



# Jamavar

The history of Jamavar stretches over six centuries,  
Celebrating a masterful handcrafted fabric  
that illustrates the art and culture of an opulent era.

A culinary tribute to the fine art of Indian cuisine,  
Uniting North & South, to tantalize the palate and enliven the senses\_\_\_\_\_



Aujasya by the Leela is a holistic wellness program -  
a healthy lifestyle reflected in physical, mental, social and  
spiritual wellbeing. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori,  
one of India's pre-eminent nutrition and wellness consultants,  
the menu has been curated to achieve the impossible balance  
between your health needs and your gastronomic  
expectations. Our chefs have worked behind the scenes on  
our signature recipes to increase the nutritional values and  
enhance the functional components but retaining the  
authentic essence and experience of each dish.



Sustainably Sourced Fish and Seafood | Vegan | Crustaceans | Eggs | Nuts | Gluten | Soy | Sesame | Dairy | Seafood - Fish

We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

## HEALTHY DRINK

### 🇮🇳 Sambharam 🥛

Refreshing buttermilk with crushed ginger, green chilli and lime.

**Calcium, Vitamins B6 and B12, Potassium and Magnesium**

Yoghurt aids digestion & immunity, while ginger fights germs & viruses, promoting overall health & wellbeing.

**STAR INGREDIENT – Yoghurt & Ginger**

Serving size: 200 ml | Calorie per serving: 81 kcal | Fat: 3.5g | Protein: 4g | Carbohydrate: 7g

## SOUPS

### 🇮🇳 Rasam

Aromatic tomato lentil broth with pepper and cumin.

**High Fiber, Good Source of Iron, Vitamin B1**

Lentils boost protein for strong muscles & weight loss, while black pepper supports immune system & fights illness.

**STAR INGREDIENT – Lentils and Black Pepper**

Serving size: 200 ml | Calorie per serving: 143 kcal | Fat: 9g | Protein: 4g | Carbohydrate: 18g

### 🇮🇳 Dhaniya Tamatar Shorba 🌿

Coriander flavoured tomato soup.

**Rich in Vitamin A, Vitamin C, Vitamin K, Minerals, and Antioxidants**

Coriander leaves can also provide health benefits like:

Lowered risk of heart disease, reduced inflammation and reduced blood sugar levels.

**STAR INGREDIENT – Coriander**

Serving size: 200 ml | Calorie per serving: 131 kcal | Fat: 6g | Protein: 4g | Carbohydrate: 17g



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## STARTERS

### 🟢 Tandoor ke Phool 🥬

Broccoli and cauliflower florets marinated with spiced yoghurt.

**Good Source of Iron, Vitamins A, B6, B12, D, E and K**

Broccoli packs vitamin C and K, shielding cells, promoting healing, and supporting blood clotting and overall wellbeing.

**STAR INGREDIENT – Broccoli**

Serving size: 180 gm | Calorie per serving: 248 Kcal | Fat: 19g | Protein: 9g | Carbohydrate: 13g

### 🟡 Kasundi Machli 🐟

Sustainably sourced seer fish marinated with kasundi mustard and lemon juice.

**Rich in potassium**

Kasundi fights cholesterol, blood pressure, pain, and diseases, while relieving congestion and respiratory issues naturally.

**STAR INGREDIENT – Kasundi**

Serving size: 180 gm | Calorie per serving: 256 Kcal | Fat: 14g | Protein: 32g | Carbohydrate: 4g

## MAIN COURSE

### 🟢 Subz Panchratan 🥬

Stir fried asparagus, baby corn, broccoli, bell peppers, green peas finished with crushed pepper and coriander.

**High Fiber, Potassium, Vitamin C, Vitamin K**

Asparagus fights aging and inflammation, neutralizing harmful free radicals and promoting overall health and wellbeing.

