Antipasto
Classic Caprese with Fresh Tomato, Buffalo Mozarella, Basil
Or
Mixed Greens with Pomegranate & Honey Mustard
Or
Farm Fresh Mesculum Greens with Tomato, Artichoke with Cilantro Dressing

Soup
Mushroom Cappuccino with Truffle Foam
Or
Veloute of Chicken with Braised Onion & Paprika Dust
Or
Minestrone Soup
Or
Cream of Mushroom Soup

Sorbet
Chef’s Choice Sorbet

Pasta & Pizza
Pizza with Exotic Vegetables
Or
Four Cheese Pizza
Or
Orzo Pasta with Chilli Caramelized Onion
Or
Lobster Ravioli with Champagne Burre Blanc & Truffle
Or
Gnocchi with Tomato Basil Sauce
Or
Spinach & Ricotta Ravioli
Or
Fusilli with Slow Roasted Tomatoes & Mellow Garlic

Mains
Asparagus & Saffron Risotto with Parmesan Shavings
Or
Wood Grilled Vegetables with Aged Balsamic
Or
Rosemary Braised Lamb Chops with Truffle Mash & Grilled Vegetables
Or
Herb Crusted Salmon with Pesto Drizzle & Garlic Tossed Vegetables
Or
Mushroom & Sun Dried Tomato Risotto
Or
Risotto with Mixed Greens & Parmesan

Dolci
Taste Of Falaknuma
**Agaz**

*The Beginning*

**Gosht ka Marg**—Lamb broth flavored with cashew nuts & Indian spices, 150 Kcals | 100 gms |

**Tomato Potli Shorba**—Tomato soup with southern spices 52 Kcals | 100 gms |

**Mezban**

*A Taste of the Closely Guarded Secrets of Nizam’s Culinary Repertoire*

**Murgh Asaf Jahi**—Tandoor roasted chicken marinated with regional spices 272 Kcals | 100 gms |

**Andhra Tawa Macchi**—Pan fried fish marinated with curry leaves 186 Kcals | 100 gms |

**Pathar ka Gosht**—lamb marinated for forty-eight hours, cooked on a hot stone 250 Kcals | 100 gms |

**Sarson ke Phool**—Broccoli marinated with a mustard & cooked in tandoor 112 Kcals | 100 gms |

**Zimikand Shikampuri Kebab**—Elephant yam patty with yoghurt stuffing 121 Kcals | 100 gms |

**Bharwan Paneer Tikka**—Dry fruit stuffed cottage cheese 314 Kcals | 100 gms |

**Itmenanse**

Slow cooking at its best, a recipe from Falaknuma’s archives perfected by our chefs

**Haleem**—Regional ramadan dish with ground meat & broken wheat 159 Kcals | 100 gms |

**Dahi ke Kebab**—Pan fried hung yoghurt patty 187 Kcals | 100 gms |

**Waqfa**

Chef’s Choice Sorbet 288 Kcals | 100 gms |

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**Mashgool Dastarkhwan**

*Selection of Royal Hyderabadi Delicacies for Your Indulgence*

**Lagan ka Gosht**—Lamb cooked in rich onion gravy with aromatic spices 257 Kcals | 100 gms |

**Dakhni Jhinga**—Prawns, curry leaves, tomato gravy 193 Kcals | 100 gms |

**Lazzat-e-Murgh**—Boneless chicken in saffron infused gravy 271 Kcals | 100 gms |

**Subz Miloni**—Mélange of vegetables in tomato gravy 139 Kcals | 100 gms |

**Bharwan Malai Kofta**—Cheese & nuts stuffed cottage cheese dumplings cooked in creamy tomato gravy 284 Kcals | 100 gms |

**Gunchao Keema**—Cauliflower florets tossed with bell peppers & tomatoes 58 Kcals | 100 gms |

**Kutti Lal Mirch or Dhania Aloo**—Baby potatoes, coriander and chilli flakes 136 Kcals | 100 gms |

**Thotakura Pappu**—Lentils tempered with amaranth leaves 189 Kcals | 100 gms |

**Hyderabadi kacche Gosht ki Biryani**—Lamb marinated overnight, layered with fragrant basmati rice, cooked in a sealed brass pot 185 Kcals | 100 gms |

**Subz Gulzar Biryani**—Mélange of vegetables cooked in a sealed brass pot, layered with fragrant basmati rice 127 Kcals | 100 gms |

**Mirch ka Salan**—Bhavnagri chilies in peanut gravy 226 Kcals | 100 gms |

**Raita** 288 Kcals | 100 gms |

**Chef’s Selection of Indian Breads** 530 Kcals | 100 gms |

**Zauq-E-Shahi**

*A Platter of Chef’s Selection of Hyderabadi Desserts*

245 Kcals | 100 gms |

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**Allergens:** [Image]

- Red Indicates Non Vegetarian
- Green Indicates Vegetarian