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 accidently 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 'Jungle 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'.
<table>
<thead>
<tr>
<th>Item</th>
<th>Portion Size</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tomato, basil &amp; chilli</strong></td>
<td>300 ml</td>
<td>101 Kcal</td>
<td>₹ 500</td>
</tr>
<tr>
<td><strong>Sangri beans, onion &amp; chick pea flour</strong></td>
<td>250 gms</td>
<td>611 Kcal</td>
<td>₹ 975</td>
</tr>
<tr>
<td><strong>Cottage cheese, hung curd, mustard,</strong></td>
<td>274 gms</td>
<td>634 Kcal</td>
<td>₹ 975</td>
</tr>
<tr>
<td><strong>Spinach, cheese &amp; almond</strong></td>
<td>296 gms</td>
<td>795 Kcal</td>
<td>₹ 950</td>
</tr>
<tr>
<td><strong>Tomato, basil &amp; chilli</strong></td>
<td>300 ml</td>
<td>101 Kcal</td>
<td>₹ 500</td>
</tr>
<tr>
<td><strong>Fish morsels, hung curd &amp; onion seeds</strong></td>
<td>264 gms</td>
<td>441 Kcal</td>
<td>₹ 1250</td>
</tr>
<tr>
<td><strong>Lamb, hung curd &amp; spices</strong></td>
<td>140 gms</td>
<td>739 Kcal</td>
<td>₹ 1200</td>
</tr>
<tr>
<td><strong>Chicken, mustard, hung curd &amp; spices</strong></td>
<td>264 gms</td>
<td>507 Kcal</td>
<td>₹ 1100</td>
</tr>
</tbody>
</table>

List of Allergens:
- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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.
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### HANDI AUR LAGAN KE KHAANE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Portion Size</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer</td>
<td>383 gms</td>
<td>713 Kcal</td>
<td>₹1100</td>
</tr>
<tr>
<td>713 Kcal Lababdar</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>509 Kcal Kadhai</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>722 Kcal Butter masala</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>604 Kcal Palak</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>513 Kcal Khurchan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shekhawati gatte</td>
<td>422 gms</td>
<td>659 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Gram flour, mustard, red chillies, curd, onions &amp; spices</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hing dhaniya ke aloo</td>
<td>277 gms</td>
<td>366 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Potato, coriander &amp; asafoetida</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Methi mangodi</td>
<td>319 gms</td>
<td>751 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Lentil dumplings, fenugreek leaves &amp; yoghurt gravy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bhindi jaipuri</td>
<td>164 gms</td>
<td>383 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Okra, gram flour</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Papad ki subzi</td>
<td>330 gms</td>
<td>391 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Poppadum, yoghurt &amp; red chillies</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gosht kacchawa</td>
<td>428 gms</td>
<td>546 Kcal</td>
<td>₹1400</td>
</tr>
<tr>
<td>Lamb, red chillies &amp; tomatoes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cinnamon chicken curry</td>
<td>400 gms</td>
<td>664 Kcal</td>
<td>₹1250</td>
</tr>
<tr>
<td>Chicken, tomatoes, onions &amp; spices</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

List of Allergens:
- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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<tr>
<th>Dish</th>
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<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lasooni dal tadka</strong></td>
<td>381 gms</td>
<td>351 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Lentil, onions &amp; garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dal cinnamon</strong></td>
<td>327 gms</td>
<td>553 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Black lentil, butter, cream &amp; dry fenugreek</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Khushka rice</strong></td>
<td>233 gms</td>
<td>314 Kcal</td>
<td>₹600</td>
</tr>
<tr>
<td>Basmati rice &amp; clarified butter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Makai aur besan ki roti</strong></td>
<td>87 gms</td>
<td>294 Kcal</td>
<td>₹175</td>
</tr>
<tr>
<td>Gram flour &amp; corn bread</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

List of Allergens:
- 🦀 Moluscs
- 🌯 Eggs
- 🐟 Fish
- 🌾 Lupin
- 🌸 Soya
- 🥛 Milk
- 🥜 Peanuts
- 🍺 Gluten
- 🦀 Crustaceans
- 🌶 Mustard
- 🌰 Nuts
- 🌽 Sesame
- 🌿 Celery
- 🌭 Sulphites

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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.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Portion Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safed mushroom ki galawat</td>
<td>475 Kcal</td>
<td>228 gms</td>
<td>₹950</td>
</tr>
<tr>
<td>Badam ka shorba</td>
<td>358 Kcal</td>
<td>300 gms</td>
<td>₹500</td>
</tr>
<tr>
<td>Cinnamon kebab platter</td>
<td>457 Kcal</td>
<td>524 gms</td>
<td>₹2100</td>
</tr>
<tr>
<td>Vilayati chaap</td>
<td>558 Kcal</td>
<td>228 gms</td>
<td>₹2350</td>
</tr>
<tr>
<td>Galawat ke kebab</td>
<td>884 Kcal</td>
<td>228 gms</td>
<td>₹1250</td>
</tr>
<tr>
<td>Sil batte ka murgh tikka</td>
<td>838 Kcal</td>
<td>228 gms</td>
<td>₹1100</td>
</tr>
<tr>
<td>Reshmi kebab</td>
<td>897 Kcal</td>
<td>642 gms</td>
<td>₹1100</td>
</tr>
</tbody>
</table>

