

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.

430

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.

430

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.

430

Paneer Sufiyana Tikka

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

460

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.

430

Saffron Banjara Paneer Kebab

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

460

Makai Chivda Cheese Salsa

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

430

Creamy Cottage Cheese Bao

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

520

Smoked Badami Broccoli

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

460

APPETIZERS

NON-VEGETARIAN ●

Royal Cuisine

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

Keema Bhakarwadi

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.

530

Murgh Shikari Kebab

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

540

Murgen Kebab

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

540

Murgh Basil Tangadi

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

540

Smoked Wazwan Mutton Seekh

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

670

Ghee Roast - (Chicken / Mutton)

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

540 / 670

Mutton Chops

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

770

Keema Dahi Vada

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

660

Lonche - (Chicken / Mutton)

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

540 / 670

Alani Fry - (Chicken / Mutton)

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

540 / 670

APPETIZERS

NON-VEGETARIAN ●

Royal Cuisine

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

Kala Dry (Chicken / Mutton)

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.

540 / 670

Green Masala King Fish Fried

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

670

Pepper Prawns Thanjavur

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

699

Butter Chicken Bao

Desi butter chicken stuffed in Japanese steamed bread.

530

Thanjavur Keema Bao

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

660

Chicken Mumtaz Tikka

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

540

Nutty 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.

540

Brown Onion Chicken Tikka

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

540

Patra ni Machhi

Cilantro garlic chilli & indian spices marinated basa fish, stuffed in a banana leaf and steamed

560

Government taxes as applicable. We levy 10% Service Charge. Please request your server for any special dietary needs or inform of any allergies or intolerances.

MAINS

NON VEGETARIAN ●

Royal Cuisine

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

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 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 chillies.	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
Nilgiri Mutton Gosht 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.	690
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.	690
Bundeli Matka Mutton Marinated in a blend of garlic, onion, chilli, and yoghurt, this tender mutton is served coated in a rich onion gravy.	690

Government taxes as applicable. We levy 10% Service Charge. Please request your server for any special dietary needs or inform of any allergies or intolerances.

MAINS

NON VEGETARIAN ●

Royal Cuisine

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

Kolhapuri Keema Kaleji

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

690

Mutton Saagwala

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

690

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.

599 / 690

Noor Mahal Mutton Pulao

Chef's Special

599

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.

499

VEGETARIAN ●

24K Special Veg

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

550

Veg Maratha

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

550

Paneer Rajwadi

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

570

Vegetables Keema Chopped Masala

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

550

Veg Panchavati

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

550

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.

550

Government taxes as applicable. We levy 10% Service Charge. Please request your server for any special dietary needs or inform of any allergies or intolerances.