

54

PRIANGAN

54

PRAANGAN

Royal Indian contemporary dining

Awadhi | Undivided Punjab | Kashmiri

54 praangan!! A beautiful courtyard of the hotel. The logo of the restaurant also has a deep connect with the surroundings and enhances ambience with aesthetic display of naturally grown trees like the betel nut, palm tree, coconut tree, mango tree.

Restaurant features authentic food served in a contemporary style and the exotic delicacies routed in age old traditions. The menu includes dishes from the regions of North West frontier including undivided Punjab, Kashmir and Awadh. All the ingredients are handpicked and freshly sourced from local market to maintain the nutritious value as well as the taste of the ingredients.

Our team of chefs comes from Awadh, Punjab, Rajasthan, Himachal, Kashmir and Indore, who has made the spice mixes to curate the gastronomic journey- a royal and delightful one with a mindful understanding of the local palate.

An art of different styles of mud clay cooking to slow cooking (dum style) to create bespoke dishes.

Shurubat

- **Kesar Thandhai** 200
Saffron flavored, classic cooler of almonds, rose petals, poppy seeds and melon seeds.
- **Paan Maharani** 🍷 200
A refreshing sherbet made by Beetle leaf concentrate, fresh lemon juice and crushed fennel seeds.
- **Boondi Jaljeera** 200
An Indian digestive beverage made with a masala and herbal elixir and soaked with puffed flour dumplings called boondi.
- **Taje Sabjiyo Ka Kachumbari Salad** 250
Absolutely fresh garden green vegetables served with lemon dressing.
- **Fresh Indian Greens** 250
Fresh garden green vegetables served with lemon and green chilly.
- **Royal Masala Papad** 300
Fresh chopped salad greens tossed in a tangy spiced Indian dressing and served with crisp popadams.
- **Badam Palak Shorba** 🍷 350
Clove and cardamom flavored, enlivened with traditional Awadhi spices.
- **Tamatar Tulsi Shorba** 350
Tomato broth flavored with black cinnamon and basil leaves.
- **Paya Ras** 🍷 350
A rich extract of lamb shanks, flavored with Awadhi spices.
- **Murgh Badam Shorba** 🍷 350
Deftly spiced soup of almonds and chicken with traditional Awadhi herbs and spices.

● Vegetarian ● Non-Vegetarian 🍷 Chef's Signature Dish

Please inform our restaurant ambassadors if you are allergic to any ingredient,
Prices are in INR and are applicable to applied government taxes.

Kebabs & Grills

Shakahari

- **Chakka Dahi Kebab** 600
Soft and delicate stuffed patties of hung curd, flavored with Awadhi spices.
- **Zafrani Paneer Tikka** 600
Saffron and yoghurt marinated cottage cheese and cooked in the clay oven.
- **Makai Mutterwalli Sheekh** 600
Combination Veg kebab of green peas and corn spiced with clove and black cardamom skewered on char grill .
- **Pathohari Bharwan Aloo** 🍷 600
Potato barrels stuffed with paneer, vegetables, dried plums and pinenuts. A recipe from the cooks of Pathohar.
- **Peshawari Subz Shammi Kebab** 600
Lahori delicacy of minced vegetables and cottage cheese cooked on a griddle.
- **Sarson De Phool** 600
Broccoli cooked with soaked mustard paste, yoghurt and cheese.
- **Bharwan Mushroom** 600
Coal smoked stuffed button mushroom.
- **Kebab-E-Tashtari** 🍷
Serves Two 900
Serves Four 1300
An assortment of Vegetarian kebabs.

