

SHURUVAT – APPETIZERS

The term **Shuruvat** implies commencement or at the beginning of a meal. It is derived from the Urdu word Shuruaat which was the widely spoken language by the royals in Awadh.

Dudi sharkara kebab   	85	Tali hari macchi	125
Marinated picattas of cottage cheese, stuffed with mashed potatoes and nuts, finished on dum		Seabass marinated with Indian green spice, dusted with semolina and pan grilled	
Palak aur anjeer ke kebab   	75	Shamshi jhinga	125
Delicate aromatic patties of channa dal and spinach, spiced with fresh figs, blades of mace and saffron		Jumbo prawns marinated in cheese and hung yogurt, stuffed with colourful peppers and pomegranate, roasted to perfection. Originated from the Courts of Shaj-ud-Daula	
Bhuttey aur pithor ke kebab  	75	Zamrudi lobster 	170
Corn and gram flour gallets pan fried to perfection		Fresh lobster with a marinade of pistachio and cooked in the tandoor	
Dora kebab	120	Murgh chandi tikka 	110
Lamb boti coated with spiced marinated lamb mince and bound by a string, cooked on an open charcoal grill		Prime cuts of boneless chicken marinated with hung yoghurt, almond, cooked in a tandoor and finished with a creamy sauce	
Galouti kebab 	120	Duck khara sena   	135
A delicate melt in your mouth kebab of finely minced lamb, flavored with whole spices, cooked on a mahi tawa and served with zaffrani bakarkhani. A favourite of Nawab Asaf ud Daulah		Duck breast marinated in a yoghurt based yellow marinade stuffed with khoya and nuts, cooked in a tandoor	
Dhoka pathar pasande	110	Rajasthani soola 	180
A Hyderabad delicacy of lamb escalopes marinated with ginger, garlic juice and black pepper cooked on a sang-e-sattar stone		Yogurt and mathania chilli marinated venison scallops, grilled to perfection	

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SHAH-EN-SHAHI AWADH

The very mention of Awadh, the seat of the Mughal kings and the Nawabs of Lucknow brings to mind the tradition of 'Pehle Aap' meaning after you. In its day, Awadh was described as the finest example of refinement and culture in India. The patronage of her Nawabs made its capital the seat of the province, even in its last phase of pre-colonial splendour. Lucknow was a magnet for the countries most accomplished story tellers, poets, musicians and performance artists.

It was Nawab Asaf ud Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.






Awadhi cooks or Rakaabdar's as they were known at that time, were at the helm of society during the 18th century conjuring up the most famous dishes ever known which are still prepared to this very day. In this milieu they competed amongst themselves to produce more exotic and attention catering dishes. Melt in your mouth 'Galouti Kebabs', 'Shahi Nehari' delicate breads known as 'Baqarkhani' and 'exotic pulao's' garnished with real gold. Awadh's unique creative environment constantly pushed the boundaries of the exquisite and the patronage of fine cuisine made every Awadhi a culinary connoisseur.

QORMA, QALIYAN, SALAN, NEHARI & DO PYAZA MAIN COURSES FROM AWADH

In Awadhi cuisine main courses are referred to as qorma, qaliyan, salan, nehari & do pyaza, where **Qorma** is a gravy with a dominant base of nuts in it. **Salan**, means cooking of vegetables and meat together.

Meat which is simmered overnight in its own stock is known as **Nihari**, whereas in **Do Pyaza** preparation, onions are used twice during the different phases of cooking and **Qaliyan** has a strong flavour of nuts and cashew.

<p>Paneer lavang latika   110</p> <p>Cottage cheese escallops stuffed with creamy khoya and mixed nuts, finished in a smooth fresh tomato and cashew nut based gravy</p>	<p>Shahi nehari  165</p> <p>Prime cuts of lamb simmered overnight in its own stock, flavoured with turmeric, brown onions, served with traditional hara masala and taftan.</p>
<p>Amrut aur tarbuz ki subzi   100</p> <p>Ripe guava and fresh watermelon cooked with dry ginger and turmeric</p>	<p>Dum ki chop 160</p> <p>Lamb chops marinated with black cumin, black pepper, figs and malt vinegar and cooked on a griddle. A Favourite of Bijris Qadr</p>
<p>Bharwan gucchi    180</p> <p>Morels filled with clotted cream and green herbs, tossed with spring onions and finished on dum</p>	<p>Murgh handi lazeez  160</p> <p>Prime cuts of chicken simmered in a brown onion and nutty gravy, finished with traditional Indian garam masala</p>
<p>Dal maash qila mualla   65</p> <p>Split green moong lentils, slow cooked with spinach, fresh ginger, green chilies and tempered with white cumin seeds.</p> <p>A recipe dating back to the kitchens of Begum Zeenat</p>	<p>Mahi zaitun purdah  165</p> <p>Fresh seabass cooked in a tandoor along with exotic vegetables and olives, finished with a purdah on top</p>

