

## TO START WITH...

Whether to beat the heat of sultry Indian summer, or just to savour the taste, Indian beverages have a worldwide appeal. Tasty and refreshing, Indian beverages have embarked a number of celebration. These drinks are popular on festive occasions and served for entertaining guests at Indian weddings and at home.

## mausam ka ras

Your choice of seasonal fresh juice

## chaas

Iced buttermilk spiced with freshly broiled cumin seeds, ginger & coriander

## lassi

Smooth cool yoghurt drink, served plain, salted or sweet

## gulabi lassi

Chilled churned yoghurt with fresh rose petals & rose water

## aam ki lassi

Chilled churned yoghurt with Alfonso mango puree & topped with crushed pistachios

## kela badami lassi

Chilled churned yoghurt with banana and roasted almond flakes

Please let us know if you have a food allergy for seafood, nuts, dairy or wheat, etc. and our chef would be delighted to serve you

## kesari khaas lassi

Our Saffron Lounge special of saffron infused lassi with the hint of cardamom

## memsahab lassi

Chilled churned yoghurt with fresh and pureed strawberries

## pudhina nimbu sherbat

A distinctive concoction of mint & lemon blended to perfection

## kesari nimbu sherbat

Fresh Lime lemonade flavored with saffron, honey and a hint of mint

## iced tea

Choice of traditional / Green / Days Special

## Water and Soda

acqua panna natural mineral water- 50cl

acqua panna natural mineral water- 100cl

.s. pellegrino sparkling water- 50cl

.s. pellegrino sparkling water- 100cl

## fresh lime soda

aerated beverages- 35cl

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## MITHAI ... DESSERTS

The idea of concluding a meal with sweetmeat was introduced by the Persian rulers, as they loved sweets.

MITHAIS are synonymous with celebrations in India. Any good news - that of a promotion, marriage, birth in a family is invariably heralded with a box of sweets.

An astounding variety of sweets are available from different parts of the country. The bases of the sweets vary by region. In the Eastern part of India for example, milk is a staple, and most sweets from this region are based on milk products.

## kesari shahi tukda

From the royal banquets of Mughlai Cuisine, which takes bread to sublime heights. Topped with saffron rich rabdi, layered with fresh fruits, encrusted with 24-carat gold leaf crown

## halwa -jamun- malai

A platter of 3 iconic Indian desserts : Halwa, Gulab Jamun and Rasmalai.

North Indian speciality of semolina halwa with white chocolate Gulab jamun or caramelised milk dumplings and Bengali sweet preparation of 'rasmalai' flavoured with rose

## gadbad

A delicious mix of assorted ice creams, fruit jellies, fresh and dry fruits

## khajoor samosa

Crisp samosas filled with dates, pistachio and coconut, served with roasted pistachio ice cream

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## gulab ki kulfi

Kulfi is a popular flavoured frozen dessert made with milk. In taste, texture and preparation, it shares commonalities with ice cream. Home made Indian egg free ice cream flavoured with rose petals, garnished with silver leaf and pistachios

## saffron dessert platter assortment of

Kesari Shahi Tukda, Halwa -E- Jamun  
Khajoor Samosa, Gulab Ki Kulfi

## selection of ice creams 3 scoops

Saffron-cardamom, Masala Chai, Roasted Pistachio, Cashew-raisin, White Chocolate With Mint, Green Apple and Banana, Bubblegum

## selection of tea and coffee

Ask your server for the T'chaba 'Shyam' selection.  
Perfect finish to a hearty meal

## masala chai

Traditional spiced tea with a wonderful fragrance of tea masala

## chaitea latte

A Special Tea recipe of Tea and frothy milk

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## FROM THE WEST OF INDIA...

Variety is the spice of life and also the hallmark of cuisine of the West zone of India. Mouth waters even at the very name of Maharashtra's bhel puris, Gujarat's dhoklas, Rajasthan's Laal Maas and Goa's Vindalhoos. A bounty of seafood in Goa and Maharashtra has resulted in recipes, which are simply mind-blowing. Gujarat excels in the preparation of vegetarian dishes and is unparalleled in the variety of snacks. Cuisine from Rajasthan combats the harsh climate, scarcity of water and yet brilliantly delivers a high-energy food for its inhabitants.

starter  
murgh koluwada

Bombay style chicken fritters in red piquant marinade

## aloo tikki

Warm peas and potato cakes infused with cumin; tamarind chutney

## bhindi rajsthani

Crispy spice dusted okra, served with mustard - yoghurt dip

## choupatty chaat

Potato & Pomegranate salad with laced with sweet yoghurt, tamarind, herb chutney & sev