■ Vegetarian

■ Non-Vegetarian

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Kebabs & Grills

Masahari

- **Shahi Tulse Jhinga** 950
Jumbo prawns marinated in yoghurt and fresh basil, spiced with secret spices and herbs
- **Mahi Kastoori Tikka** 650
Chunks of Sole fish marinated in hung curd, mustard, caraway seeds and flavored with spices
- **Rudauli Machali**  650
From our chef's secret recipe, selected chunks of fish marinated with lemon spice
- **Tandoori Murg** 650
Chicken marinated in Punjabi style flavored with kasoori methi and spiced, cooked in the clay oven
- **Murg Malai Kebab** 650
Chef's selected pieces of chicken marinated overnight enriched with double cream and cashew nut paste cooked in charcoal oven
- **Sheekh Gilafi** 700
Skewered succulent tender lamb minced kebabs, specially blended with mace & cardamom powder
- **Galawat Ke Kebab**  700
Awadhi delicacy of pan fried minced lamb medallions which simply melts in mouth
- **Sikandari Raan**  1400
Baby lamb leg cooked on Dum, blended with Awadhi spices
- **Kebab-E-Tashtari**
Serves Two 1300
Serves Four 2000
An assortment of Non-Vegetarian kebabs


 Vegetarian  Non-Vegetarian  Chef's Signature Dish

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Curries

Shakahari

- **Paneer Tikka Lababdar** 600
Clay oven cooked cottage cheese cubes simmered in rich ripe tomato and cashew nut gravy
- **Palak Methi Papad Paneer** 600
Cottage cheese cooked with spinach and lots of cream spiced with traditional masala
- **Aloo Bhukhara Kofta**  600
Condensed milk dumpling stuffed with dried plums and almonds, simmered in rich nut gravy
- **Bhindi Naintara** 550
Fresh lady fingers tossed with sesame seed and tomato, sprinkled with ginger juliennes
- **Khumbh Hara Pyaaz** 550
Fresh mushrooms cooked with spring onion and Indian spices
- **Mutter Mushroom Makhana** 550
Green peas, mushrooms and lotus seeds cooked in cashewnut gravy
- **Sukhe Aaloo Anar** 550
Potato rolled in green chutney and topped with kandhari anardana masala
- **Kashmiri Dum Aloo** 550
Prickles shallow fried young potatoes simmered in fennel infused silky tomato gravy
- **Sarson Ka Saag** 550
Spinach leaves cooked with spices and served with a dollop of white butter

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Curries

Masahari

- **Kadaknath Ka Jhol** 
Serves Three **1200**
Serves One **800**
Home-style kadaknath preparation with chef's special spices
- **Lagan Ka Murgh** **700**
An Awadhi delicacy of slow cooked marinated chicken cooked in cashewnut and poppy seeds gravy
- **Murg Tikka Masala** **700**
Tandoori chicken simmered in rich tomato flavored with kasoori methi and finished with cream and butter
- **Nalli Gosht Nihari**  **700**
Baby lamb shanks, cooked in rich yakhani with whole spices
- **Gosht Khada Masala** **650**
Lamb marinated in lemon juice, mustard oil and seasoning, cooked with whole garam masala
- **Jhinga Sarson** **850**
Marinated prawns cooked in mustard flavored gravy
- **Methi Machali Masala** **650**
Fillet of fish simmered in homemade spicy gravy flavored with fenugreek

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Dal

- **Padoli Wali Dal** 🍲 **450**
A combination of three lentils cooked in an earthen pot topped with white butter
- **Pind De Chane** **450**
Special preparation of chickpeas with red chilly, spices and pickle masala
- **Dal Mughlai** **450**
Yellow tur dal smoked and tempered with cloves and cardamom
- **Dal-E-Dum** 🍲 **500**
Black lentil, red kidney beans slow cooked overnight in Mughlai brass vessel

Rice & Biryani




- **Dum Gosht Ki Biryani** 54 Praangan Special **750**
An Awadhi delicacy, baby lamb and basmati rice, layered and cooked on dum
- **Murg Yakhani Biryani** **700**
Chicken pieces cooked with long grain rice in layer topped with saffron and ghee
- **Sabz Tehri** 54 Praangan Special **650**
Basmati rice cooked with fresh vegetable and Indian spices
- **Kushka** **500**
Saffron infused pulao rice
- **Jeera Pulao** **400**
Rice Pulao flavored with cumin seeds
- **Panch Ratan Khichdi** 54 Praangan Special **800**
Multi grained khichdi cooked gently over handi and finished with dollops of ghee
- **Steamed Rice** **300**

