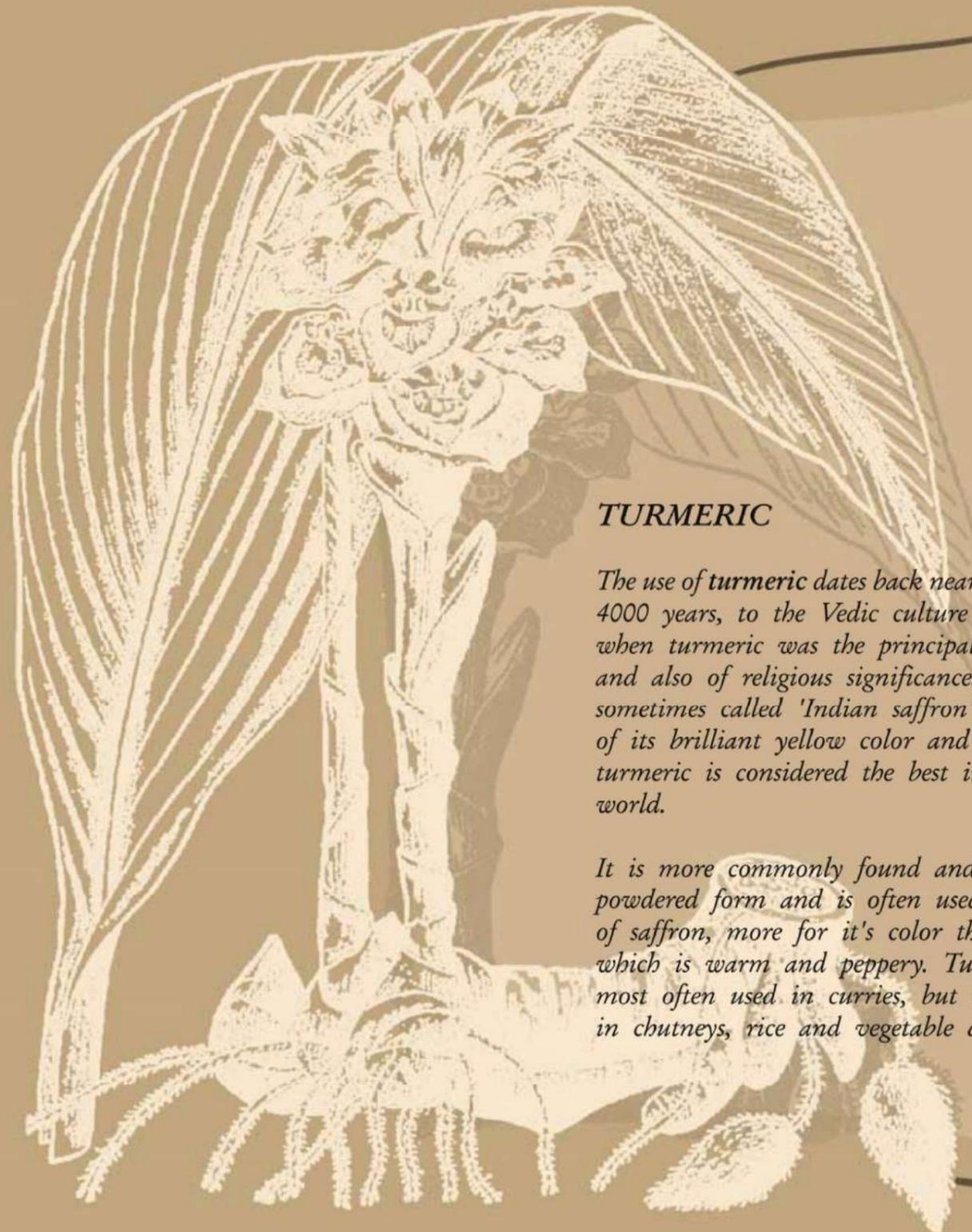




The Song of India brings you, our honoured guest, Indian cuisine redefined and served with the finesse and hospitality India is renowned for

Our menu is a Journey Through India, recreating with a special touch the wide variety of flavours to be found throughout India

It is a Journey for the senses ... a feast for the palate and for the eyes, with the choicest of ingredients lending themselves to the imaginative magic of our award winning Chef Manjunath Mural, to create a culinary experience that you will want to return to again and again.



TURMERIC

The use of turmeric dates back nearly 4000 years, to the Vedic culture in India, when turmeric was the principal spice and also of religious significance. It is also sometimes called 'Indian saffron' because of its brilliant yellow color and Indian turmeric is considered the best in the world.

It is more commonly found and used in powdered form and is often used in place of saffron, more for its color than flavor which is warm and peppery. Turmeric is most often used in curries, but is also used in chutneys, rice and vegetable dishes.

A GASTRONOMICAL JOURNEY THROUGH INDIA

The Journey Begins...

