



# A Note from The Chef

India is the land of flavours, fragrances and spices. The right combinations of these is sure to peak one's senses and indulge one's taste buds. The colonial period in indian history introduced european cooking styles to india adding to the flexibility and diversity of indian cuisine. The rajas and nawabs were connoisseurs of good food and took great pride in their chefs, many of whom were even sent to the west to learn new cooking styles and adapt them into the local food.

At peppermill, we bring to life that delicious chapter of indian history. Our chefs have spent months choosing the best ingredients, picking the right spices and balancing the combinations before perfecting the recipe of every dish served to you.

Enjoy timeless classics, but not without a colonial twist; relish the blend of traditional flavours and contemporary tastes in perfect harmony with each other. Every dish at peppermill is a testament to the magic of the culinary artists of colonial india.

*Peppermill...  
Where every dish has a story to tell*

# Signatures



- VALLEY OF FLOWERS** 30  
Forest fruit green tea with fresh berries, lime & cranberry juice
- MASALA CHAAS** 24  
Yogurt drink - cumin, fresh ginger, chili & curry leaves
- KULFI LASSI** 24  
Indian milk ice cream, yogurt shake, saffron flavor
- KALA KHATTA CHUSKI** 24  
Jamun fruit slush, black salt, lime juice, sparkling water

VALLEY OF FLOWERS



- LYCHEE ANARDANA** 24  
Lychee, fresh pomegranate pearls, lime juice, sparkling water
- PEPPERMILL SHIKANJI** 24  
Fresh lime juice, honey, roasted cumin on ice
- PEPPERMILL MOJITO** 24  
Ask the server for the choices of fruits
- TROPICAL SANGRIA** 24  
Sparkling grape juice with fresh fruits & spices

## LEMON COOLER

Spiced lemonade from the Indian streets, a replenishing coolant, wondrous for your digestion.

PEPPERMILL SHIKANJI

Contains Nuts Shell Fish Vegetarian

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. | We are a Hammour Friendly restaurant

# Celebrations

(Great for sharing)

## MEMSAAB'S MARIGOLD 120

Freshly squeezed grapefruit juice with thyme infused elderflower syrup topped with sparkling grape



### ENERGISING FIZZ

Lovely concoction of refreshing juices, a great mood enhancer with a celebratory quotient.

MEMSAAB'S MARIGOLD

## BERRYLICIOUS 70

Muddled fresh strawberries, blueberries, raspberries, cranberry juice, sparkling & spun candy

## FALOODA DEHLAVI 70

Old Delhi inspired arrangement of winter flavors, Almond & rose milk shake, falooda noodles, basil seeds & magic



BERRYLICIOUS

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# Small Plates

## CHICKEN SEV PURI 24

Crispy papdi, chicken tikka, sour cream, chutney's, spiced crispyness, passion fruit yogurt

## DUCKKAPPAM 35

Rice pancakes, confit duck, tomato ginger chutney, avocado salsa, black sesame podi

## CALAMARI KURKURE 45

Crispy batter fried calamari, pink dhokla, masala peanuts, chilli & chutney's

## ALOO TIKKI 24

Crispy fried spiced potato cakes, herb lentil filling, chutney drizzle

## ALOO GOBHI SAMOSA 26

Spiced potato & cauliflower pastry , deep fried

### TANGY CHAAT

Popular street snack from Mumbai, renowned for a variety of fillings and garnishings

CHICKEN SEV PURI



PANIYAARAM

## PANIYAARAM 25

Ghee browned rice cakes, coriander coconut chutney, tomato podi

## KARARE PALAK CHAAT 26

Homemade spinach & potato chips, ginger, pomegranate, tamarind, coriander chutney

## ONION FENNEL PAKODA 24

Crispy fried onion & fennel fritter's, Gujarati kadhi dip

## EDAMAME & POTATO DOSAS 26

Mini crispy pancakes stuffed with edamame & potato, tomato chutney

## CHAAT PLATTER (Great for sharing) 55

Selection of street food "CHAAT " from India

# Soup

## PEPPERMILL LENTIL BROTH 28

Yellow lentil soup, steamed mini rice cakes, crispy lentils, fresh coriander

## PRAWN SHORBA 28

Prawn bisque, poached prawns, coconut curry foam

## CHICKEN & SAFFRON 28

Chicken & almond broth, saffron cream, crispy chicken pops



PEPPERMILL LENTIL BROTH (V)

