

SIGNATURE MENU STARTERS

Galawati kebab 🕾

Murgh Angara Byadgi 🕾

Lehsooni Jheenga

Dudhiya Kebab Awadhi • \

SOUP

Aash 🕾

MAIN COURSE

Dilliwala Butter Chicken • ®

Martaban Ka Lahori Gosht ♦ ⑤ gf

Kangan Masaley ka Paneer • * \

Diwani handi *

Dal Kangan • 1

Gosht Dum Pukht biryani or Subz Dum Biryani

BREADS

Hand-crafted breads Fatka Paratha / Multigrain roti

Paratha Tandoori / Mint

Roti Plain / Butter / Masala

Naan Plain / Garlic / Cheese

DESSERT

Signature dessert sampler Ras Malai Bharwan Gulab Jamun Balai Ka Tukda

INR 3450



NON VEGETARIAN MENU STARTERS

Galawati Kebab • 🕾

Dakhni Murgh Tikka 🕾

Bhuney Masaley Ka Paneer Tikka 📏

Khumb Ki Galawat \

SOUP

Zaafrani Murgh Shorba 🕾

MAIN COURSE

Dhania Mirchi ka Murgh 🕾

Awadhi Mutton Korma 🕾

Diwani handi *

Purvanchal Ka Saag *

Dal Kangan 📏 🌢

Murgh Awadhi Biryani 🕾 or Subz Dum Biryani

BREADS

Assorted Indian Breads

DESSERT

Bharwan Gulab Jamun

Kulfi Falooda

INR 2950



JAIN MENU

STARTERS

Vilayati Gobhi Dak Bangla

Nadroo Ke Kebab

Bhuney Masaley ka Paneer Tikka \

Hare Mutter Ki Shami

SOUP

Multani Shorba

MAIN COURSE

Kangan Masaley ka Paneer • \

Diwani Handi

Purvanchal Ka Saag

Kasundi Bhindi

Dal Kangan •

Subz Dum Biryani

BREADS

Assorted Indian Breads

DESSERT

Bharwan Gulab Jamun

Kulfi Falooda

INR 2850



VEGETARIAN MENU STARTERS

Nadroo Ke Kebab

Vilayati Gobhi Dak Bangla

Khumb Ki Galawat

Bhuney masaley ka paneer tikka \

SOUP

Tamater Tulsi Aur Dhaniya Ka Shorba

MAIN COURSE

Kangan Masaley ka Paneer • \

Diwani Handi

Purvanchal Ka Saag

Badami Kashmiri Dum Aloo

Dal Kangan •

Subz Dum Biryani •

BREADS

Assorted Indian Breads

DESSERT

Bharwan Gulab Jamun

Kulfi Falooda

INR 2750



APPETISERS (gluten-free)

VEGETARIAN

in a yoghurt marinade 🛝

MOONG DAL BHARITIKKI Potato patties stuffed with yellow lentils, ginger and chilies, sago crust ◆ ▲	1025
DUDHIYA KEBAB AWADHI Cottage cheese filled with spiced prunes, dry fruits, Indian spices • *	1050
NADROO KE KEBAB Lotus stem medallions filled with apple and walnuts filling \	1025
ZIMIKAND SHIKAMPURI KEBAB Pan-seared Yam galettes flavoured with aromatic spices *	1025
KHUMB KI GALAWAT Melt-in-the-mouth forest mushroom medallions, morel dust and truffle essence	1050
VILAYATI GOBHI 'DAK BANGLA' Broccoli marinated with grain mustard and Indian spices, cooked in clay oven	1050
FIRDAUSI BHARWAAN ALOO Sesame-crusted potato husks filled with cottage cheese, potato trims, nuts, roasted in tandoor \	1025
BHUNEY MASALEY KA PANEER TIKKA Red chili and yogurt marinated cottage cheese picatta	1050
PARATDAAR PANEER TIKKA Layered cottage cheese filed with dry fruits, mint,	1050

All prices are in Indian rupees. We levy no service charge and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. We use ghee, butter, refined vegetable oil in our cooking.

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♦ Kangan signature 🛝 Vegetarian 😂 Halal 📞 Spicy 🗷 Gluten-free 🐠 Dairy-free

CHICKEN

KANGAN TANDOORI CHICKEN Half chicken on the bone, lime, tandoor spice ♦ ៜ ६	1250
MURGH ANGARA BYADGI Chicken marinated with Byadgi chilies, ground spices, cooked in clay oven ♦ ⊗ €	1200
MURGH TIKKA 'MIRZA HASNOO' Chicken, yoghurt, Awadhi spices, chargrilled on 'sigri' (89)	1200
DAKHNI MURGH TIKKA Chicken, spinach, curry leaves and cardamom, cooked in clay oven 🕾	1200
LAMB	
GALAWATI KEBAB Mouth melting, tender lamb medallions, conjured with aromatic and digestive spices, specially created for an erstwhile Nawab of Lucknow	1350 ®
KAKORI KEBAB Lamb skewers flavoured with mélange of Indian spices, cooked on `sigri' ♠	1350
CHAAP KE SOOLEY Australian lamb chops marinated with kachri, cloves, red chillies and yoghurt, smoked and roasted in clay oven 🕾	1950
RAAN-É-SIKANDRI (serves 2) Braised whole lamb leg, Kashmiri chili, malt vinegar, cinnamon, cooked in tandoor 🕾	2350

