

APPETIZERS

VEGETARIAN ●

Royal Cuisine
Experience the subtle treats of India,
with a modern touch

Hara Matar Kebab 430

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

3 Cheese Balls 430

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

Tomato Mozzarella Cigars 430

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

Corn Karari Tikki 430

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.

Paneer Sufiyana Tikka 460

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

Beetroot Tikki 430

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

Saffron Chilli Paneer Kebab 460

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

Makai Chivda Cheese Salsa 430

Nacho chips topped with refried beans, cheese sauce, sour cream, and tomato salsa.

Creamy Cottage Cheese Bao 520

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

Smoked Badami Broccoli 460

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

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Keema Bhakarwadi 530

Found in a book 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 540

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

Murgen Kebab 540

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

Murgh Basil Tangadi 540

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 670

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

Ghee Roast - Chicken / Mutton 540 / 670

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

Mutton Chops 770

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

Keema Dahi Vada 660

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

Lonche - Chicken / Mutton 540 / 670

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

Alani Fry - Chicken / Mutton 540 / 670

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

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Kala Dry Chicken / Mutton 540 / 670

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 Fried 670

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

Butter Garlic Prawns 710

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

Pepper Prawns Thanjavur 699

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

Kasundi Mustard Fish Fingers 540

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

Butter Chicken Bao 530

Desi butter chicken stuffed in Japanese steamed bread.

Thanjavur Keema Bao Dumpling 660

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

Chicken Pepper Fried 540

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

Keshari Murgh Kebab 540

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

Chicken Mumtaz Tikka 540

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

Nuts Malai Murgh Kebab 540

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

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MAINS VEGETARIAN ●

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24K Special Veg

550

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

Veg Maratha

550

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

Vegetables Keema Chopped Masala

550

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

Veg Panchavati

550

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

Karari Bhindi Masala

550

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

Paneer Rajwadi

570

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

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Desi Butter Chicken

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

599

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.

599

Chicken Tikka Masala

Succulent tandoor-cooked boneless chicken pieces cooked in a rich and robust tomato-onion gravy.

599

Awadhi Chicken

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

599

Chicken Patiyala House

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

599

Sagoti Chicken / Mutton

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

599 / 690

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.

599 / 690

Kolhapuri - Chicken / Mutton

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

599 / 690

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.

599 / 690

Kombdi Rassa

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

599

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

710

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Nilgiri Mutton Gosht

690

A tantalising blend of South Indian homemade spices infused with mint and spinach saag, cooked with ghee, butter, garlic, chilli, and coriander in a flavorful mutton gravy.

Laal Maas

690

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.

Bundeli Matka Mutton

690

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

Kolhapuri Keema Kaleji

690

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

Nizami Mutton

690

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

Mutton Saagwala

690

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

Rogan Josh - Chicken / Mutton

599 / 690

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

Caldin Fish Curry - Pomfret

699

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

Noor Mahal Mutton Pulao

599

Chef's Special

Donne Pulao Chicken

499

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.

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