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THE AAMRA OF HYDERABAD

Hyderabad, was originally named 'Bhagya Nagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Bhagmati'. Later, when the Queen was conferred the title of 'Hyder Mahal', he renamed the city, as it is known today, Hyderabad.

Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telengana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam', Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace every day.

AAMRA is a term which relates to a unique department which looked after the royal banquets and consisted of highly professional chefs. They used to cook only for the royal banquets and had a menu which was entirely different from the normal cuisine of Hyderabad.

The **Aamra** cooks were indeed the rage then and everyone planning a large daawat would not leave a stone unturned to procure the best of Aamra cooks for it. History has it that in many royal families, the Nizam's would not allow their grown up daughter to enter the kitchen, lest they share their family recipes with their in laws once they were married.

Daughter in laws on the other hand were given free access to all recipes, tips and culinary secrets. As it was assumed that their loyalty to their new home would ensure that the recipes stayed within the family. The cuisine of Hyderabad is rich, vast and flavourful both in vegetarian and non-vegetarian fare.










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KHORMA, SHORVA, KALIYA, MURGH AUR MACCHLI MAIN COURSES FROM HYDERABAD

In Hyderabadi cuisine main courses are referred to as khorma, shorva, kaliya, murgh aur macchli, where **Khorma** means sautéing of meat with brown onion and nuts. **Shorva** is a curry with a very thin consistency made with raw onions. **Kaliya** is a gravy which consists of fenugreek, mustard oil and turmeric. Chicken is referred to as **Murgh** and fish as **Macchli**.

<p>Bhindi kaliya   100</p> <p>Okra slit and stuffed with achari masala cooked in a turmeric scented yoghurt based gravy</p>	100	<p>Aamra murgh musallam   200</p> <p>Whole corn fed baby chicken trussed and baked to perfection with a filling of spiced chicken mince, finished with a dum gravy on top.</p>	200
<p>Siya mirch aloo  100</p> <p>Baby potatoes cooked with green peppercorns and salan mirchi in a pungent onion and curry leaf masala</p>	100	<p>Jhinge ka salan  180</p> <p>Prawns simmered in a nutty gravy spiced with turmeric and yellow chilli. Inspired from kitchens of Khwaja Abid Siddiqi</p>	180
<p>Khubani aur subz kofte ka salan   110</p> <p>Dry apricot dumpling cooked in a light yogurt, red chilli and cashew nut based gravy</p>	110	<p>Banjara gosht 170</p> <p>Baby lamb cooked in an onion and tomato masala flavoured gravy with spring onions</p>	170
		<p>Qutb ul Mulk ka haleem  165</p> <p>Pounded meat with wheat and chana dal in a special Hyderabadi masala. A favourite of the great emperor Sultan Mohammad Shah Bahmani</p>	165

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RAJASTHAN

The royal kitchens of Rajasthan were very lively with a number of cooks, called either maharaj, khansamas or purohit, who were the cooks for the royals and their guests. Cooking food for the royal guests was considered to be an honour in order to impress the royals. The cooks were allowed to experiment and try out new dishes, which would be unique.

The passion of the Maharajas of Rajasthan for Shikar (Hunting) has largely been responsible for shaping the culinary art of Rajasthan. In the world of good eating, game cooking is easily the most respected art form in Rajasthan, largely because the skills required to clean, cut and cook game are not easily acquired. Each king had at least ten cooks in his personal kitchen, who were members of the Wahri caste in Marwar and of the Bhoi caste in Mewar.

Each king had a 'ration' of mewa (dry fruits). They were also assigned rotis of a particular weight, which would be served with each meal. Gold and silver utensils, the décor of the room and the elaborate presentation of the meat dishes created a regal mood.

