

Royal Cuisine

A culinary legacy born in palaces, perfected for your table.

APPETIZERS

VEGETARIAN ●

Panjabi Lassi Ke Kebab Hung spiced lassi, fresh mint and coriander, roasted shahi jeera	469
Jaipuri Hare Mutter Ke Tikke Mashed green peas and spinach with roasted jeera; shallow-fried	449
Karari Corn Tikki Crispy tikki coated with cornflakes, deep-fried, and served with sweet chilli yoghurt	449
Sufiyana Paneer Tikka Tandoor roasted stuffed malai paneer with creamy mawa, raisins, and dry fruits	469
Peshawari Paneer A spicy tandoori paneer marinated in hand-pounded spices	469
Afghani Paneer Tikka Dry fruit-stuffed malai paneer in a flavourful cardamom and yoghurt marinade	469
Zaffrani Paneer Ke Tikke Tandoor-roasted malai paneer marinated in saffron, chillies and aamchur	469
Chukandar Kaju Tikki Mashed beetroot, cheese, ginger, garlic, and cashew nuts	459
Smoked Malai Broccoli Creamy cashew nut, cheese, and spice-marinated florets, roasted in a tandoor	459
Tandoori Mushrooms Mushroom caps stuffed with a spicy filling and cooked in a tandoor	459

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.

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NON-VEGETARIAN •

Angara Tandoori Chicken (Half / Full) The king of roasts, a traditional preparation made with an age-old recipe	549 / 899
24K Signature Murgh Ke Tikke Our special marinade keeps the tikkas juicy, topped with our 24K special gilaf	569
Thalassery Pepper Chicken Chicken bits tossed with hot spices, Tellicherry pepper, soya, and curry leaves	569
Shikari Murgh Beetroot yoghurt-marinated chicken, cooked in a charcoal oven	569
Tandoori Chicken Chettinad Dry roasted southern chettinad style masala rubbed over chicken and roasted in the tandoor	569
Xacuti Roast Chicken Drumsticks Fragrant and aromatic Goan xacuti marinated chicken drumsticks, roasted over a spit fire	569
Kolhapuri Kalmi Murgh Tangri Tandoor roasted chicken drumsticks with fiery chillies and fragrant spices	569
Lucknowi Mutton Galouti Kebab, Ulta Tawa Paratha Smoked lamb mince with delicate pahadi spices and ghee, seared on a griddle	669
Mutton Kheema Bakarwadi Poppy seed and saunf-flavoured mince, rolled in pastry and fried	589
Dungarwala Mutton Seekh Tandoor-grilled smoked mutton mince with north-west spices	669

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24K Homemade Loncha (<i>Chicken / Mutton</i>) Our special pickled recipe to create the most succulent meat with earthy flavours	549 / 679
Alani Fry (<i>Chicken / Mutton</i>) A very basic steamed preparation of the meat with the fragrance of turmeric	549 / 679
Kala Masala Dry (<i>Chicken / Mutton</i>) A dry roast with charred onions, coconut, and fragrant spices to keep the meat moist	549 / 679
Mangalore Ghee Roast (<i>Chicken / Mutton / Prawns</i>) A famous southern-style spicy, coconut-flavoured chilli roast	549 / 679 / 699
Goan Roasted King fish Marinated with coriander, green chilli, ginger, and garlic; slow-fried in ghee	349
Thanjavur Pepper Prawns Delicately marinated prawns in Thanjavur spices, stir-fried; served on a watermelon slice	699
Tandoori Tikka (<i>Fish / Prawns</i>) Spicy Kashmiri chilli, yoghurt tandoori masala-flavoured fish or prawns; cooked in a tandoor	549 / 699
Patra Ni Machhi Local fish marinated in cilantro, garlic, chilli, and fragrant spices, steamed in a banana leaf	569