



APPETIZER

•	AWADHI SEEKH	1030
	Tandoori skewers of green peas, vegetables, mint, aromatic spices, nuts	
•	SARSON PHOOL	1030
	Roasted cauliflower, broccoli, spiced cream cheese marinade	1030
•	NAWABI ALOO KI NAZAKAT	1030
	Pan seared gallette of potato, green peas, Indian spices	
®	CHEF YUNUS KHAN KA PANEER	1030
	Tandoor cooked cottage cheese, dried nuts, raisins, saffron, Indian spices,	
	yogurt marinade; a signature dish of our Master Chef	
(R)	SUBZ KI GILAWAT	1090
	A melt-in-the-mouth vegetable kebab inspired by the famous "Tunde kebabi" of Aminabad in	
	Lucknow served with crisp bread cooked on an inverted wok griddle	
	AKBARI MURGH TIKKA	1150
	Tandoori roasted chicken, cardamom, yogurt, saffron, cream cheese marinade, chili	1130
•	SHAHI BABULI KEBAB	1150
	Tandoori roasted chicken with bone, yogurt marinade, chili	
•	HUSSAINI SEEKH	1150
	Charcoal grilled mutton skewers, mint, onion, cheese, corriander	
	MALILAL CLIALIDEEN	1150
	MAHI AL-SHAHREEN Pan seared fish, fresh coriander, mint, lemon juice	1150
	ran seared fish, fresh conander, mint, lemon juice	
®	SHAHI GILAWAT KEBAB	1200
	A melt-in-the-mouth lamb kebab, inspired by the famous "Tunde kebabi" of Aminabad in Lucknow,	
	served with crisp bread cooked on an inverted wok griddle	
•	JHEENGA-E-NISHA	1810
	Chargrilled king prawns, black pepper, cashew, cream cheese	
•	SHAAN-E-TANDOOR	1810
	Charcoal grilled pomfret, pathar ke phool, chili yogurt marinade	
•	DHUAN ACHARI LOBSTER	2420
	Tandoori smoked Arabian Sea lobster, paanch poran masala, yogurt marinade	

 $\bullet \quad \text{Non-Vegetarian} \quad \bullet \quad \text{Vegetarian} \quad \textcircled{\$} \quad \text{These items are Chef's signature dishes}.$

Taxes extra as applicable. We levy no service charge. Your server will be happy to answer any questions you may have. 2 & 3B, Chinmayanand Ashram, Powai, Mumbai -400087 India. Contact: +91 66927558





MAINS

•	LEHSOONI DAL TADKA	910
	Simmered yellow lentils, garlic, ginger	
•	ALOO MAST ZAIKA	910
	Potato, onion, tomato, curd, cashew with Chef's special spices	
•	SUBZ AMINABADI	910
	Hand-picked vegetables, spinach, cumin seed, Indian spices	
•	BAIGAN MUTTER KA BHARTA	970
	Smoked eggplant, green peas, garlic, chili, ginger	
•	SUBZ KADHAI	970
	Fresh vegetables, onion, tomato, Indian spices	
®	DAAL NAWAB SAHEB	970
	48 hours stewed "urad" lentils, home churned butter	
•	SUBZ BIRYANI	970
	Vegetables, basmati rice, saffron, Indian spices, ittar, kewra, finished in a sealed handi	
•	AWADHI PANEER KORMA	1090
	Paneer cubes simmered in fresh tomato gravy, Indian spices, cashew paste	
®	LAGAN HARA MURGH	1030
	Pot roasted chicken, tomato, onion, spinach, Indian spices	
®	POTLI NIHARI	1090
	Slow cooked lamb, bone marrow stock, potli masala, fried onion	
•	AWADHI MURGH	1090
	Dum cooked chicken, onion, cashewnut, chef's special ground spices	
•	GOSHT AWADHI BIRYANI	1095
	Mutton, basmati rice, saffron, Indian spices, ittar, kewra, finished in a sealed Handi	
•	MAHI DUM QALIYAN	1150
	Fish, fried onion, poppy seeds, Indian spices	
•	HYDERABADI HALEEM	1150
	Boneless lamb, lentils, broken wheat, robust Indian spices, ground to a paste	

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MURGH HANDI LAZEEZ Pot rosted chicken, brown onion, cream, fenugreek gravy	1150
 KHOYA AWADH Shank of baby lamb, potli spices, brown onion, tomato gravy 	1450
MAKHMALI JHEENGA Stir fried prawns, tomato gravy, home ground spices	1700
ROTIYAN/BREADS	
SAUNFIYANI KHAMIRI Fennel, whole wheat, semolina bread	230
WARQI PARATHA Layered refined flour bread, carom seed	230
NAAN Kalungi / plain / garlic / butter / cheese	230
LACCHA PARATHA Layered whole wheat bread	230
TANDOORI ROTI Whole wheat bread	230
PARATHA Pudina / Methi	230
KULCHA Onion / potato / cottage cheese	230
MISSI ROTI Gram flour, green chilly, ginger, onion, sundried pomegranate seeds	230





DESSERT

MIRCHI KA HALWA Sliced capsicum slow cooked in milk, clarified butter, coconut, cardamom, sugar	550
MOONG DAL HALWA Yellow lentils slow cooked in clarified butter, sugar	550
JAMUN KHAAS Milk cake dumplings, sweet cardamom syrup	550
FALOODA KULFI Pistachio-almond local ice dessert served with flavoured corn flour string hoppers	550
DOODHI HALWA Grated bottle gourd slow cooked in milk, clarified butter	550
SHAHI TUKRA The royalty's choice; sweetened condensed milk, warm brioche, saffron-honey syrup	550
 RASMALAI Cottage cheese dumpling cooked in sweetened milk 	550
 BADAM DA HALWA A traditional sweet of almonds and jaggery 	550
DESSERT BUFFET	550





BEVERAGE	
TEA	
CLASSIC:	
ASSAM TEA	275
DARJEELING TEA	275
MASALA TEA	275
ENGLISH BREAKFAST TEA	275
HERBAL:	
GREEN TEA	275
CHAMOMILE TEA	275
EARL GREY TEA	275
JASMINE TEA	275
MINT TEA	275
INFUSIONS:	
JASMINE GREEN TEA	275
TULSI GREEN TEA	275
KAHWA	275
FRESH JUICES	
ORANGE	375
WATERMELON	375
PINEAPPLE	375
APPLE BEETROOT CARROT	375
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BEVERAGE	
COFFEE	
CLASSIC:	
BLACK COFFEE	275
AMERICANO	275
SINGLE ESPRESSO	275
DOUBLE ESPRESSO	275
RISTRETTO	275
MACCHIATTO	275
CAPPUCCINO	300
CAFÉ LATTE	300
FRAPPE	
COFFEE FRAPPE	395
MILK SHAKES	
CHAAS	325
CHOCOLATE SHAKE	395
MANGO SHAKE	395
VANILLA SHAKE	395
STRAWBERRY SHAKE	395
BUTTERSCOTCH SHAKE	395





BEVERAGE	
SOFT BEVERAGES	
7 UP	175
DIET PEPSI	175
PEPSI	175
MIRINDA	175
GINGER ALE	175
TONIC WATER- O', FEVER TREE, SWAMI	225
FRESH LIME SODA	225
RED BULL	375
WATER	
KELZAI	275
SAN BENEDETTO STILL	400
SAN BENEDETTO SPARKLING	475