# Salad

## PULLED CHICKEN, PLUMS & POMELO 30

Mixed lettuce, malai chicken, spiced plum dressing, pomelo, goji berries, super seeds & dried corn

## FATTOUSH ALA INDIE 30

Mixed lettuce, cucumber, radish, tomatoes, grilled peppers, pickled beetroot, pao crisps, sumac, honey balsamic dressing, cheese snow



PULLED CHICKEN, PLUMS & POMELO

# Starters

## POULTRY

<b>CHICKEN LOLLYPOP</b>	<b>38</b>	<b>PANKHI KEBAB</b> 🐔	<b>55</b>
Battered chicken wings, chilli mayo, iceberg, red cabbage slaw, berry sprinkle		Chicken supreme, creamed spinach, mushroom, pine nuts filling, Royal saffron korma sauce	
<b>TANDOORI CHICKEN</b>	<b>55</b>	<b>CHICKEN TIKKA</b>	<b>48</b>
Charcoal grilled fresh chicken, yogurt, red chilli, toasted fennel marinade		Boneless chicken tikka, yogurt, chilli marinade, coriander raisin chutney	



PANKHI KEBAB



KATAIFI PRAWNS


## SEAFOOD

<b>KATAIFI PRAWNS</b> 🍤	<b>45</b>
Crisp fried, pastry wrapped prawns, mango chilli salsa, salad	
<b>SMOKED HARRA PRAWNS</b> 🍤	<b>65</b>
Flash grilled king prawns, herb lime marinade, preserved lemon chutney	
<b>GRILLED TANGRA PRAWNS</b> 🍤🐔	<b>65</b>
Grilled prawns, ginger soy marinade, origin from Calcutta's Indo-Chinese colonies	
<b>SALMON CHILLI TIKKA</b>	<b>65</b>
Sous vide, tandoor cooked tandoor grilled Norwegian salmon, chilli ginger marinade, spinach & warm potato salad	

🐔 Contains Nuts 🍤 Shell Fish 🌱 Vegetarian

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MEAT

- KORMA LAMB CHOPS** 

Sous Vide cooked Kashmiri style lamb chops in fennel & saffron scented korma jus, tandoor gratin

65
- RIBBS TIKKIA**

Braised beef short ribs, smoked peppers, mushroom, kachumber, gorkha chutney

48
- SEEKH KEBEB**

Minced lamb skewers with caramelized onion, fresh coriander, garam masala, spinach roomali

48
- SIZZLING LAMB DONER**

24 hours cooked lamb leg, Rogan josh gravy, mint labneh, cabbage, cucumber & carrot salad, Persian bread