The Khansamas (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs. Our chef's take anecdotes from the royal khansamas and brings forth the true culinary valour of the 'Rajput Kingdom'.

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JEEMAN MAIN COURSES FROM RAJASTHAN

In Rajasthan, the Maharajas referred to **main courses as Jeeman** which is always characterized by a unique flavour drawn from the simplest and the most basic ingredient transformed into flavourful delicacies.

<p>Gatte ka saag  </p> <p>Yoghurt enriched gram flour dumpling, cooked in an onion based gravy and tempered with dry chilli</p>	<p>100</p>	<p>Bhatti ka batar  </p> <p>Quail cooked in a clay oven with a traditional marination of hung yoghurt and red chillies</p>	<p>140</p>
<p>Aloo aur pyaz ki subzi </p> <p>Baby potatoes and cocktail onions, tossed in a local spiced tomato and onion thick gravy</p>	<p>100</p>	<p>Laal maas </p> <p>Rajsthani speciality of baby lamb simmered over low heat, freshly ground spices, mathania chillies and cooked till tender–A Mewari gharana speciality</p>	<p>170</p>
<p>Gulab jamun aur papad ka saag   </p> <p>Popodums and cottage cheese simmered in a rich onion and tomato gravy</p>	<p>100</p>	<p>Rajsthani suda with kaleji ka raita  </p> <p>Leg of lamb cooked in a charcoal smoked pot with ghee, dark rum and spices, served with kaleji ka raita. A speciality of Samode</p>	<p>210</p>
<p>Dal marwari </p> <p>Mélange of five lentils cooked together and tempered with onion and garlic</p>	<p>65</p>		

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BIRANJ – BIRYANI

Biranj is a term referred to as 'Biryani', which means fried before cooking. It was brought to India by 'Taimur the Lame' in the 14th century from Persia, the humble rice dish made its way to the shahi bawarchikhanas, where it combined with the Indian pulao to transform into the stately biryani eaten all over the world.

Gucchi pulao 🌿	170	Dum turshi murgh biryani 🍷	180
Saffron seasoned basmati rice, cooked with morels stuffed with herbed cheese, finished in a sealed handi with cardamom and served with spiced yogurt		Basmati rice and chicken, simmered with mace, ittar and kewra. Finished in a sealed handi with dried fruits	
Dum turshi gosht biryani 🍷 🍄	180	Dum turshi subz biryani 🌿	135
Basmati rice and lamb, simmered with mace, ittar and kewra. Finished in a sealed handi with dried fruits		Basmati rice and seasonal vegetables, simmered with mace, ittar and kewra. Finished in a sealed handi with dried fruits	

NAAN AUR ROTTYAN – BREADS

Taftan 🍄	25	Bejad ki roti	25
Refined flour leavened bread richened with nuts and milk, slow cooked in an iron tandoor		Gram flour, whole wheat flour and millet based bread	
Wargui parantha	25	Bina pani ki roti	25
An exotic, ajwain flavoured multi layered bread and baked in a clay tandoor		Whole wheat bread made only with boora, desi ghee and milk	
Khameeri roti	25		
Leavened whole wheat bread			




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MEETHA – DESSERTS

The Indian royals referred to **Desserts as Meetha**. They were an indulgent lot and quite naturally, their penchant for luxury extended to their cuisine. Most of them had a prominent sweet tooth and unlike their western counterparts, they did not eat their sweets to close their meal, but instead ate at the beginning or alongside.

Gulab ki kheer	55	Malpua with rabri	55
Rice delicately cooked on slow heat with milk and rose petals.		Deep fried flour pancakes dipped in cardamom and saffron scented sugar syrup, served with sweetened reduced milk	
Shahi tukra 	80	Pista kulfi 	55
An exotic dessert of saffron rabri, spread on a slice of syrup soaked homemade bread, garnished with silver leaf, pistachio and almonds		Pistachio flavoured Indian ice cream made with reduced milk	
Shahi fruit cup	60	Malai ghewar	55
Fresh seasonal fruits layered with reduced milk and fresh summer fruits.		Traditional dessert of flour, topped with sweetened reduced milk and pistachios	
Rangeenak zalebia 	65	Khubani ka meetha with badam ki jali	55
Deep fried batter made from flour, chenna, soaked in saffron, rose water and flavoured sugar syrup		Apricot jam with custard milk, served with cookies made of almond and sugar spices	