

In Oudhyana, cooking is simply an expression of art. It involves the purity of earth, depth of water and intensity of fire all being transformed into palette of flavours & textures. The memories though are short but everlasting.

In order to render the ultimate pleasure and the fascination of reflecting true “Awadhi” cuisine in the global culinary map, we hereby take pride in disclosing together a repertory of simple yet lively dishes which not only display the purity and perfection, they reflect the very basic & traditional art of unsung heroes both from the royal kitchens and common mass. As a part of our constant endeavour in paying respect to the rightful owners we hereby present the menu in symphony.

**“Awadhi Dastarkhawan Se”** portrays a rare combination of a handful dishes which existed in the kitchens of the “Nawabs”. These visually enchanting and texturally rich dishes have been re-aligned and made lively by our own chefs as a part of reviving the lost art and glory there by portraying deep gratitude and homage. Threads of saffron, pinches of spices and even a dollop of butter all together speak the legions of its very own culture and heritage.

**“Ganga-Jamuni Zayeka”** presents India's tested with time dishes. Journey from the land of five rivers to the land of temples are all kneaded together where both traditional & contemporary dishes are reflected in a unique form of art thereby reflecting an unforgettable journey of India's great culinary experience of Uttar Pradesh.

**“Put Yourself In The Hands Of Chef”** is an unique marvel of art where the guest can customize their very own dishes by just letting their preferences whirl in the hands of chef thereby creating another wonderful, flavourful, culinary masterpiece which is then just left for the guest to savour.

# AWADHI DASTARKHAWAN SE

## SHURUAAT

- THANDAI 345  
The classic cooler of almond, rose petals, poppy and melon seeds
- MEVA LASSI 345  
Soothing drink of blended sweetened yoghurt, garnished with dry fruit powder
- CHAAS 345  
Chilled butter milk, spiced with Indian spices, cumin, coriander and green chillies
- ANKURIT DAL KI CHAAT 345  
Green lentils and black gram sprouts sprinkled with Indian spices
- PAPRI CHAAT 345  
Boiled potato chunks with flour crispies, finished with sweet curd and tamarind chutney

## SHORBA

- MURG BADAM SHORBA 345  
Deftly spiced soup of almonds and chicken with traditional Awadhi herbs and spices
- PAYA KA SHORBA 345  
A rich extract of lamb shanks flavored with herbs
- BADAM KA SHORBA 345  
Almond soup enlivened with traditional Awadhi spices
- TAMATAR DHANIYA KA SHORBA 345  
Tomato soup flavoured and tempered with cumin and coriander
- TAMATAR TULSI AUR SAUNF KA SHORBA 345  
Tomato soup flavoured with anni seeds and basil
- ZAFRANI SHORBA 345  
Deftly spiced soup of vegetables and saffron with traditional Awadhi herbs and spices

## KEBABS

- KEBAB E TASHTARI 1699  
An assortment of non-vegetarian kebabs
- RAAN E MUSALLAM 1350  
Whole lamb leg cured with spices and pomegranate juice. A popular Awadhi delicacy.
- JHINGA DUM NISHA 1350  
Prawns marinated in hung yoghurt, cream and spices, cooked in clay oven
- TANDOORI KARELI 1200  
Two number of kareli of mutton marinated with special Awadhi spices and cooked in tandoor.
- MAHI E GULFAM 900  
Chunks of sole fish marinated with dry mint, spices, yoghurt and broiled in a clay oven
- MACHLI RUDAOLI 900  
Fillet of river sole marinated with hung curd, homemade mustard paste and carom seeds
- MURG TIKKA MIRZA HASNOO 900  
Morsels of chicken marinated in saffron flavoured yoghurt with exotic spices, and char-grilled  
(A recipe of royal kitchen of Nawab Shuja-ud-Daulah)
- DOODHIA MURG TIKKA 900  
Chicken morsels draped in cheese, marinated with green cardamom and infused with burnt garlic
- MURG TIKKA BANNO 900  
Egg coked boneless spiced chicken flavoured with fenugreek and char-grilled
- KAKORI KEBAB 900  
A subtle blend of finely minced lamb, saffron, rose petals and cardamom
- GALAWAT KE KEBAB 900  
A delicacy of pan fried minced lamb medallions, which simply melts in the mouth
- KEBAB E TASHTARI 1399  
An assortment of vegetarian kebabs
- PANEER AJWAINI TIKKA 780  
Fresh cottage cheese marinated with hung curd and cheese, grilled on charcoal
- BHARWAN ALOO TANDOORI 780  
Potato barrels stuffed with creamed potatoes, cottage cheese, green peas and nuts, grilled in a clay oven