55



RIBBS TIKKIA

 VEGETARIAN

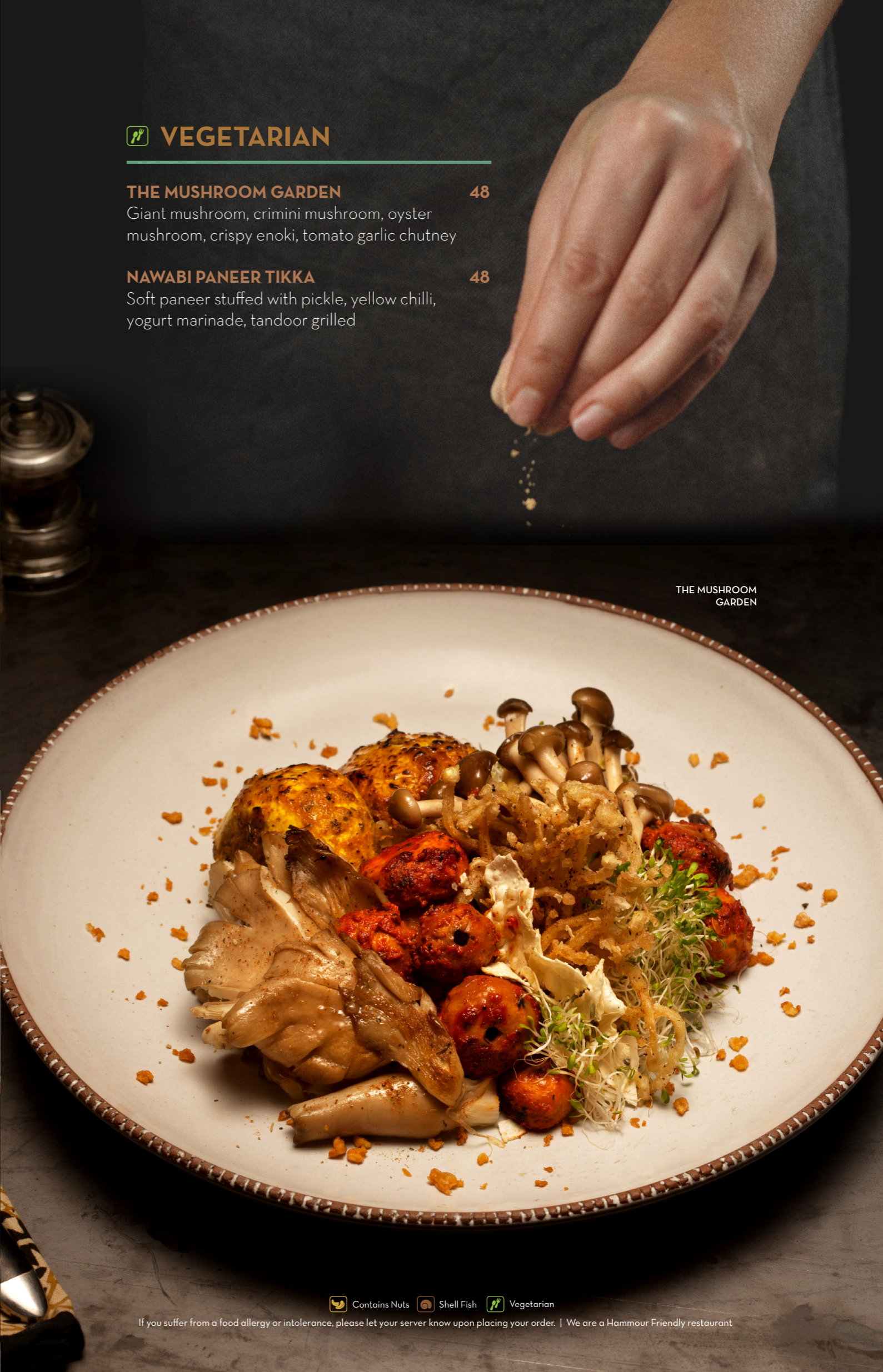
- THE MUSHROOM GARDEN**

Giant mushroom, crimini mushroom, oyster mushroom, crispy enoki, tomato garlic chutney

48
- NAWABI PANEER TIKKA**

Soft paneer stuffed with pickle, yellow chilli, yogurt marinade, tandoor grilled

48



THE MUSHROOM GARDEN

# Peppermill Experience

## PEPPERMILL "GYMKHANA" SELECTION

115

Chicken tikka, tandoori korma chaap, salmon chilli tikka, tangra prawns, paneer tikka

## THE CURRY ROAD - DABBA WALA EXPERIENCE




110

Selection of tiffin curries from India, served with tandoor breads & steamed rice

### COMPACT FLAVOURS

Dabbawala started as a tiffin box delivery from home to people at work, especially in Mumbai.

DABBA WALA EXPERIENCE

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# Curries

## POULTRY

### METHI MALAI MURG

48

Boneless chicken, onion methi masala, cashew malai foam

### BUTTER CHICKEN

48

Boneless tandoori chicken, creamy tomato gravy, fenugreek

### GORKHA CHICKEN

48

Nepalese style stir-fry chicken with spring onions, coriander, black pepper

### ANDHRA CHICKEN CURRY

48

Chicken drumsticks, star anise, chilli, tomato coconut curry, cured yolk

ANDHRA CHICKEN CURRY

SEAFOOD

**SEABREAM TAPAWALA** 70  
Pan-seared seabream, garlic mustard marinade, tomato powder, tuna flakes

**MANGLOREAN LOBSTER MASALA** 🍤 135  
Seared lobster tail, tamarind sour, coconut milk , mustard, curry leaves

**SEAFOOD PONDICHERRY CURRY** 🐠 60  
Pan fried gulf shrimps, fish fillet, raw mango, fresh coconut milk, madras curry spice

**PRAWN RANGOON CURRY** 🍤 60  
Pan seared prawns, fresh turmeric, coconut cream, chilli essence

SEABREAM TAPAWALA

MEAT

**BRISKET LAAL MAAS** 85  
US prime smoked beef brisket, Rajasthani dried chilly, yogurt, whole spices

**NALLI ROGANJOSH** 65  
Braised baby lamb shanks, fennel, Kashmiri chilli & yogurt stew

**FIRST CLASS RAILWAY OFFICER'S MUTTON CURRY** 60  
Stewed lamb, potato, turmeric, cinnamon, tomatoes, finished with coconut milk

**MUTTON PEPPER FRY** 60  
Tamil style boneless mutton, stir fried with coconut, onion, curry leaf, green chilli, black pepper, steamed chunky idlis

BRISKET LAAL MAAS

ROYAL TASTE

Favourite of Rajasthani royalty, spicy Mathania chilies lend it the characteristic red colour.