Doghurt

- Plain Yoghurt 250
- Raita 250
Burrani / Pineapple/ Anardana / Mint jeera
- Redu 250
Tempered curd

Breads

Tandoori Breads

- Roti 100
- Naan 100
- Missi Roti 100
- Lachha Paratha 100
- Dahi Ki Khameeri Roti  150
- Bakarkhani  150
- Khasta Roti  150

KULCHA

- Paneer 150
- Onion 150
- Cheese 150
- Plain 150

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Desserts

- **Motichoor Rabri Parfait** 350
Richness of rabri infused with Saffron, topped with mouth melting pearls of classic motichoor
- **Thandai Mousse Cake** 🍷 350
A combination of thandai concentrate and whipped cream with the crunch of pistachios and saffron soaked ghevar
- **Paan Truffle and Gulkand Icecream** 350
Chef crafted dark coca truffle coated with Beatle leave infused crumble, paired best with House special gulkand ice-cream
- **Kulfi Falooda / Rabri** 🍷 350
In-house special recipe made of sweetened condensed milk thickened with heavy cream, nuts, saffron served with house made vermicelli
- **Kaala Jam** 350
Saffron and pistachio stuffed cheese dumplings
- **Kesar Pista Rasmalai** 🍷 350
Chenna patty simmered in sugar syrup served with condensed milk topped with shredded pistachios

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Beverage

Indulgence

Cocktail Classic-Twisted

600

Pan Maharani

An ode to all the lovely ladies out there, be the queen forever. Enjoy this beetle leaf syrup infused cocktail made with beefeater London dry gin.

Kesari

Kesar or saffron a rare flower found in the Kashmir valley, This cocktail is inspired by the essence of this flower infused with Absolut Vodka and passion fruit extracts.

Jeera Sour

Jeera or Cumin a famous Indian spice found in many tempered Indian dishes, we bring to you this nutty spiced flavor through a liquid diet, Made with Chivas 12 YO , fresh Lemon juice and Pineapple juice .

Praangan Mojito

Praangan 54 curated mojito made with Bacardi Gold Rum muddled with Cilantro, Mint, Lemon ,Ginger and topped up with lemonade.

54 Bloody Marry

A perfect example of a classic-twisted cocktail, Absolut Vodka blended with indigenous grown spices mixed to perfection.

Guava Chatkara

A tangy cocktail made with Camino real Tequila blended with guava juices, Chilly, homemade masala mix built to perfection.

Dawa

A medicinal name to a rejuvenating hot brew cocktail made with Bacardi Dark rum, Masala chai infusion and homemade honey syrup.

Sherbet E Gulab

A truly floral cocktail made with Beefeater London dry gin shaken with rose syrup and balanced with citrus aromats.

The Great Indian LIIT

A perfect example of a classic-twisted cocktail, A symphony of clear spirits blended with mode made spices syrup mixed to perfection with citrus aromats

All cocktail are hand crafted using freshly squeezed juices
All prices are in INR and does not include applicable government taxes
our standard cocktail measure is 60 ML.

Innocent

Mocktail

250

Anar Ka Punch

Fresh Pomegranate seeds muddled with freshly squeezed lemon juice and Ginger

Videsi Aam Rass

A tropical mango flavored drink with hints of star anise and cranberry

Indori Delight

A mixture of Ginger, Mint, Freshly squeezed lemon juice and black salt topped with lemonade

Mojito 54

A perfect cooler made by muddling fresh cilantro, Lemon and mint topped up with masala lemon soda

Bubble Berry

A symphony of blue berry puree and freshly squeezed lemon juice finished with ginger ale

All Mocktails are hand crafted using freshly squeezed juices
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High On Spirits

