

CINNAMON

FINE DINING INDIAN CUISINE

Rajput architecture, magnificence and sumptuousness - this is the essence that pervades Cinnamon, originally the erstwhile dining room of the Prime Minister of Jaipur State

Cinnamon is a gourmet theatre endearing the many faces of Indian cuisine from Princely States of India – Rajputana, Awadh and Hyderabad. The restaurant showcases our love for traditional culinary art through its contemporary styling and artistic ways.

The journey takes a swirl through the "Bajot", a unique private dining area in the restaurant, wherein our esteemed guests are treated to a special chef's menu, pampered by our highly trained servers and chef-in-charge himself. The menu showcases dishes made to order and proves to be a boon for connoisseurs of food. Redefining Indian food, our menu uses the freshest of ingredients, authentic herbs and whole spices to create a modest twist to traditional cuisines from the Princely States of India.

Allow us to use a teaspoon of cinnamon or a strand of saffron or slivers of almonds and pistachio to entice you with wisps of the aromas from the different regions of India. So pamper your taste buds and relish the ever enthusiastic journey, where you will accidentally stumble upon the good life of savouring food, flavours and spices of the Princely States.

"SHAHI RAJPUTANA"

CUISINES OF RAJASTHAN AN ERA OF OPULENCE AND ROYALTY

'Rajputana' now known as Rajasthan was the land of many Princely States, which includes Jaipur.

Being a land of sparse vegetation, fierce dust storms and blazing sun, cooking was inclined to the war-like lifestyle and the availability of ingredients of the region. Dried lentils and beans from indigenous plants like 'sangri' and 'ker' are staples of the Rajasthani diet. 'Bajra' (millet) and 'Makai' (corn) are used for making rotis. In this desert belt, cooks still use very little water and instead use milk, buttermilk and clarified butter as alternatives.

The Maharajas were inveterate hunters and the 'Junglee Maas' was a favourite among them. Due to the paucity of exotic ingredients in the camp kitchen, the game was simply cooked in pure ghee, salt and plenty of red chillies. The tables were laid with sterling silver dishes and gold rimmed plates, awaiting the arrival of the 'Royal Entourage', where the meals used to be a long affair with the opulence of large amount of wines and exquisite liquor complementing the delicacies served.

The 'Khansamas' (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs. Our chef takes anecdotes from the royal 'Khansamas' and brings forth the true culinary valour of the 'Rajput Kingdom'.

SHURUAAT

- 🟢 **Sangri ki shaami** PORTION SIZE: 250 gms ₹ 975
611 Kcal | Sangri beans, onion & chick pea flour

- 🟢 **Paneer mirch pudina tikka** PORTION SIZE: 274 gms ₹ 975
634 Kcal | Cottage cheese, hung curd, mustard,
  mint & red chillies
- 🟢 **Royal hara bhara** PORTION SIZE: 296 gms ₹ 950
795 Kcal | Spinach, cheese & almond
  
- 🟢 **Tamatar tulusi ka shorba** PORTION SIZE: 300 ml ₹ 500
101 Kcal | Tomato, basil & chilli

- 🔺 **Kalaunji mahi tikka** PORTION SIZE: 264 gms ₹ 1250
441 Kcal | Fish morsels, hung curd & onion seeds
  
- 🔺 **Maas ke soole** PORTION SIZE: 140 gms ₹ 1200
739 Kcal | Lamb, hung curd & spices
 
- 🔺 **Angaara murgh tikka** PORTION SIZE: 264 gms ₹ 1100
507 Kcal | Chicken, mustard, hung curd & spices
 

List of Allergens:



An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary
All prices are in Indian rupees and subjected to government taxes
Please inform your server if you are allergic to any ingredients
We do not levy any service charge

HANDI AUR LAGAN KE KHAANE

-  **Paneer** PORTION SIZE: 383 gms ₹1100
713 Kcal| Lababdar
509 Kcal| Kadhai
722 Kcal| Butter masala
604 Kcal| Palak
513 Kcal| Khurchan
 
-  **Shekhawati gatte** PORTION SIZE: 422 gms ₹975
659 Kcal| Gram flour, mustard, red chillies,
  curd, onions & spices
-  **Hing dhaniya ke aloo** PORTION SIZE: 277 gms ₹975
366 Kcal| Potato, coriander & asafoetida

-  **Methi mangodi** PORTION SIZE: 519 gms ₹975
751 Kcal| Lentil dumplings, fenugreek leaves
  & yoghurt gravy
-  **Bhindi jaipuri** PORTION SIZE: 164 gms ₹975
383 Kcal| Okra, gram flour

-  **Papad ki subzi** PORTION SIZE: 330 gms ₹975
391 Kcal| Poppadum, yoghurt & red chillies

