

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 thereby 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 crisps, 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	

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

SUBZ AUR SALAN

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

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

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 anni seed	
● 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 GHOOGR 780
Dry cooked green peas
- MATTHE KEY ALOO 780
Potatoes cooked in creamy butter milk gravy

RAMPURI FOOD

- 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
Vanila/ 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.