**STAR INGREDIENT – Asparagus**

Serving size: 250 gm | Calorie per serving: 347 Kcal | Fat: 26g | Protein: 8g | Carbohydrate: 24g

### 🟢 Lasooni Bhutta Palak 🥬

American corn kernels & spinach puree tempered with garlic and cumin.

**Rich in Iron, Calcium, Vitamin A, C & K**

Spinach aids digestion with fiber, while garlic's antibacterial properties boost immunity, packed with vitamins and minerals.

**STAR INGREDIENT – Spinach and garlic**

Serving size: 250 gm | Calorie per serving: 406 Kcal | Fat: 28g | Protein: 23g | Carbohydrate: 15g



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### ■ Tomato Pappu 🍲

Yellow lentils cooked with tomato & tempered with mustard, cumin & curry leaves.

#### **High Calcium, Zinc, Iron**

Garlic and curry leaves boost immunity, rich in vitamins, minerals, and antioxidants, lowering cholesterol and detoxifying the body.

#### **STAR INGREDIENT – Garlic and curry leaves**

Serving size: 250 gm | Calorie per serving: 245 Kcal Fat: 15g; Protein: 6g; Carbohydrate: 6g

### ▲ Kozhi Melagu Curry

Pepper and fennel flavoured chicken.

#### **High Fiber, Good Source of Iron and Vitamin B1**

Black pepper boosts immunity, fighting off germs and viruses by increasing white blood cells in the body.

#### **STAR INGREDIENT – Black pepper**

Serving size: 250 gm | Calorie per serving: 598 Kcal Fat: 51g; Protein: 33g; Carbohydrate: 9g

### ▲ Methi Murgh 🍲

Shredded chicken cooked with fresh fenugreek leaves and garlic.

#### **High in Antioxidants, Vitamin A, C, E**

Fenugreek greens packed with vitamins A, C, E, and minerals like iron, calcium, and potassium for overall health.

#### **STAR INGREDIENT – Fresh fenugreek leaves**

Serving size: 250 gm | Calorie per serving: 664 Kcal Fat: 103g; Protein: 52g; Carbohydrate: 24g



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## STAPLES

### ■ **Makkai Ki Rotti** 🌽 🍞

Traditional maize flour flat bread.

**Good Source of Iron, Zinc & Antioxidants**

Corn is a mineral-rich superfood, fighting cancer, heart disease, and boosting overall health with antioxidants and fiber.

**STAR INGREDIENT – Maize**

Serving size: 100 gm | Calorie per serving: 372 kcal Fat: 18g; Protein: 5g; Carbohydrate: 48g

### ■ **Missi Rotti** 🌾 🍞

Traditional bread made with a blend of gram flour and whole wheat flour.

**Rich in Fiber and nutrients**

Gram flour helps control diabetes with its low glycemic index.

**STAR INGREDIENT – Gram flour**

Serving size: 100 gm | Calorie per serving: 283 kcal Fat: 6g; Protein: 7g; Carbohydrate: 49g

### ■ **Idiyappam**

Steamed rice string hoppers.

**Rich in Vitamin B1, B6**

Idiyappam is a healthy, tasty dish made from rice flour, rich in fiber and minerals, pairs well with curries.

**STAR INGREDIENT – Rice**

Serving size: 100 gm | Calorie per serving: 206 kcal Fat: 3g; Protein: 4g; Carbohydrate: 35g

### ■ **Thayir Sadam** 🥛 🍲

Curd rice tempered with mustard seeds and curry leaves.

**Calcium, Vitamins B6 and B12**

Yoghurt boosts digestion and immunity, while curry leaves fight toxins, lowers cholesterol, and promote overall health and wellbeing.