 30 ML

 750 ML

Aperitif

Campari	350	
Southern Comfort	350	

Vodka

ABSOLUT Blue	380	5500
ABSOLUT Mandarin	380	5500
ABSOLUT India	380	5500
Kettle One	380	5500
Finlandia	380	5500
Smirnoff	330	5500
Beluga Noble	580	9500
Mamont	580	9500
Cîroc	530	9000
Belvedere Pure	480	8500
Grey Goose	480	8500

Gin

Beefeater London Dry	380	5500
Hendricks	580	10000
Tanqueray	430	
Bombay Sapphire	380	5500
Wennekar Elder Flower	380	7500

Rum

Bacardi Carta Blanca	280	5500
Bacardi Gold	280	5500
Bacardi Black	280	5500
Captain Morgan Spiced Rum	280	5500

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our standard measure is 30 ML.

High On Spirits

 30 ML

Tequila

Camino Real Blanco	380
Don Aljendro	380

Cognac

Martel V.S	530
Hennessey X.0	880
Hennessey V.S.O.P	780

Liqueurs

Absinth	400
Kahlua	350
Cointreau	350
Triple Sec	350
Amaretto	350
Amarulla	350
Midori	350
Crème De Cassis	350
Peach Schnapps	350

Digestive

Jägermeister	400
Sambuca Deicesari	350

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Single Malt Whisky

 30 ML

Island & Islay

Laphroaig 10 Yo.	750
Talisker 10 Yo.	750
Cao ila 12 Yo.	750
Lagavullin 16 Yo.	880

Highland

The Singleton Glen of Ord 12 Yo.	780
Oban 14 Yo.	680
Clynelish 14 Yo.	680

Speyside

The Glenlivet 12 Yo.	530
The Glenlivet 15 Yo.	830
The Glenlivet 18 Yo.	1030
The Glenlivet Founder's Reserve	530
The Glenfiddich 12 Yo.	530
Glenfiddich 15 Yo.	880
Glenfiddich 18 Yo.	1250
Aberlour 12 Yo.	680
Aberlour 16 Yo.	1130
Aberlour 18 Yo.	1430
Cragganmore 12 Yo.	780
Balvenie 12 Yo.	780
Cardhu 12 Yo.	780

Lowland

Glenkinchie 12 Yo.	580
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Deluxe Scotch Whisky

Royal Salute 21 Yo.	1530
Chivas Regal 25 Yo.	2030
Johnnie Walker Blue Label	1830
Johnnie Walker & Sons XR 21	1530

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30 ML
750 ML

Premium Scotch Whisky

Chivas Regal Extra	480	8000
Chivas Regal 12 Yo.	480	8000
Chivas 18 Yo.	880	12000
Ballantine's 12 Yo.	480	8000
Ballantine's 17 Yo.	630	12000
Highland Queens	430	8000
Grants Family Reserve	380	6500
Monkey Shoulder	480	9600
Johnnie Walker Black Label 12 Yo.	500	8500
Johnnie Walker Double Black	530	10000
The White Walker	480	8500
Johnnie Walker Gold Label Reserve	730	11000
Johnnie Walker Platinum Label	880	16000

Regular Scotch Whisky

100 Pipers Deluxe	350	
100 Pipers 12 Yo.	430	
Ballantine's Finest	380	
Dewar's 12 Yo.	480	
Dewar's White Label	430	

American Whiskey

Jim Beam	480	9000
Jack Daniels Old No. 7	480	9000
Bulleit Bourbon	430	8000
Gentleman Jack	650	10000

Irish Whiskey

Jameson	430	
Bushmills Original Irish whiskey	480	

Japanese Whisky

Suntory Malt Hakushu	1030	
Nikka Pure Malt	980	
Togouchi Blended	780	

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From The Brewery

Fresh From The Tap

Woodpecker Draught Beer 300

India

Hunter Strong / Premium 350

Simba Wit 450

Kingfisher Premium / Ultra 350

Netherlands

Heineken 450

Mexico

Corona 600

America

Budweiser 450

Belgium

Hoegaarden 600

Stella Artois 600

Japan

Asahi 600

Light Beer

Corona Light 600

Bud Light 600

Non Alcoholic Beer

Bavaria 250

Coolberg Flavors 250

Alcopops

Breezer Flavors 300

FOX Flavors 300

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our standard measure is 30 ML.

