

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.

350

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.

350

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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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

399 / 499

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

Mutton Chops

550

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

Keema Dahi Vada

550

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

Lonche - Chicken / Mutton

399 / 499

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

Alani Fry - Chicken / Mutton

399 / 499

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

Kala Dry - Chicken / Mutton

399 / 499

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

VEGETARIAN ●

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.

350

Vegetables Keema Chopped Masala

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

350

Veg Panchavati

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

350

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.

350

Paneer Rajwadi

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

380

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Desi Butter Chicken

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

400

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.

430

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.

430 / 520

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.

430 / 520

Kolhapuri - Chicken / Mutton

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

430 / 520

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.

430 / 520

Kombdi Rassa

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

430

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

520

Nilgiri Mutton Gosht

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

520

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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.

520

Bundeli Matka Mutton

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

520

Kolhapuri Keema Kaleji

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

520

Nizami Mutton

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

520

Mutton Saagwala

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

520

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.

430 / 520

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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