main course  
tamatar machi masala

Fresh fish in a spiced tomato- ginger masala, palm vinegar and chilli

## dhaniawala murgh

Morsels of chicken in a coriander flavoured sauce

## lamb vindalhoos

A spicy slow cooked Guan style lamb preparation

## bombay vegetable masala

Mixed vegetables cooked on a tawa finished with butter and fresh coriander

## jeera aloo

Potatoes tossed with cumin seeds, turmeric, lemon juice and coriander

## taaka dal

Yellow lentils tempered with caramelized garlic and cumin

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## breads

## peshawari naan

Our house naan filled with dry fruits, coconut and cardamom

## kheema naan

Naan filled with minced lamb and garam masala

## malai naan

Naan filled with masala cheese, coriander and a hint of chilli

## garlic coriander naan

Naan topped with fresh coriander and garlic

## pudina waraj parantha

Multi layered whole wheat bread flavoured with fresh & dried mint

## zattar naan

Naan topped up with zattar and hint of garlic

## rosemary olive naan

Naan topped with olives and fresh rosemary, drizzled with olive oil

## rice

## sev subz pulao

Assorted vegetables cooked with basmati rice topped with sev

## paneer pulao

Basmati rice tossed with cottage cheese in a lemon grass scented masala

## zaffrani pulao

Aromatic basmati rice perfumed with saffron, cardamom and rose water

## sadeh chawal

Steamed long grain basmati rice

## kachumber raita

Churned yoghurt with onion, cucumber and tomatoes

## FROM THE SOUTH OF INDIA...

If there is any cuisine that has given the erstwhile Mughlai (Avaadhi) cuisine some serious competition and that too on home turf, it is the lip smacking ensembles from down south. Idli, dosa and sambhar are the most delectable gifts of South India to the nation. Food of the south is usually spicy and hot. Rice, lentils, grains and vegetables accompanied by chutneys, pickles and papads form the standard meal of the people. Dishes are tempered with a fabulous concoction of mustard seeds, red chillies and curry leaves. Use of tamarind and coconut is liberal. Hyderabad occupies the most distinguished position in this zone. The cooks in the regime of Nizams of Hyderabad bettered the Mughlai cuisine and created a rich heritage of Hyderabad cuisine.

## starter

## dakshini tomato shorba

Delicate tomato soup tempered with mustard seeds and fresh coriander, laced with coconut milk

## meen pulli munchi

Batter fried fish in a tamarind- chilly marinade, a native of Mangalore with a twist

## masala bonda

Masala potato balls in a gram flour batter

main course  
nariyal jhinga

Prawns poached in coconut - chilli masala, scented with kaffir lime leaves

## kozhi chettinad

A Mangalore speciality of chicken cooked in pureed spices and coconut milk

## goshi guchhi korma

Slow cooked lamb flavored with morels and garam masala laced with truffle oil

## south indian subz thoran

Stir fry of beans, asparagus, baby corn, coconut and cashew nuts with mustard and curry leaves

## brinjal - ennai kathrikai

Baby aubergines tossed in tamarind and Madras style masala

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## FROM THE NORTH OF INDIA.....

In 1192 the Muslim power arrived in India in the North and brought their rich artistic and gastronomic culture to India. This influence lasted for more than 400 years and is now part of the fabric of Indian culinary culture. The two colliding cultures resulted in a magnificent cuisine called Mughlai Cuisine, the richest and the most lavish in the country. At this time the royal chefs created the tandoor resulting in dishes like kebabs, naans and biryani made exotic by the use of spices, dried nuts and nuts.

## starter

## murgh raiwadi

Tandoori chicken breast marinated in mustard seeds and aromatic curry leaves

## murgh hajari

Char grilled chicken morsels marinated in cream cheese, cashew nuts, crushed black pepper

## adraki badshahi champaen

Tender lamb chops in a home ground, aromatic ginger masala

## achari seekh kebabs

Pickle spice infused lamb rolls with fresh herbs & ground spices

## dilli tikki chaat

Almond crusted vegetable cutlets, chickpea masala

## saffron kabab platter

Murgh Hajari, Murgh Raiwadi, Achari Seekh Kabab, Adraki Badshahi Champaen & Tandoori Jhinga

## main course

## avaadhi dum parda biryani

Aromatic lamb biryani with apricots, saffron and almonds, baked under a flaky crust, perfumed with rose water, served with raita

## murgh makhni

Chicken tikka in a buttery tomato sauce, flavoured with dried fenugreek leaves

## kadai murgh masala

Chicken braised in a masala of coarse ground spices and peppers

## kashmiri rogan josh

Kashmiri slow cooked diced lamb in a rich onion and tomato masala

## dal maharani

Black lentils slow cooked on the tandoor, finished with cream & butter

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## FROM THE EAST OF INDIA...

East zone of India (Bihar, Eastern U.P., West Bengal, Jharkhand and Orissa) is a hot mix of vegetarian and non-vegetarian food. Fattish of the people of West Bengal for fish, rice and sweet is legendary and shared with Orissa, due to the long coastline of the Bay of Bengal. Vegetarianism is in practice here - an influence of Buddhism. The state came under the influence of Mughals and naturally the famous Mughlai cuisine left its mark here too.

## starter

## hariyal jhinga

Tandoori prawns in a herb marinade, flavoured with crushed coriander seeds

## dahi bhalla chaat

Lentil dumplings enriched with cashews and raisins in sweet yoghurt

## subz samosa

Samosas filled with fresh vegetables and potatoes

## main course

## bengali lobster masala

Lobster tossed in a mustard flavoured tomato sauce

## murgh handi

Chicken masala garnished with almonds and cashew nuts

## lucknowi raan mussallam

Slow roasted leg of baby lamb marinated in yoghurt and Indian spices Serves Two

## navratan korma

Assorted vegetables with cottage cheese and dry fruits in a korma sauce

## saag paneer

Cottage cheese in creamed spinach, flavored with garlic and cumin

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SAFFRON  
Indian Cuisine



LOUNGE