**STAR INGREDIENT – Yoghurt and curry leaves**

Serving size: 250 gm | Calorie per serving: 183 kcal Fat: 6g; Protein: 6g; Carbohydrate: 23g



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## BEVERAGES

### ■ Jal Jeera

Chilled Cumin, lemon and mint flavoured water.  
Serving size: 275 ml | Calorie per serving: 13 Kcal

### ■ Masala Chaas

Buttermilk with roasted cumin and fresh coriander.  
Serving size: 275 ml | Calorie per serving: 96 Kcal

### ■ Kokum Sherbet

A refreshing brindle berry flavoured drink served chilled.  
Serving size: 275 ml | Calorie per serving: 250 Kcal

## SOUPS

### ■ Mulligatawny Soup

Vegetarian lentil soup with a touch of pepper.  
Serving size: 300 ml | Calorie per serving: 336 Kcal

### ▲ Chicken Mulligatawny Soup

Chicken and lentil soup with a touch of pepper.  
Serving size: 300 ml | Calorie per serving: 328 Kcal

### ▲ Attukal Soup

Lamb trotters simmered overnight and flavoured with Chettinad spices.  
Serving size: 300 ml | Calorie per serving: 424 Kcal



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## STARTERS

### ■ **Palak Benazeer** 🍽️

Spinach and corn kernel patties served with roasted tomato chutney.

Serving size: 240 gm | Calorie per serving: 737 Kcal

### ■ **Paan Palak ki Chaat** 🌿 🌱

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

Serving size: 240 gm | Calorie per serving: 748 Kcal

### ■ **Bharwaan Aloo Tikki** 🍽️

Potato patties filled with masala green peas.

Serving size: 300 gm | Calorie per serving: 763 Kcal

### ■ **Kurkuri Aloo Papdi Chaat** 🌿 🍽️

Golden fried potato cubes and whole-wheat wafer tossed with tamarind, herbs and spices.

Serving size: 335 gm | Calorie per serving: 726 Kcal

### ■ **Cauliflower Bezule** 🍽️

Spice fried cauliflower florets with curry leaves, chilli and yoghurt.

Serving size: 265 gm | Calorie per serving: 624 Kcal

### ■ **Sabudana Vada** 🌱

Potato and tapioca pearl snack inspired by cuisine of Maharashtra.

Serving size: 280 gm | Calorie per serving: 450 Kcal

### ■ **Beguni** 🌱 🍽️

Thin sliced eggplant fritters in a light batter fried to golden crisp perfection served with a puffed rice “Moori Jhal”.

Serving size: 220gm | Calorie per serving: 728 Kcal



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## STARTERS

### ▶ **Malabar Fried Prawns** 🌱🦐

Sustainably sourced wok-fried spicy prawn with onion and chilli.

Serving size: 240 gm | Calorie per serving: 332 Kcal

### ▶ **Manglorean Ghee Roast Prawns** 🌱🦐🍲

Sustainably sourced prawns stir-fried to a juicy perfection with clarified butter & chilli masala.

Serving size: 240 gm | Calorie per serving: 538 Kcal

### ▶ **Meen Varuval** 🌱

Sustainably sourced seer fish darne marinated with lemon, chilli and curry leaves.

Serving size: 210 gm | Calorie per serving: 448 Kcal

### ▶ **Machh Bhaja** 🌱

Sustainably sourced fish fritters served with a kasundi mustard dip.

Serving size: 200 gm | Calorie per serving: 455 Kcal

### ▶ **Uppu Kari**

Lamb Cooked Dry

with shallots, garlic and red chilli.

Serving size: 320 gm | Calorie per serving: 470 Kcal

### ▶ **Mutton Pepper Fry**

Dry fried baby lamb cubes with onion and crushed pepper.

Serving size: 320 gm | Calorie per serving: 538 Kcal

### ▶ **Kozhi Roast**

Sautéed chicken morsels with shallots, ginger and chilli.

Serving size: 320 gm | Calorie per serving: 562 Kcal

## TANDOORI KEBABS

### ■ **Dhungari Paneer Tikka** 🍲

Tandoor baked cottage cheese marinated with spiced yoghurt.

