

# APPETIZERS

VEGETARIAN ●

## Royal Cuisine

Experience the subtle treats of India,  
with a modern touch

### Hara Matar Kebab

A vegetarian kebab made of green peas, spinach, and Indian spices which is shallow-fried and served with a green chutney and salad.

350

### 3 Cheese Balls

These crispy fried balls are made with yellow cheddar, mozzarella, and processed cheese mixed with garlic, herbs, and spices.

399

### Tomato Mozzarella Cigars

Sundried tomato and mozzarella cheese seasoned with spicy Italian herbs, wrapped in a flour tortilla, panko fried stick, topped with garlic and cocktail sauce.

399

### Corn Karari Tikki

A traditional sweet-sour and spicy American corn fried crispy tikki coated with corn flakes, deep-fried, and served with a sweet chilli yoghurt dip.

399

### Paneer Sufiyana Tikka

Paneer stuffed with creamy cheese mawa, raisins, and nuts, marinated in cilantro-flavoured yoghurt and Sufiyana masala, cooked in a tandoor.

399

### Beetroot Tikki

A traditional North Indian beetroot tikki with mawa, cheese, ginger, garlic, and cashew nuts, deep-fried and served with a mint-chilli yoghurt dip.

350

### Saffron Chilli Paneer Kebab

Paneer marinated with hung curd and saffron, chopped chilli, garlic, ginger, and Indian spices cooked in a tandoor.

399

### Makai Chivda Cheese Salsa

Makai Chivda With Cheese Salsa Nachos topped with refried beans, cheese sauce, sour cream, and tomato salsa.

399

### Creamy Cottage Cheese Bao

Traditional North Indian paneer bhurji, stuffed in Japanese steamed bread.

399

### Smoked Badami Broccoli

Creamy cashew nut, cheese, broccoli florets cooked in a tandoor, topped with almond flakes, and served with a mint dip.

399

### Afghani Paneer Tikka

Paneer stuffed with cream, cheese, mawa, raisins, and nuts, marinated in flavourful cardamom and yoghurt, Afghani masala, cooked in a tandoor.

399

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# APPETIZERS

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Experience the subtle treats of India,  
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### Keema Bhakarwadi

450

Found in a cookbook dated back to the early 1900s, the present bhakar is substituted by mutton keema cooked in Thanjavur spices and stuffed in Bhakarwadi which is deep fried.

### Murgh Shikari Kebab

450

Arabian-style homemade beetroot yoghurt marinated chicken, cooked in a charcoal oven served with a green chutney & laccha onion salad.

### Murgen Kebab

450

Our chef's special murgen spice chicken tikka, with a green chutney dip, laccha onion and tandoori salad.

### Murgh Basil Tangadi

450

Arabian-style homemade basil, garlic, yoghurt marinated chicken, cooked in a charcoal oven served with a green chutney & laccha onion salad.

### Smoked Wazwan Mutton Seekh

580

Smoked Mutton keema mixed with Kashmiri chilli, garlic, and Indian spices, baked in a tandoor.

### Ghee Roast - Chicken / Mutton

450 / 580

This is the royal version of Mangalore's special spicy coconut-flavoured ghee roast; a delicious dry-fried starter.

### Mutton Chops

600

A mildly flavoured yet spicy delicacy, marinated with Thanjavur masala which is shallow fried.

### Keema Dahi Vada

580

A meaty take on dahi vada, Lahori-style slow-fried mutton keema tikki, served with curd & imli chutney.

### Lonche - Chicken / Mutton

450 / 580

Initially cooked in the elite kitchens, it is a coconut-flavoured, roasted shikari dish where the hunt was pickled & cooked.

### Alani Fry - Chicken / Mutton

450 / 580

This is a simple Maharashtrian stir fry ukad, prepared to perfection without any hint of sliminess.

### Kala Dry - Chicken / Mutton

450 / 580

Traditional hunted meat recipe, where succulent pieces of chicken / meat are dry roasted with charred onions, dry coconut, and a blend of aromatic Indian spices.

### Green Masala King Fish

580

A South Goan style tawa fried King Fish slice marinated with coriander, green chilli, ginger, and garlic; slow fried in ghee.

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### Butter Garlic Prawns

Pan-tossed butter garlic prawns with a creamy custard lemon butter sauce.

580

### Pepper Prawns Thanjavur

Delicately marinated prawns in Thanjavur spices, stir fried; served on a watermelon slice.

580

### Kasundi Mustard Fish Fingers

Mustard infused, panko bread crumb coated, fried fish fingers served with tartar sauce.

499

### Butter Chicken Bao

Desi butter chicken stuffed in Japanese steamed bread.

450

### Thanjavur Keema Bao Dumpling

Tender minced meat stuffed in a Japanese bao, steamed to perfection.

450

### Chicken Pepper Fried

Boneless chicken bits, tossed with hot spices, tellicherry pepper, soya and curry leaves.

450

### Keshari Murgh Kebab

Chicken marinated with hung curd, kesar, chopped chilli, ginger, garlic & Indian spices; cooked in a tandoor.

