green peas

#### **Subz Mewa Seekh**

Minced seasonal vegetable skewers with dry fruits

#### **Paan Palak ki Chaat**

Crispy fried, betel and spinach leaves, with tamarind, mint chutney and yoghurt



#### **Subz Jamavar**

Artichoke, asparagus, broccoli, baby corn, peppers and peas sautéed with crushed peppercorn

#### **Lasooni Bhutta Palak**

Simmered corn kernels in garlic flavoured spinach gravy

#### **Gobhi Hara Pyaz**

Simmered cauliflower in gravy with green onion

#### **Dal Tadka**

Yellow lentils tempered with cumin, whole red chilli and tomato

#### **Veg Pulao**

#### **Assorted Indian Breads**



#### **Ada Pradhaman**

Rice flakes cooked with coconut milk, Jaggery and cardamom

#### **Elaneer Payasam**

Tender coconut morsels in cardamom flavoured reduced milk

**The Menu is priced at INR 4000 plus taxes per person**