Serving size: 350 gm | Calorie per serving: 1389 Kcal

### ■ **Subz Mewa Seekh** 🍲🥬🍌

Minced seasonal vegetable skewers with dry fruits.

Serving size: 370 gm | Calorie per serving: 550 Kcal

### ■ **Tandoori Aloo Firdausi** 🍲🍌

Scooped barrel potatoes filled with cheese and tangy masala.



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## SEAFOOD

### ▲ Jheenga Sultani 🌱🦞🍷

Sustainably sourced tiger prawns marinated with spiced yoghurt,  
A hint of saffron and smoked with star aniseed.  
Serving size: 250 gm | Calorie per serving: 472 Kcal

### ▲ Kasundi Jheenga 🌱🦞🍷

Sustainably sourced tiger prawns marinated with yoghurt and  
Kasundi mustard.  
Serving size: 250 gm | Calorie per serving: 670 Kcal

## CHICKEN

### ▲ Tandoori Murgh 🍷

Classic tandoori chicken the king of kebabs.  
Serving size: 360 gm | Calorie per serving: 876 Kcal

### ▲ Murgh Abeer 🍷

Spicy boneless chicken delicately flavoured with royal cumin.  
Serving size: 240 gm | Calorie per serving: 728 Kcal

### ▲ Murgh Chandni 🍷

Tandoor cooked chicken marinated with cheese, cream, green chilli and  
Cardamom.  
Serving size: 240 gm | Calorie per serving: 716 Kcal

### ▲ Murgh Bharwaan Mirchi 🍷🥑

Banana chilli with filling of minced chicken, glazed in tandoor.  
Serving size: 250 gm | Calorie per serving: 1062 Kcal

### ▲ Murgh Saunfiyani Seekh 🍷

Minced chicken skewer, seasoned with ginger and green chilli,  
spring onion and fennel.  
Serving size: 340 gm | Calorie per serving: 712 Kcal



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## LAMB

### ▣ Raan-È-Jamavar

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

Serving size: 450 gm | Calorie per serving: 1458 Kcal

### ▣ Gosht Chaanp Tajdar

Lamb rack marinated with chilli, all spice and cardamom.

Serving size: 400 gm | Calorie per serving: 962 Kcal

### ▣ Tabak Maaz

Twice cooked lamb spare ribs. First boiled in milk with aromatic spices  
Shallow fried in clarified butter to golden perfection.

Serving size: 450 gm | Calorie per serving: 1317 Kcal

### ▣ Galawati Kebab

Finely minced lamb cake flavoured with rose petals and spices.

Serving size: 260 gm | Calorie per serving: 943 Kcal

### ▣ Seekh Kebab

Fine lamb mince rolls on skewers with spring onion and dry  
Pomegranate powder.

Serving size: 340 gm | Calorie per serving: 946 Kcal



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## MAIN COURSE

### ■ **Gucchi Mutter Masala**

Kashmiri morels with green peas sautéed in light gravy.

Serving size: 300 gm | Calorie per serving: 627 Kcal

### ■ **Nawabi Kofta**

Cashew-cream cottage cheese dumpling curry.

Serving size: 450 gm | Calorie per serving: 792 Kcal

### ■ **Paneer Makhani**

Cottage cheese in a creamy tomato sauce.

Serving size: 350 gm | Calorie per serving: 784 Kcal

### ■ **Kadhai Paneer**

Cottage cheese with onion, tomato and aromatic spices.

Serving size: 350 gm | Calorie per serving: 792 Kcal

### ■ **Sev Tamatar Ki Sabzi**

Gujarati style fresh tomatoes in gravy served with a topping of savoury vermicelli.

Serving size: 450 gm | Calorie per serving: 771 Kcal

### ■ **Amritsari Mock Meat Keema Matar**

Plant based protein braised with young ginger, green chilli, green peas.

