

MAINS

VEGETARIAN ●

Royal Cuisine

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

24K Special Vegetable Curry Seasonal vegetables in three aromatic gravies	549
Vilayati Subz Hara Korma Exotic vegetables simmered in a mild spinach and mustard gravy, finished with coconut cream	579
Hyderabadi Subz Kheema Masala, Double Roti Minced vegetables and soya bean in a buttery, cheesy, creamy, chatpata masala gravy	579
Amritsari Karhai Paneer Seasonal vegetables with onion, bell pepper, and tomato in a yellow masala gravy	559
Tawa Mushroom Mushrooms with onion, tomato, bell pepper and chilli, cooked in tomato-onion gravy	559
Karari Bhindi Masala Crispy fried okra topped with a blend of tomato, yoghurt, tamarind, and spices	559
Paneer Pasanda Spiced paneer sandwiches topped with a brown onion creamy gravy, flavoured with fenugreek	579
Paneer Tikka Masala Tandoori paneer tikka cooked in a tangy, spicy Kashmiri chilli, yoghurt, and red tomato masala gravy	579
Paneer Rajwadi Deep finger-cut paneer cooked in a royal red gravy	579
Gongura Methi Matar Gongura leaves simmered in mustard oil with fresh methi and peas	579
Lasooni Palak Paneer Cubes of paneer in an onion, garlic & spinach gravy	579
Mangalorean Roasted Pineapple Menskai Juicy pineapple steeped in fiery red chilly & coconut gravy	579

Royal Cuisine

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

MAINS

NON VEGETARIAN ●

Mutton Parsundi

A flavourful Parsi-Bengali dish of minced meat and mutton chunks, crowned with egg

699

Nilgiri Mutton Korma

A blend of southern spices infused with mint, coriander, and spinach; cooked in pure ghee

699

Junglee Laal Maas

A royal rajput speciality featuring spicy mutton cooked in a flavourful gravy

699

Smoked Nalli Nihari - (Mutton / Chicken)

A Kashmiri classic where tender meat is cooked in a vibrant and flavourful red gravy

699

Goan Prawn Curry

Delicacy of coastal prawns with sourness of bimli and tirphal

699

Malvani Fish Curry (Surmai / Pomfret)

A classic konkani delicacy, cooked in a rich coconut curry with flavours of curry leaves and chilli

699

Mallipuram Fish Curry

Fresh tilapia fish in a spicy red curry made with a homemade Kerala spice blend of coconut and chillies

599