450

### Chicken Mumtaz Tikka

Chicken marinated with Kashmiri mirch, hung curd, and North Indian spices; cooked in a tandoor.

450

### Nuts Malai Murgh Kebab

Creamy textured chicken chunks marinated with malai, cashew nut, and parmesan cheese, infused with kaffir lime, topped with egg froth; cooked in a tandoor.

450

### Brown Onion Chicken Tikka

Boneless chicken marinated in cashew nut, brown onion, hung curd & Indian spices; served with a mint dip.

450

### Patra ni Machhi

Basa fish marinated in cilantro, garlic, chilli, and Indian spices; steamed in a banana leaf.

550

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# MAINS

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## Royal Cuisine

Uncovering the hidden gems of the nobility made with a dash of culture & heritage

### 24K Special Veg

Baby corn, mushroom, paneer, and cashew nut cooked in the preferred rich creamy gravy. (Yellow/Red/Cashew Nut)

400

### Veg Maratha

A flavourful dish inspired by Maharashtrian cuisine featuring chopped assorted vegetable and cottage cheese balls cooked in tangy, spicy red gravy.

380

### Vegetables Keema Chopped Masala

A Kashmiri Wazwan style keema vegetables & soybean chopped in a butter cheesy creamy chatpata masala gravy dry.

380

### Veg Panchavati

A harmonious medley of mushrooms, beans, carrots, cauliflower, and green peas cooked in a lusciously creamy spinach and cheesy gravy.

380

### Karari Bhindi Masala

Crispy fried okra cooked with a flavorful blend of tomato, yoghurt, tamarind, and spices, delivering a spicy and tangy experience in every bite.

380

### Paneer Rajwadi

A royal delicacy; finger-cut paneer deep fried and cooked in a red gravy.

400

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### Desi Butter Chicken

Traditional Indian tandoori spiced chicken, in a makhani gravy - 24K Kolhapur favourite.

450

### Murgh Musallam

A regal Mughlai delicacy featuring tandoori chicken marinated with ginger, and garlic; cooked in a rich red tomato gravy, crowned with a boiled egg.

450

### Awadhi Chicken

Chicken marinated in yoghurt, onion, chilli, and fennel seed & Lucknowi spices, cooked in a rich yellow-brown gravy.

450

### Chicken Patiyala House

A house special, egg rolls stuffed with tandoori makhani chicken topped with rich creamy tomato onion red gravy, and cheese.

450

### Sagoti - Chicken / Mutton

A Goan specialty infused with the flavours of coconut and aromatic Thanjavur masala.

450 / 550

### Kala Masala - Chicken / Mutton

Traditional dry-roasted meat infused with smoky flavours of dry coconut and onion, boasting the rich essence of kala masala spices.

450 / 550

### Kolhapuri - Chicken / Mutton

Traditional Kolhapuri spices, a tambda masala delicacy; our chef's speciality - a must try.

450 / 550

### Black Sesame - Chicken / Mutton

Indulge in the flavorful blend of black sesame, poppy seeds, and coconut chilli-marinated chicken or mutton, elevated with a rich sesame onion gravy.

450 / 550

### Kombdi Rassa

A tantalising Kolhapuri delicacy infused with homemade spices, and served in a flavorful gravy of onions, coconut, and red chillies.

450

### Mutton Parsundi

A Parsi-inspired Andi-Maas dish with minced meat & mutton chunks, topped with egg, and baked to perfection in a wood-fired oven

550

### Nilgiri Mutton Gosht

A tantalizing South Indian mutton gravy cooked with homemade spices, mint, spinach saag, ghee, butter, garlic, chili, and coriander.

550

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### Laal Maas

A royal Rajput specialty featuring spicy mutton cooked in a flavorful gravy infused with garlic, yoghurt, and the fiery Bhut Jolokia chilli, a dish fit for royalty.

550

### Bundeli Matka Mutton

Marinated in a blend of garlic, onion, chilli, and yoghurt, this tender mutton is served coated in a rich onion gravy.

550

### Kolhapuri Keema Kaleji

Keema kaleji is infused with Homemade Kolhapuri spices for a flavorful twist.

550

### Nizami Mutton

A flavorful dish with a mild spice level, cooked with bell peppers, chilli, onion and ghee in a rich gravy.

550

### Mutton Saagwala

Succulent mutton cooked in a vibrant blend of green chilli, spinach, mustard gravy and aromatic Indian spices.

550

### Rogan Josh - Chicken / Mutton

A beloved Kashmiri classic where tender meat is cooked in a vibrant red gravy infused with the unique flavour of Mathania chilli.

450 / 550

### Caldin Fish Curry - Pomfret

Goan Caldin or Caldinho as the Portuguese call it. Mildly spiced Pomfret fish curry.

600

### Noor Mahal Mutton Pulao

Chef's Special

550

### Donne Pulao Chicken

A flavourful delight featuring marinated chicken infused with yoghurt, chilli, coriander, mint, coconut, garlic, and Indian spices, topped with fried onion, ghee, and cashew nuts.

450

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