Serving size: 250 gm | Calorie per serving: 485 Kcal

### ■ **Subz Jamavar**

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

Serving size: 450 gm | Calorie per serving: 625 Kcal

### ■ **Singhade wali Bhindi**

Rajasthani specialty of ladyfinger and water chestnut cooked for a perfect treat.

Serving size: 400 gm | Calorie per serving: 569 Kcal

### ■ **Gobhi Hara Pyaz**

Cauliflower and spring onion tempered with cumin, green chilli and ginger

Serving size: 400 gm | Calorie per serving: 458 Kcal

### ■ **Aloo Jeera**

Potato cubes tempered with cumin, green chilli and ginger.

Serving size: 400 gm | Calorie per serving: 524 Kcal



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## MAIN COURSE

### ■ Aloo Posto 🍲

Potato cubes cooked with poppy seed paste, turmeric, green chilli and ginger.

Serving size: 400 gm | Calorie per serving: 502 Kcal

### ■ Baingan Bharta 🍲

Eggplant baked in tandoor, mashed and tempered with cumin, onion and ginger.

Serving size: 400 gm | Calorie per serving: 605 Kcal

### ■ Palak Aap Ki Pasand 🍲

Your choice of spinach preparation with potato, green peas, mushroom, Cottage cheese and lasooni bhutta.

Serving size: 400 gm | Calorie per serving: 649 Kcal

### ■ Udupi Kai Kurma 🍲

Garden fresh vegetables simmered in fennel infused cashew and coconut gravy.

Serving size: 400 gm | Calorie per serving: 621 Kcal

### ■ Vegetable Stew 🍲

Simmered seasonal vegetables in coconut milk with mild spices.

Serving size: 350 gm | Calorie per serving: 762 Kcal

## SEAFOOD

### ▲ Kadhai Tossed Lobster 🍲🦞

Sustainably sourced cubes of lobster cooked with onions, tomatoes and Roasted coriander seeds

Serving size: 400 gm | Calorie per serving: 567 Kcal

### ▲ Malabar Prawn Curry 🍲🦐

Sustainably Sourced Prawns simmered in tangy curry with freshly grounded spices and tempered with shallots and curry leaves

Serving size: 400 gm | Calorie per serving: 808 Kcal

### ▲ Alleppey Fish Curry 🍲🐟

Sustainably Sourced Kingfish simmered in raw mango infused curry with coconut milk

Serving size: 420 gm | Calorie per serving: 1092 Kcal



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## CHICKEN

### ▲ **Murgh Makhani**

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

Serving size: 400 gm | Calorie per serving: 1025 Kcal

### ▲ **Murgh Saagwala**

Juicy pulled chicken tossed with garlic tempered seasonal greens and ginger.

Serving size: 400 gm | Calorie per serving: 1169 Kcal

### ▲ **Chicken Chettinad**

Chicken curry made with roasted Chettinad spices.

Serving size: 400 gm | Calorie per serving: 1060 Kcal

## LAMB

### ▲ **Gosht Nalli Roganjosh**

Lamb shanks simmered in bone marrow and Kashmiri chilli gravy.

Serving size: 500 gm | Calorie per serving: 1508 Kcal

### ▲ **Gosht Ki Nihari**

A rural dish of shanks and chops left overnight on an angethi, traditional Indian brassier.

Serving size: 500 gm | Calorie per serving: 1103 Kcal

### ▲ **Kolhapuri Mutton Sukka**

Braised baby lamb cubes with “Kolhapuri” blend of spices.

Serving size: 500 gm | Calorie per serving: 790 Kcal

### ▲ **Laal Maas**

Lamb curry with a distinct smoky flavour inspired by Rajasthani cuisine.

Serving size: 500 gm | Calorie per serving: 1575 Kcal

### ▲ **Erachi Stew**

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

Serving size: 400 gm | Calorie per serving: 1190 Kcal



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## LENTILS

### ■ Dal Jamavar

Slow simmered black lentil with tomato, butter and cream.