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SEAF00D

TANDOORI LOBSTER Rock lobster, roasted garlic, Gondhoraj lime zest cream, cooked in clay oven	1950
JHEENGA GONGURA Jumbo river prawns, Roselle leaves, freshly ground spices and garlic, cooked on griddle	1850
TANDOORI POMFRET Arabian Sea Pomfret,cold-pressed mustard oil, garlic, turmeric and carom seeds	1850
SHORBA (SOUP) (gluten-free)	
MULTANI Lentil soup, tempered with subtle Indian spices \	550
TAMATER TULSI AUR DHANIYA Spiced tomato broth, basil and coriander *	550
ZAAFRANI MURGH SHORBA Chicken broth, cinnamon, green cardamom, saffron and yoghurt ♦ ⊗	600
AASH Lamb trotters, saffron, cardamom ®	650

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MAINS

VEGETARIAN (gluten-free)

KANGAN MASALEY KA PANEER Tandoori cottage cheese, Kangan kadhai spices • 🛝 📞	1200
SUBZ SHAKAHARI KOFTEY Seasonal vegetable dumplings, green apple, plum and almond gravy • •	1075
VILAYATI SUBZI Mélange of exotic vegetables, house-made gravy *	1200
PANEER LABABDAR House-made cottage cheese dumplings, rich tomato and cashew nut fondue	1150
DIWANI HANDI Bell peppers, beans, baby corn and peas in caramelized onion and cashew sauce \(\)	1150
KASUNDI BHINDI Okra stir-fried in Bengal mustard,pickled onions and tomatoes %	1075
PURVANCHAL KA SAAG Seasonal leafy greens, royal cumin and garlic chives tempering %	1075
BADAMI KASHMIRI DUM ALOO Spiced almonds filled young potatoes, finished in spiced yogurt gravy \	1075

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CHICKEN (gluten-free)

DILLIWALA BUTTER CHICKEN Tandoori chicken tikka, tomato gravy, white butter ♦ ⊗	1275
MURGH BARADARI Mildly spiced preparation of succulent chicken from Baradari locale of Lucknow	1250
MURGH BEGMATI Tender chicken morsels, cinnamon, scallions in an aromatic sauce	1250
DHANIA MIRCHI KA MURGH Chicken cooked in a spicy onion and tomato gravy redolent of coriander and chilies 🕾 📞	1250
LAMB	
MARTABAN KA LAHORI GOSHT Tender lamb cooked in Lahore spices, onions and tomatoes ◆ ⊗ ≰f	1475
AWADHI MUTTON KORMA A recipe traced to royal Mughal kitchens, cooked in a mildly spiced onion and yogurt gravy 🕾 💅	1375
RAMPURI NALLI KA KORMA(contains gluten) Lamb shanks stew braised overnight, caramelized onions, mint and chili oil 😣	1375
NAGORI MAAS Spicy lamb curry flavouredwith special Nagori chilies and fragrant spices (S) & gf	1375

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SEAFOOD (gluten free)

JHEENGA KHURCHAN River prawns tossed with bell peppers, tomatoes and crushed Indian spices \	1650
AJWAINI MACCHI CURRY Classic Lucknowsole fish curry in spiced tomato gravy flavoured with carom seeds	1550
DAL (gluten-free)	
DAL KANGAN Kangan signature slow-cooked black lentils and tomatoes finished with white butter • •	975
NOORANI DAL TADKA Yellow lentils tempered with sliced garlic and cumin seeds, finished with yogurt	875
RICE	
GUCCHI PULAO Fragrant, stuffed morels and basmati rice with aromatic spices ◆ ↑	1350
SUBZ DUM BIRYANI Assorted vegetables, herbs paired with aged long-grain basmati rice \	1175
MURGH AWADHI BIRYANI Braised chicken and long grain rice with spices, cooked on dum 🕾	1350
GOSHT DUM PUKHT BIRYANI Traditional basmati rice and lamb delicacy, cooked on dum 🕾	1450
KHUSHKA Aged long-grain basmati rice \ gf	600

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INDIAN BREADS

(contains gluten)

ROTI Butter, garlic orchili	225
NAAN Garlic orcheese	225
TANDOORI PARATHA Whole-wheat layered or house-dried mint	250
HAND-CRAFTED BREADSK	
AJWAINI FATKA PARATHA ANCIENT MULTI-GRAINS ROTI (gluten-free) EMMER WHEAT ROOMALI ROTI MISSI ROTI KHAMEERI ROTI	250 275 300 300 275
SIDES	
SLICED GREEN SALAD ** BOORANI RAITA ** MINT AND YOUNG CHILI RAITA ** MASALA KHICHIYA POPPADUM (contains gluten) **	300 350 350 300
DESSERT	
BALAI KA TUKDA Sweetened bread, triple cream, pistachio, saffron and cardamom • \	525
BHARWAAN GULAB JAMUN Reduced milk dumplings, rose petal jam filling \	525
RAS MALAI Milk casein simmered in saffron milk with almond slivers \ g	495
KULFI FALOODA Indian churned ice cream, vermicelli, nuts and rose essence 🕻 💅	495
ZAAFRANI PHIRNI (sugar-free) Saffron-infused rice pudding, dry fruits \ gf	495

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