By The Cellar



By Glass



By Bottle

Bubulicious

Champagne

Moet & Chandon Brut	3500	14000
GH Mumm Cordon Roug	3000	12000
Dom Perignon		30000

Sparkling Wine Collection

Jacob's Creek, Pinot Noir	1200	6800
Yellow Tail Pink Bubbles	1200	6800
Frizzano	950	4700
Sula Brut	950	4700
Fratelli Gran Cuv'ee Brut	950	6800
Bottega Gold		10000

Still Wines

Hearty Reds Collection

Australian

Yellow Tail, Shiraz	1100	6000
Yellow Tail, Merlot	1100	6000
Jacob's Creek, Shiraz Cabernet	950	4700
Jacob's Creek, Merlot	950	4700
Jacob's Creek Reserve, Shiraz		8000

Indian

Fratelli, Cabernet Sauvignon	750	3700
Fratelli, Merlot	750	3700
Fratelli, Sette		6000
Sula Dindori Reserve, Shiraz	750	4700
Sula, Satori Merlot	750	3700
Sula, Cabernet Sauvignon	750	3700
Antara, Cabernet-Shiraz Blend	750	3700

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our standard wine by glass measure is 150 ML.

By The Cellar

White Wine Collection



By Glass



By Bottle

Australian

Yellow Tail, Muscato	1100	5500
Yellow Tail, Chardonnay	1100	5500
Jacob's Creek, Chardonnay	950	4700
Jacob's Creek Reserve, Chardonnay		8000

Indian

Fratelli, Chardonnay	750	3700
Fratelli, Sauvignon Blanc	750	3700
Sula, Chenin Blanc	750	3700
Sula, Riesling	750	3700
Sula, Sauvignon Blanc	750	3700
Sula Zinfandel Rose	750	3700
Sula Dindori Viognier	750	3700

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Something Soft

Aeriated Beverages

Pepsi, Diet Pepsi, Pepsi Black, 7up, Miranda	150
Ginger Ale	150
Tonic Water	150
Soda	150
Red Bull	250

Freshly Squeezed Juices

Orange	250
Pineapple	250
Watermelon	250

H2O

Bislery 1000 ML	150
Himalayan 1000ML	150
San Benedetto Sparkling water 750 ML	450
San Benedetto Sparkling water 250 ML	250

Pasteurized Juices

Orange	150
Pineapple	150
Apple	150
Mango	150
Tomato	150
Cranberry	150

Leaf

Marriott Indore Blend (50% Earl Grey, 50% Assam)	250
English breakfast	250
Green Tea	250
Earl Grey	250
Darjeeling	250
Chamomile	250
Peppermint	250
Jasmine	250
Assam	250
Decaffeinated Tea	250

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our standard measure is 30 ML.

Something Soft

Iced Tea Flavors

Peach	250
Cranberry	250
Lemon	250
Orange	250

Bean

Espresso	250
Cappuccino (Caramel, Chocolate, Vanilla)	250
Café Latte	250
Mocha	250
Macchiato	250
Decaffeinated	250
Frappuccino Flavor's (Vanilla, Caramel, Chocolate, Berry)	250
Cold Coffee	250