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**HANDI AUR LAGAN KE KHAANE**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Awadhi malai kofta</td>
<td>Cottage cheese, raisins &amp; saffron</td>
<td>481 Kcal</td>
<td>₹1100</td>
</tr>
<tr>
<td>Subz nawabi handi</td>
<td>Cashew nuts, onions &amp; tomatoes</td>
<td>364 Kcal</td>
<td>₹975</td>
</tr>
<tr>
<td>Nawabi panchratan pulao</td>
<td>Rice, cottage cheese &amp; cashew nuts</td>
<td>755 Kcal</td>
<td>₹750</td>
</tr>
<tr>
<td>Subz kesari pulao</td>
<td>Rice, vegetables &amp; saffron</td>
<td>444 Kcal</td>
<td>₹750</td>
</tr>
<tr>
<td>Nalli nihari khaas</td>
<td>Lamb, curd &amp; onions</td>
<td>803 Kcal</td>
<td>₹1400</td>
</tr>
<tr>
<td>Murgh handi lazeez</td>
<td>Chicken, cashew nuts &amp; almonds</td>
<td>774 Kcal</td>
<td>₹1250</td>
</tr>
<tr>
<td>Indian breads</td>
<td>Tandoori roti / paratha</td>
<td>233 Kcal / 412 Kcal</td>
<td>₹175</td>
</tr>
</tbody>
</table>

**List of Allergens:**

- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
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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 degh, 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 Hyderabad 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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Portion Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Achari paneer tikka</strong></td>
<td>802 Kcal</td>
<td>274 gms</td>
<td>₹975</td>
</tr>
<tr>
<td>Cottage cheese, mustard &amp; hung curd</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dhingri bhara kebab</strong></td>
<td>253 Kcal</td>
<td>228 gms</td>
<td>₹950</td>
</tr>
<tr>
<td>Mushrooms, cheese &amp; cream</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dahi ke kebab</strong></td>
<td>558 Kcal</td>
<td>250 gms</td>
<td>₹950</td>
</tr>
<tr>
<td>Hung curd, coriander &amp; cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Jheenga nishapuri</strong></td>
<td>426 Kcal</td>
<td>186 gms</td>
<td>₹2100</td>
</tr>
<tr>
<td>Prawns, hung curd &amp; mustard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Haldi aur ajwain ka mae tikka</strong></td>
<td>478 Kcal</td>
<td>216 gms</td>
<td>₹1250</td>
</tr>
<tr>
<td>Fish, saffron &amp; yellow chillies</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Kaale masale ki tangri</strong></td>
<td>943 Kcal</td>
<td>216 gms</td>
<td>₹1100</td>
</tr>
<tr>
<td>Chicken, hung curd &amp; cream</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**List of Allergens:**
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</tr>
</thead>
<tbody>
<tr>
<td>Hyderabadi bhuna gosht</td>
<td>684 Kcal</td>
<td>381 gms</td>
<td>₹1400</td>
</tr>
<tr>
<td>Jheenga dum anaari</td>
<td>579 Kcal</td>
<td>392 gms</td>
<td>₹2100</td>
</tr>
<tr>
<td>Dum ka murgh</td>
<td>375 Kcal</td>
<td>400 gms</td>
<td>₹1250</td>
</tr>
<tr>
<td>Dum ki subz biryani</td>
<td>366 Kcal</td>
<td>400 gms</td>
<td>₹975</td>
</tr>
<tr>
<td>Bhagare subz handi</td>
<td>488 Kcal</td>
<td>352 gms</td>
<td>₹975</td>
</tr>
<tr>
<td>Kacche gosht ki biryani</td>
<td>757 Kcal</td>
<td>387 gms</td>
<td>₹1350</td>
</tr>
<tr>
<td>Dum ki murgh biryani</td>
<td>829 Kcal</td>
<td>587 gms</td>
<td>₹1250</td>
</tr>
<tr>
<td>Indian breads</td>
<td>233 Kcal</td>
<td>400 gms</td>
<td>₹175</td>
</tr>
</tbody>
</table>

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### MEETHA

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

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

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

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

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

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

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

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

- **Selection of teas**
  - **28 Kcal** | Regular or masala chai
  - **₹500**

- **Selection of coffees**
  - **32 Kcal** | Espresso coffee
  - **₹500**

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