<p>■ HARA TAWA KEBAB</p> <p>Kebab of spinach, veggies, lentils and aromatic spices, griddle fried</p>	780
<p>■ DAL KE KEBAB</p> <p>Smashed yellow lentil patty with a mélange of aromatic spices, griddle fried</p>	780
<p>■ TANDOORI PHOOL</p> <p>Cauliflower florets imbued with mustard and pickling spices, char-grilled in clay oven</p>	780
<p>■ KHOYA KHUBANI KEBAB</p> <p>A vegetarian delight of vegetable pattie stuffed with apricot and khoya</p>	780
<p>■ KHUMB KE SHAMI KEBAB</p> <p>Soft and delicate mushroom patties, griddle fried</p>	780
<p>■ SEEKH NILOFERI</p> <p>Mix of puffed lotus seeds and lotus stem flavoured with fresh herbs, mace and green cardamom, grilled on skewer</p>	780
<p>■ KHAM KHATAI</p> <p>Delicate aromatic patties of green moong dal spiced with brown cardamom seeds blades of mace and saffron</p>	780

## SUBZ AUR SALAN

<p>■ JHINGA SALAN</p> <p>Prawns cooked in the tangy salan gravy of peanut and onion</p>	1320
<p>■ NAHARI GOSHT</p> <p>Tender lamb with bone, cooked with exotic herbs and spices in a rich lamb yakhni</p>	900
<p>■ MURG AWADHI KORMA</p> <p>A boneless chicken delicacy simmered in a cashewnut and onion-based velvety gravy</p>	900
<p>■ MURG AMBARI</p> <p>Boneless chicken cooked in tomato and cashewnut gravy</p>	900
<p>■ MURG MIRCHI KORMA</p> <p>A boneless chicken simmered in a green chilli, cashewnut and cream based velvety gravy</p>	900
<p>■ ANDE AUR ALOO KA SALAN</p> <p>A local preparation of boiled eggs and potatoes cooked in onion, tomato gravy</p>	900
<p>■ MURG TARIWALA</p> <p>Boneless chicken cooked in home style</p>	900

<p>■ KEEMA PALAK</p> <p>A perfect blend of minced lamb and spinach tempered with cumin</p>	900
<p>■ DAL GOSHT</p> <p>Boneless pieces of tender lamb simmered in yellow lentils and tempered with Indian spices.</p>	900
<p>■ PANEER DO PYAZA</p> <p>Cubes of cottage cheese and onion cooked together in onion based gravy</p>	780
<p>■ BAINGAN MIRCH KA SALAN</p> <p>Delightful combination of baby aubergine and green chilies, cooked in salan (a tangy chili gravy)</p>	780
<p>■ DUM ALOO LUCKNOWI</p> <p>Baby potato stuffed with a unique combination of cottage cheese, dried whole milk and nuts, cooked in a traditional brown onion gravy</p>	780
<p>■ TAWA PANEER</p> <p>Subtle combination of cottage cheese, capsicum, onions and tomatoes, flavoured with kasoori Methi.</p>	780
<p>■ BHUNA KHUMB MASALA</p> <p>Oven roasted mushroom cooked with tomato and brown onion gravy</p>	780
<p>■ KHUMB PALAK METHI</p> <p>Button mushrooms tempered with fenugreek and tossed in a spinach gravy</p>	780
<p>■ ALOO QATLIYAN</p> <p>Baby sliced potatoes spiked with royal cumin, chilies, asafetida and curry leaves</p>	780
<p>■ PALAK TAMATAR KI BHUJIA</p> <p>Home style preparation of spinach, onion and tomatoes</p>	780
<p>■ BHINDI NAINTARA</p> <p>Fresh lady fingers tossed with sesame seed and tomato, sprinkled with ginger juliennes</p>	780
<p>■ DAL TADKA</p> <p>Yellow lentils tempered with onion, garlic and tomatoes. A specialty of the house (Served in individual bowls)</p>	210
<p>■ DAL MAKHANI</p> <p>Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream (Served in individual bowls)</p>	210

## BASMATI KI SHAAN

- MURG ZAFRANI PULAO 900  
Boneless chicken cooked with saffron flavored rice
- SULTANI KHUSHKA 420  
Dum cooked rice, flavored with saffron and pure ghee
- SAFED CHAWAL 400  
Steamed basmati rice

## BIRYANI

- DUM KI GOSHT BIRYANI 900  
Lamb chunks and basmati rice cooked on “dum” with saffron and cardamom  
(Served with raita or a gravy)
- MURG BIRYANI 900  
Chicken morsels and basmati rice cooked on “dum” with saffron and cardamom  
(Served with raita or a gravy)
- SUBZ BIRYANI 780  
Seasonal vegetables and basmati rice cooked on “dum” with saffron and cardamom  
(Served with raita or salan, a tangy chilli gravy)