Serving size: 450 gm | Calorie per serving: 665 Kcal

### ■ Dal Tadka

Yellow lentils tempered with cumin, whole red chilli and tomato.

Serving size: 440 gm | Calorie per serving: 445 Kcal

### ■ Dal Panchratni

Healthy Blend of lentils simmered over slow heat, tempered with fresh garlic.

Serving size: 440 gm | Calorie per serving: 741 Kcal



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## BREADS

### **Bharwaan Kulcha or Paratha**

Potato, paneer, onion, cauliflower or minced lamb.

Serving size: 220 gm | Calorie per serving: 549 kcal

### **Jodhpuri Mirchi Paratha**

Flaky whole wheat bread with chilli, sesame seeds, mint and coriander.

Serving size: 100 gm | Calorie per serving: 412 kcal

### **Roomali Roti**

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

Serving size: 120 gm | Calorie per serving: 347 kcal

### **Malabar Paratha**

Layered refined flour bread.

Serving size: 150 gm | Calorie per serving: 432 kcal

### **Paratha**

Layered whole wheat bread, lachha or mint.

Serving size: 100 gm | Calorie per serving: 275 kcal

### **Tandoor Roti**

Tandoor baked whole wheat bread.

Serving size: 70 gm | Calorie per serving: 182 kcal

### **Naan**

Tandoor baked leavened white flour bread –choice of butter, garlic and plain.

Serving size: 100 gm | Calorie per serving: 341 kcal

### **Appam**

Soft bellied lacy edged hopppers –choice of egg, masala podi and plain

Serving size: 125 gm | Calorie per serving: 91 kcal

### **Khasta Roti**

Crisp tandoor baked bread dusted with carom seeds

Serving size: 110 gm | Calorie per serving: 332 kcal



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## RICE

### ■ Saada Chawal

Steamed basmati rice.

Serving size: 400 gm | Calorie per serving: 330 Kcal

### ■ Pulao Aap Ki Pasand

Basmati rice cooked to your choice of – cumin, mushroom, green peas or vegetable.

Serving size: 400 gm | Calorie per serving: 599 Kcal

### ■ Tarkari Biryani

South Indian vegetable biryani.

Serving size: 650 gm | Calorie per serving: 866 Kcal

### ■ Subzi Biryani

Garden fresh vegetables and saffron scented basmati rice.

Serving size: 650 gm | Calorie per serving: 873 Kcal

### ▲ Jamavar Murgh Dum Biryani

Basmati rice cooked on dum with chicken and aromatic spices.

Serving size: 950 gm | Calorie per serving: 1060 Kcal

### ▲ Jamavar Gosht Dum Biryani

Basmati rice cooked on dum with lamb and house made “biryani masala”.

Serving size: 950 gm | Calorie per serving: 1128 Kcal

## YOGHURT

### ■ Plain Dahi

Homemade natural yoghurt.

Serving size: 175 gm | Calorie per serving: 105 Kcal

### ■ Raita

Seasoned yoghurt with choice of boondi, burhani or mixed vegetable.

Serving size: 200 gm | Calorie per serving: 123 Kcal



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## DESSERTS

### ■ Kesar Pista Kulfi 🍦 🌱

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

Serving size: 140 gm | Calorie per serving: 434 Kcal

### ■ Malai Kulfi 🍦 🌱

Frozen flavoured cream served on rose scented Falooda noodles.

Serving size: 140 gm | Calorie per serving: 435 Kcal

### ■ Kesar Rasmalai 🍦 🌱

Poached cottage cheese dumplings served with reduced saffron flavoured milk.

Serving size: 200 gm | Calorie per serving: 658 KCal

### ■ Jalebi Rabri 🍦 🌱

Sugar syrup-fried twirls with sweetened reduced milk.

Serving size: 300 gm | Calorie per serving: 743 Kcal

### ■ Ada Pradhaman 🍦

Rice flakes cooked with coconut milk, jaggery and cardamom.