-  **Gosht kacchawa** PORTION SIZE: 428 gms ₹1400
546 Kcal| Lamb, red chillies & tomatoes

-  **Cinnamon chicken curry** PORTION SIZE: 400 gms ₹1250
664 Kcal| Chicken, tomatoes, onions & spices
 

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- 
Lasooni dal tadka PORTION SIZE: 381 gms **₹975**
 351 Kcal | Lentil, onions & garlic

- 
Dal cinnamon PORTION SIZE: 327 gms **₹975**
 553 Kcal | Black lentil, butter, cream & dry fenugreek

- 
Khushka rice PORTION SIZE: 233 gms **₹600**
 314 Kcal | Basmati rice & clarified butter

- 
Makai aur besan ki roti PORTION SIZE: 87 gms **₹175**
 294 Kcal | Gram flour & corn bread


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"QADEEMI LAZZAT"

AWADHI CUISINE A BYGONE ERA OF GRACIOUS LIVING

The very mention of 'Awadh', the seat of the Mughal Kings and the Nawabs of Lucknow brings to mind the tradition of 'Pehle Aap' meaning after you.

It was Nawab Asaf-ud-Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The Awadhi chefs or 'Rakaabdaars' as they were called, created dishes to impress the royal guests. The famous 'Gilawat ka kebab' was conjured for the aged Nawab who had barely any teeth left to chew; hence this kebab was made so soft that it would melt in his mouth. The 'Rakaabdaars' reversed the convention that the art of cooking evolves with the eating habits of the people in society.

Awadhi cuisine is famous world over for its kebabs, breads and acclaimed village of 'Kakori' from where the famous 'Kakori kebab' hails the village butchers used to pound both meat and fat for a long duration and then just cook it over a charcoal grill on skewers.

Our chef conjures up the nostalgia of this great cuisine cooked in its traditional copper bottom 'lagan and handi' pots and manifests the popular belief: 'Pehle taam badahu kalaam' meaning first food then communication – a true Nawabi passion.

SHURUAAT

- 🟢 **Safed mushroom ki galawat** PORTION SIZE: 228 gms ₹950
475 Kcal| Mushroom, tree nuts, kewda & cardamom

- 🟢 **Badam ka shorba** PORTION SIZE: 300 gms ₹500
358 Kcal| Almond, kewda & cardamom

- Cinnamon kebab platter** PORTION SIZE: 524 gms
- 🟢 457 Kcal| Hara bhara, dahi ke kebab, mushroom & cottage cheese ₹2100

- 🔴 400 Kcal| Chicken, lamb & fish PORTION SIZE: 562 gms ₹2500

- 🔴 **Vilayati chaap** ₹2350
558 Kcal| New Zealand lamb rack, mustard, ginger & garlic

- 🔴 **Galawat ke kebab** PORTION SIZE: 228 gms ₹1250
884 Kcal| Lamb, coriander, ginger, garlic & tree nuts

- 🔴 **Sil batte ka murgh tikka** PORTION SIZE: 228 gms ₹1100
838 Kcal| Chicken, hung curd, mustard & chillies

- 🔴 **Reshmi kebab** PORTION SIZE: 642 gms ₹1100
897 Kcal| Chicken, cream, cheese & coriander


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HANDI AUR LAGAN KE KHAANE

- 🟢 **Awadhi malai kofta** PORTION SIZE: 350 gms ₹1100
481 Kcal | Cottage cheese, raisins & saffron
 
- 🟢 **Subz nawabi handi** PORTION SIZE: 400 gms ₹975
364 Kcal | Cashew nuts, onions & tomatoes
 
- 🟢 **Nawabi panchratan pulao** PORTION SIZE: 360 gms ₹750
755 Kcal | Rice, cottage cheese & cashew nuts
  
- 🟢 **Subz kesari pulao** ₹750
444 Kcal | Rice, vegetables & saffron
 
- 🔺 **Nalli nihari khaas** PORTION SIZE: 434 gms ₹1400
803 Kcal | Lamb, curd & onions
 
- 🔺 **Murgh handi lazeez** ₹1250
774 Kcal | Chicken, cashew nuts & almonds
 
- 🟢 **Indian breads** PORTION SIZE: 75 gms 130 gms ₹175
233 Kcal / 412 kcal | Tandoori roti / paratha
 

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"ZAYEKA"

HYDERABADI CUISINE AN EPITOME OF GRANDEUR

'Hyderabad', the city of all castes, creeds and religions was originally named 'Bhagnagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Bhagmati'. Later, when the Queen was conferred the title of 'Hyder Mahal'; he renamed the city as it is known today.

Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telengana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam' or the King of Hyderabad, Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace every day.

The cuisine's repertoire is rich, vast and seductive both in vegetarian and non-vegetarian fare. The cooking is done over firewood and charcoal, in a vessel called lagan and deggh, which are shallow in depth, flat bottomed, broad and made of copper, for 'dum-pukht' style of cooking. In dum-pukht heat is also applied from the top, by placing hot embers on the sealed lid to retain the steam and preserve all flavours.

Classic Hyderabadi cuisine is slightly sour with lemon and tamarind. You will savour a harmonious mix of hot red chillies, delectable nuts and assorted spices, which our chefs have mastered while tracing back the routes and life styles of the Nizams.

SHURUAAT

- 🟢 **Achari paneer tikka** PORTION SIZE: 274 gms ₹975
802 Kcal| Cottage cheese, mustard & hung curd

- 🟢 **Dhingri bhara kebab** PORTION SIZE: 228 gms ₹950
253 Kcal| Mushrooms, cheese & cream

- 🟢 **Dahi ke kebab** PORTION SIZE: 250 gms ₹950
558 Kcal| Hung curd, coriander & cheese

- 🔺 **Jheenga nishapuri** PORTION SIZE: 186 gms ₹2100
426 Kcal| Prawns, hung curd & mustard

- 🔺 **Haldi aur ajwain ka mahi tikka** PORTION SIZE: 216 gms ₹1250
478 Kcal| Fish, saffron & yellow chillies

- 🔺 **Kaale masale ki tangri** PORTION SIZE: 216 gms ₹1100
943 Kcal| Chicken, hung curd & cream


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HANDI AUR LAGAN KE KHAANE

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|--|--------------|
| <p> Dum ki subz biryani <small>PORTION SIZE: 400 gms</small>
375 Kcal Onions, rice, saffron & mint
</p> | ₹1100 |
| <p> Bhagare subz handi <small>PORTION SIZE: 400 gms</small>
366 Kcal Cashew nuts, onions & tomatoes
 </p> | ₹975 |
| <p> Mirch baigan ka salan <small>PORTION SIZE: 352 gms</small>
488 Kcal Eggplant, chillies, coriander & sesame seeds
  </p> | ₹975 |
| <p> Jheenga dum anaari <small>PORTION SIZE: 392 gms</small>
579 Kcal Prawns, tomatoes, cashew nuts & pomegranate
  </p> | ₹2100 |
| <p> Hyderabadi bhuna gosht <small>PORTION SIZE: 381 gms</small>
684 Kcal Lamb, onions, garlic & red chillies
</p> | ₹1400 |
| <p> Kacche gosht ki biryani <small>PORTION SIZE: 587 gms</small>
757 Kcal Lamb, rice & saffron
</p> | ₹1350 |
| <p> Dum ka murgh <small>PORTION SIZE: 400 gms</small>
801 Kcal Chicken, cashew nuts & yoghurt
 </p> | ₹1250 |
| <p> Dum ki murgh biryani <small>PORTION SIZE: 450 gms</small>
829 Kcal Rice, cottage cheese & cashew nuts
</p> | ₹1250 |
| <p> Indian breads <small>PORTION SIZE: 75 gms 130 gms</small>
233 Kcal / 412 kcal Tandoori roti / paratha
 </p> | ₹175 |

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MEETHA

- 🟢 **Kesari rasmalai** PORTION SIZE: 117 gms ₹675
547 Kcal | Milk, clotted cream & cardamom

- 🟢 **Rabri ka malpua** PORTION SIZE: 170 gms ₹675
630 Kcal | Milk, refined flour, sugar & clarified butter

- 🟢 **Jaipuri paneer ghewar** PORTION SIZE: 100 gms ₹675
706 Kcal | Refined flour, sugar, clarified butter & saffron

- 🟢 **Cinnamon ice cream** PORTION SIZE: 90 gms ₹675
173 Kcal | Cinnamon & rich cream

- 🟢 **Angoori jamun** PORTION SIZE: 50 gms ₹675
471 Kcal | Cottage cheese, milk & sugar

- 🟢 **Gulkand ki kheer** PORTION SIZE: 185 gms ₹675
612 Kcal | Rice, milk, condensed milk, dried fruits & rose petal

- 🟢 **Shahi tukda** PORTION SIZE: 120 gms ₹675
879 Kcal | Bread, condensed milk & almond

- 🟢 **Mawa kulfi** PORTION SIZE: 65 gms ₹675
556 Kcal | Condensed milk & tree nuts

- 🟢 **Selection of teas** ₹500
28 Kcal | Regular or masala chai
- 🟢 **Selection of coffees** ₹500
32 Kcal | Espresso coffee

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