## ROTIYAN

- SHEERMAL 170  
Bread made of rich dough, flavoured with saffron and baked in an iron clay oven
- STUFFED KULCHA 170  
A soft leavened bread stuffed with a choice of onions, potatoes or both
- WARQI PARATHA 150  
Multi layered soft breads made of refined flour, cooked on a griddle
- KAJU NAAN 150  
Cashew flavoured leavened bread, straight from the clay oven
- SAUNFIYANI NAAN 150  
Naan layered with anniseed
- ROOMALI ROTI 150  
A soft paper-thin whole wheat bread
- LEHSUNI NAAN 150  
Naan layered with garlic
- LACHCHA PARATHA 150  
Layered whole wheat bread

# GANGA JAMUNI JAYEKA (DELICACIES OF UTTAR PRADESH)

## SNACKS

- LEHSUNWALA JHINGA 1320  
Garlic flavored shrimps char grilled in clay oven
- AWALA MURG TIKKA 900  
Chicken morsels draped in cheese, marinated with Indian gooseberry paste
- SAMBHAL KI SEEKH 900  
The famous seeks kebab of mutton dominated with the flavor of garlic and mustard

## MAIN COURSE

### BUNDELKHAND

- AWARIA MAZZINI 780  
Indian gooseberry puree cooked with onion, garlic, besan and red chilli
- SUBJ THOMAR 780  
Broken wheat, cooked in butter milk

### BANARAS FOOD

- NIMONA 780  
Local preparation of green peas
- SAME KI KHICHRI 780  
Same ke chawal and vegetables
- NENUA CHANA DAL 780  
Sponge guard and gram dal



## BRIJ KA BHOJ

- |   |     |
|---|-----|
| ■ MALAI PALAK PANEER                                    | 780 |
| Grated cottage cheese, spinach and tomatoes, stir fried |     |
| ■ DHANIA ZEERA HING KEY ALOO                            | 780 |
| Potatoes tossed with cumin, coriander and asafetida     |     |
| ■ KADDU KHATTA MEETHA                                   | 780 |
| Sweet and tangy pumpkin with fenugreek seeds            |     |
| ■ MATTER KI GHOOGRI                                     | 780 |
| Dry cooked green peas                                   |     |
| ■ MATTHE KEY ALOO                                       | 780 |
| Potatoes cooked in creamy butter milk gravy             |     |

## RAMPURI FOOD

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|---|------|
| ■ JHINGA TARI WALA                              | 1350 |
| Prawns cooked in onion and tomato gravy         |      |
| ■ MACCHALI TAMATARI                             | 900  |
| Fish cooked in tomato gravy                     |      |
| ■ LAUKI GOSHT                                   | 900  |
| A unique preparation of mutton and bottle guard |      |

## BREADS

- NAAN 150  
Leavened bread, straight from the clay oven
- KALONGI NAAN 150  
Naan layered with onion seeds
- TANDOORI ROTI 150  
Bread made with whole wheat
- ADHERNI 150  
Traditional bread made up of whole wheat and besan

## DESSERTS

- GOURMET ICECREAMS BY PURE 490
- OUDHYANA MITHAI TASHTARI 490  
Three types of all time favourites Awadhi mithai
- KELE KA MALPUA 390  
Banana flavoured rich, soft filigreed pancakes
- PARWAL KI MITHAI 390  
A unique mithai of pointed gourd with the stuffing of khoya
- ADRAK KA HALWA 390  
A classic dessert made with roasted gram flour and dry ginger powder
- RASMALAI 390  
A popular Bengali classic dessert made with spongy cottage cheese balls, soaked in thickened & sweetened milk
- CHOICE OF ICECREAM 390  
Vanilla/ strawberry/ chocolate/ butter scotch
- KESARI PISTA KULFI 390  
Frozen luscious mixture of northern india

## MITHAI

- RABDI LACHHEDAR 390  
Milk reduced skillfully to obtain a multi-layered dessert, served chilled and garnished with nuts
- FIRNI 390  
Saffron rice and milk pudding flavoured with cardamom
- SHAHI TUKRA 390  
Golden fried bread, soaked in saffron milk, topped with thickened sweet milk and garnished with pistachio and silver leaf
- SEWAIN KA MUZAFFAR 390  
Roasted Indian vermicelli, cooked in sugar syrup with dried whole milk and dry fruits
- LAHSUN KI KHEER 390  
Garlic flakes cooked in condensed milk
- JAMUN E GULQAND 390  
Deep-fried cottage cheese dumplings, soaked in sugar syrup and stuffed with sun-dried sugary rose petals

## PUT YOURSELF IN THE HANDS OF THE CHEF

While our menu has an exhaustive list of offerings, you can customise yours. Just let the chef know your preferences and he'll hand pick each and every aspect of your meal, adding a dash of imagination to give you wonderful, flavourful culinary masterpieces.

Vegetarian  Non-vegetarian

Kindly let the associate know if you are allergic to any ingredients. All prices are in Indian rupees and exclusive of any applicable taxes.