Serving size: 200 gm | Calorie per serving: 578 Kcal

### ■ Elaneer Payasam 🍦 🌱

Tender coconut morsels in cardamom flavoured reduced milk.

Serving size: 200 gm | Calorie per serving: 664 Kcal

### ■ Homemade Thandai Ice-cream 🍦

Serving size: 150 gm | Calorie per serving: 211 Kcal

### ■ Badam Halwa 🍦 🌱

Almond pudding enriched with Kashmiri saffron.

Serving size: 150 gm | Calorie per serving: 550 Kcal

### ■ Ooty Chocolate Delice 🍦 🌱

Sustainably sourced Ooty Chocolate dessert with a velvety light texture

Served with thandai ice cream.

Serving size: 150 gm | Calorie per serving: 633 Kcal

### ■ Bharwaan Gulab Jamun 🍦 🌱

Golden fried cottage cheese dumplings steeped in rose fragranced syrup.

Serving size: 200 gm | Calorie per serving: 649 Kcal



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## SIGNATURE SET MENUS



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# MAHARAJA MENU

## NON VEGETARIAN

### JHEENGA SULTANI

Jumbo prawns marinated with spiced yoghurt, a hint of saffron and smoked with star aniseed.

### RAAN-E-JAMAVAR

Baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg.

### MURGH ABEER

Juicy boneless chicken marinated with cheese, cream, Green chilli and scented with cardamom.



### KADHAI TOSSED LOBSTER

Cubes of lobster cooked with onions, tomatoes & roasted coriander.

### GOSHT NALLI KA SALAN

Lamb shanks cooked in bone marrow gravy and whole spices.

### MURGH MAKHNI

Classic tandoori chicken tikka in a buttery tomato sauce.

### DAL JAMAVAR

Overnight simmered black lentils.

### ASSORTED INDIAN BREADS

### MURGH DUM BIRYANI



### MALAI KULFI

Reduce Milk cream on rose scented Falooda noodles.

### BHARWAAN GULAB JAMUN

Golden-fried dumplings in rose fragranced syrup.

### SEASONAL CUT FRUITS

## VEGETARIAN

### DHUNGARI PANEER TIKKA

Tandoor baked cottage cheese marinated with spiced yoghurt.

### PALAK BENAZEER

Spinach and corn kernels patties.

### CAULIFLOWER BEZULE

Spice fried cauliflower florets with curry leaves, yogurt and chilli.



### GUCCHI MUTTER MASALA

Kashmiri morels with green peas sautéed in a light gravy.

### NAWABI KOFTA

Dumpling of cottage cheese and vegetables in creamy tomato gravy.

### SINGHADE WALI BHINDI

Rajasthani speciality of ladyfinger and water chestnut cooked for a perfect treat.

### DAL JAMAVAR

Overnight simmered black lentils.

### ASSORTED INDIAN BREADS

### SUBZI BIRYANI



### MALAI KULFI

Reduce Milk cream on rose scented Falooda noodles.

### BHARWAAN GULAB JAMUN

Golden-fried dumplings in rose fragranced syrup.

### SEASONAL CUT FRUITS



Sustainably Sourced Fish and Seafood | Vegan | Crustaceans | Eggs | Nuts | Gluten | Soy | Sesame | Dairy | Seafood - Fish

We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

# MAHARANI MENU

## NON VEGETARIAN

### KASUNDI JHEENGA

Tiger prawn marinated with yogurt and kasundi musturd.

### GOSSH CHAANP TAJDAR

Lamb rack marinated with chilli, allspice & cardamom.

### KOZHI ROAST

Chicken marinated with Kerala spices & deep fried & tossed with shallots, ginger & chilli.

### JHEENGA DHANIYA TAMATAR

Prawns cooked with onion, tomato & green coriander.

### KOZHI MELAGU CURRY

Pepper and fennel flavored chicken.