## VEGETARIAN

### MUTTER PANEER

Peppermill's take on the classic, baked pea paneer tikka surprise, lababdar gravy

48

### PANEER MAKHANWALA

Paneer tikka cubes, creamy tomato gravy, fenugreek

45

### BAKED ALOO GOBHI

Pot cooked potatoes & cauliflower, onion masala, gruyere cheese gratin

40

### SOYA CHAAP MASALA

Tandoori chaap, old Delhi style onion & tomato curry

45



MUTTER PANEER

## SIDES & RICE

### KARKARI SABZI

Crispy deep fried okra, sugar snap peas & lotus stem, sprinkle with black lime chat masala

25

### DAL MAKHANI

Slow cooked black lentil simmered with tomato & butter

25

### DAL TADKA

Stewed yellow lentils, garlic & cumin

25

### PULLED SHORT RIBS BEEF TAWA PULAO

Short ribs, bell pepper, raisins, red berries, stir fried with long grain basmati

45

### VEGETABLE PULAO

Cumin, vegetables, cashew nuts, raisins stir fried with long grain basmati

35

### STEAMED BASMATI RICE

Steamed long grain basmati rice

20


### RAITA

Vegetable / Pineapple / Boondi / Cucumber / Plain yogurt

18



PULLED SHORT RIBS  
TAWA PULAO



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# Biryani

All our biryanis are served with whisked yogurt “Raita” We cook the biryanis to order on “dum” kindly allow us 20 minutes for this.

Long grain fragrant basmati rice cooked with fresh herbs, green cardamom & mace, saffron

JUMBO PRAWN BIRYANI 	75
MUTTON BIRYANI	65
CHICKEN BIRYANI	55
VEGETABLE BIRYANI 	45
COD FISH BIRYANI	65
Kerala style biryani with small grain rice served in a bamboo	

# Breads

ONION PARMESAN KULCHA	9	PARATHA	6 / 8
MALABAR PARATHA	6	Choices of plain, mint / potato & cottage cheese	
NAAN	6 / 8	TANDOORI ROTI	6
Choice of butter, garlic, plain / cheese & chilli naan		ROOMALI ROTI	6
KULCHA	9		
Choice of Onion, Potato, Cottage cheese			



JUMBO PRAWN BIRYANI

# Dessert

RASMALAI CAKE	35
Saffron soaked cake, cream cheese, sweet boondi, pistachio, safflower	
CHOCOLATE CHEESE & MAKHAN MALAI	35
Dark chocolate cheesecake, malai foam, citrus zest, raspberry sprinkle, soan papdi flakes	
BAKED GULAB JAMUN	24
Petit gulab jamun, rabdi, apricot, prune confit, lotus crumb	
SELECTION OF KULFI	24
Seasonal fruits Kulfi (Ask the server for the flavor)	



CHOCOLATE CHEESE & MAKHAN MALAI

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# Tea Coffee

PEPPERMILL KADAK CHAI	15
MADRAS KAAPI	15
South Indian style filter coffee	
SULAIMANI	15
TURKISH COFFEE	15

## CHAI LOVE

Chai's perky flock of emotions, brilliant for any moment, any day, with anyone special.

PEPPERMILL KADAK CHAI

# Water & Soft drinks



AL AIN - Small / Large	7/10
AL AIN - Sparkling	12



DIAMOND WATER	18/30
Small / Large	



SOFT DRINKS	15
Coca Cola	
Diet Coca Cola	
Sprite   Fanta	

FRESH FRUIT JUICES	22
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# For the Little ones

FISH AND CHIPS	30
Crumb fried white fish fingers, potato chips	
MALAI PRAWNS 🐞	30
Tandoori grilled prawns with steamed rice	
MURGH MALAI TIKKA	30
Tandoori grilled mild boneless chicken with steamed rice	
BUTTER CHICKEN 🐔	30
Tandoori chicken, creamy tomato gravy, with steamed rice	
CHICKEN FRIED RICE	30
Stir fried minced chicken with rice, yogurt	
VEG FRIED RICE 🌱	30
Stir fried carrots, beans & green peas with rice , yogurt	