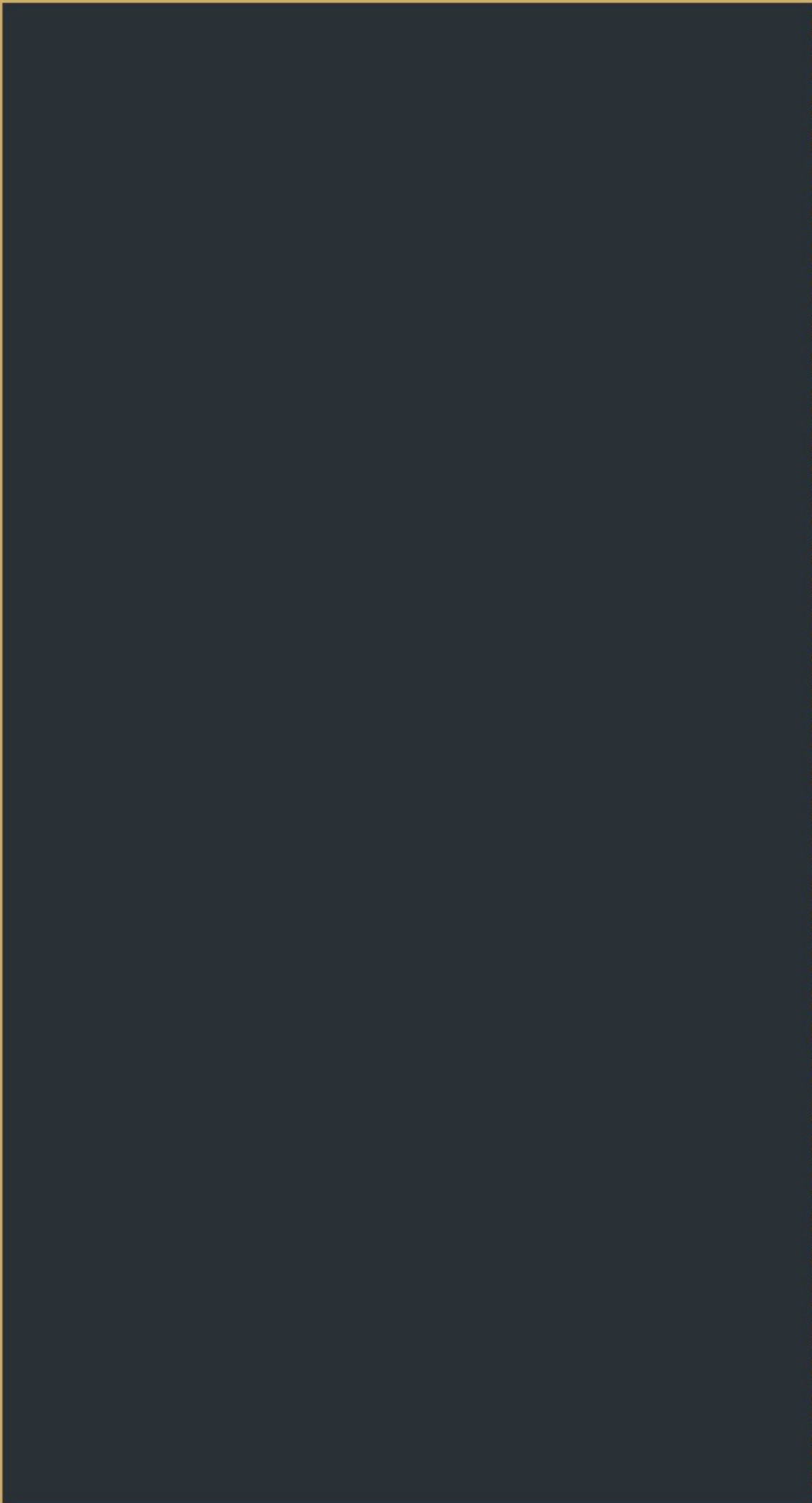
Alcoholic Coffees

Mandarin Black Cointreau Liqueur, Chilled Black Coffee, Orange Juice	600
Irish Coffee	600
Jameson, Espresso, Whipped Cream	
Jamaican Coffee	600
Bacardi White Rum, Coconut Syrup, Whipped Cream	
Café Royale	600
Kahlua, Espresso, Frothy Milk	

Other

Hot Chocolate	250
Bournvita	250
Milk Shakes (Oreo, Chocolate, Vanilla, Berry, Mango and Banana)	250

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