### LAAL MAAS

Lamb curry with a distinct smoky flavour inspired by Rajasthani cuisine.

### DAL TADKA

Yellow lentils tempered with cumin, whole red chili and tomato.

### ASSORTED INDIAN BREADS

### VEGETABLE PULAO

### KESAR & PISTA KULFI

Saffron & pistachio flavoured served on rose scented Falooda noodles.

### JALEBI RABRI

Sugar syrup- fried twirls with sweetened reduced milk.

## VEGETARIAN

### PALAK BENAZEER

Spinach & corn kernels patties

### TANDOOR KE PHOOL

Broccoli & cauliflower florets marinated with yogurt, cream, cheese & spices

### KURKURI ALOO PAPADI CHAAT

Golden fried potato cubes & whole wheat wafer tossed with tamarind, herbs & spices

### GOBHI HARA PYAZ

Cauliflower & spring onion tempered with cumin, green chillies & ginger

### PANEER MAKHANI

Cottage cheese in a creamy tomato sauce

### SUBZ JAMAVAR

Artichoke, asparagus, broccoli, baby corn peppers & peas sautéed with crushed peppercorns

### DAL TADKA

Yellow lentils tempered with cumin, whole red chili and tomato

### ASSORTED INDIAN BREADS

### VEGETABLE PULAO

### KESAR & PISTA KULFI

Saffron & pistachio flavoured served on rose scented Falooda noodles.

### JALEBI RABRI

Sugar syrup- fried twirls with sweetened reduced milk.



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# YUVRAJ MENU

## NON VEGETARIAN

**MEEN VARUVAL**  
*Shallow fried Chettinad style Kingfish*

**UPPU KARI**  
*Uppu means literally salt & lamb  
cooked dry with Chettinad spices*

**MURG CHANDNI**  
*Juicy boneless chicken marinated  
with cheese, cream, chilli & scented  
with green coriander*



**ALLEPEY FISH CURRY**  
*Kingfish curry with green mango,  
coconut milk and & green chilli*

**CHICKEN CHETTINAD**  
*Chicken curry made with  
roasted Chettinad spices*

**GOSHT KI NIHARI**  
*A rural dish of shanks & chops left overnight  
On an angethi, traditional Indian braisier*

**DAL PANCHRATNI**  
*Healthy Blend of lentils simmered over slow heat,  
tempered with fresh garlic*

## ASSORTED INDIAN BREADS

### STEAMED RICE



**ELANEER PAYASAM**  
*Tender coconut morsels in  
cardamom flavoured reduced milk.*

**ADA RRADHAMAN**  
*Rice flakes cooked with coconut milk,  
jaggery & cardamom.*

## VEGETARIAN

**PAAN AUR PALAK KI CHAAT**  
*Crispy fried, hand torn leaves of betel  
& spinach laced with tamarind,  
mint chutney & yoghurt*

**SABUDANA VADA**  
*Potato and Tapioca pearl snack inspired  
by the cuisine of Maharastra*

**SUBZ MEWA SEEKH**  
*Finely minced garden fresh vegetable skewers*



**ALOO POSTO**  
*Potato cubes cooked with poppy seed paste,  
turmeric, green chilli and ginger*

**BAINGAN BHARTA**  
*Eggplant baked in tandoor, mashed & tempered  
with cumin, onion & ginger*

**UDUPI KAI KURMA**  
*Garden fresh vegetables simmered in  
fennel infused cashew & coconut gravy*

**DAL PANCHARATNI**  
*Healthy Blend of lentils simmered over slow heat,  
tempered with fresh garlic*

## ASSORTED INDIAN BREADS

### STEAMED RICE



**ELANEER PAYASAM**  
*Tender coconut morsels in  
cardamom flavoured reduced milk.*

**ADA RRADHAMAN**  
*Rice flakes cooked with coconut milk,  
jaggery & cardamom.*



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