Soups

Traditional Favourites

TOMATO CORIANDER SOUP

A tangy soup special from the chef's répertoire

Signatures

CHICKEN MULTANI SHORBA

A Lucknavi special chicken soup sprinkled with crusted saffron

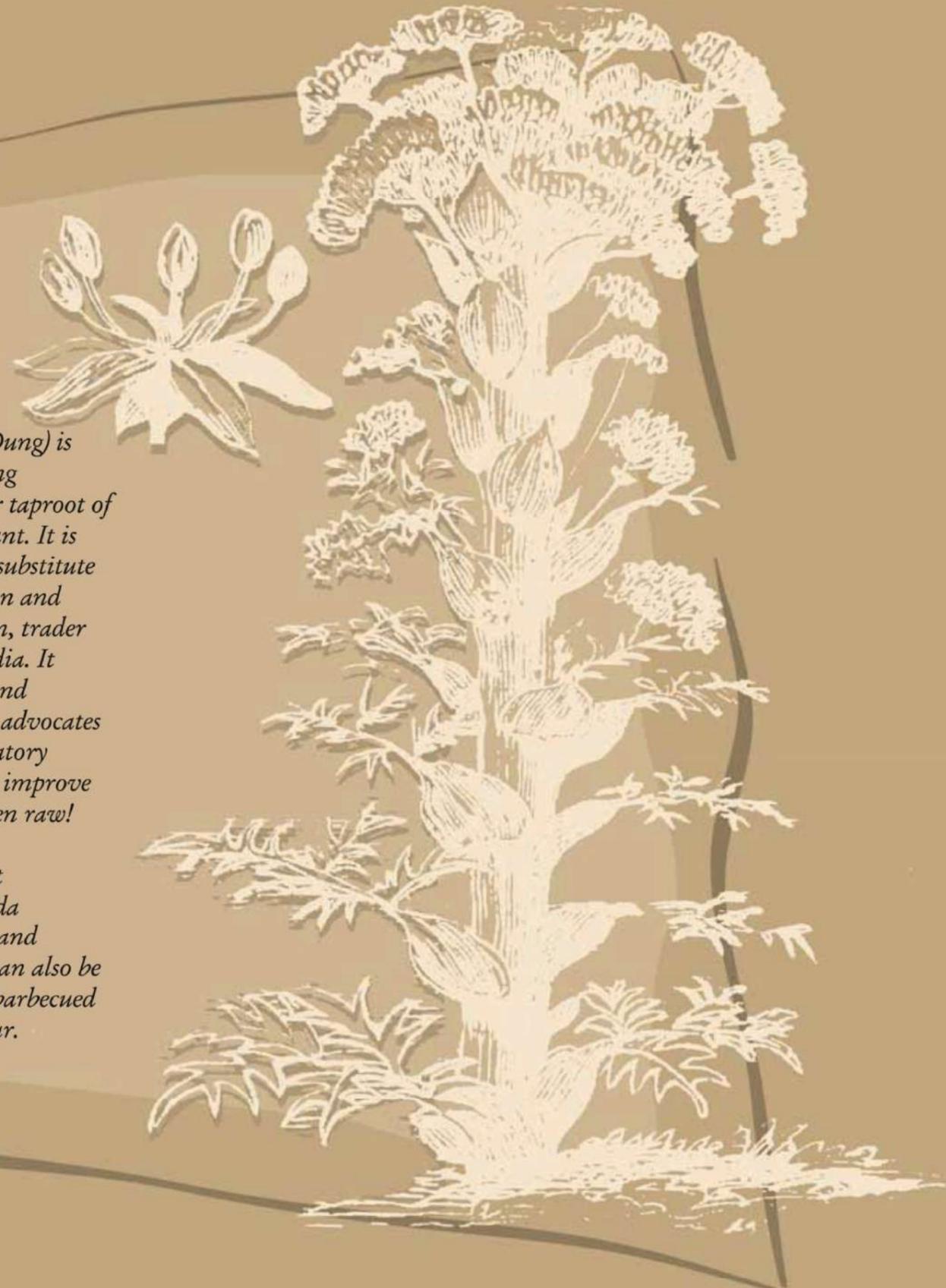
ASPARAGUS & BUTTERNUT SHORBA

Asparagus and butternut shorba laced with truffle oil

ASAFOETIDA

Asafoetida (Devil's Dung) is exuded from the living rhizome, rootstock or taproot of Ferula Asafoetida plant. It is extensively used as a substitute to the forbidden onion and garlic by the Brahmin, trader and Jain castes in India. It prevents flatulence, and indigenous medicine advocates it as a cure for respiratory ailments. It is said to improve a singer's voice if eaten raw!

If used with sufficient moderation, asafoetida enhances mushroom and vegetable dishes but can also be used to give fried or barbecued meat a unique flavour.



Starters

THE TANDOOR, PAN & GRIDDLE

From the show kitchen... live in the restaurant

Vegetarian

Traditional Favourites

KAMAAL KA PUCHKA

Baby puffs with sprouts, chutneys and crispy chaat stuffing

SAMOSAY KI JUGALBANDI

Traditional Punjabi samosa baked and flash fried for a healthier option

DELHI KI CHAAT

A must eat street food of India, tang, sweet & spicy

VEGETARIAN TASTING PLATTER

An assortment of choicest starters, samosa, paneer tikka, mushrooms and kothimbir wadi

Signatures

KOTHIMBIR WADI

A Maharashtrian crispy delight of fresh coriander and toasted sesame

JAIPURI TIKKI

Crispy asparagus & pinenut paneer tikki coated with lentil strips

VILAYTI SEEKH

Tandoor grilled broccoli, pineapple, zucchini, bell peppers and onions

TANDOORI ACHARI MUSHROOMS

Chargrilled fresh mushrooms in a pickled spice marinade

★ PANEER BELLPEPPER TIKKA

Yellow chilli, low fat cottage cheese and fresh bell peppers

Starters

THE TANDOOR, PAN & GRIDDLE

From the show kitchen... live in the restaurant

Non-Vegetarian

Traditional Favourites

TANDOORI CHICKEN

Our irresistible version of this world famous dish

CHICKEN PAPRIKA TIKKA

Chicken tikka in a paprika enhanced hung yoghurt marinade

AWADHI LAMB SEEKH

Lamb seekh kebabs engulfed in toasted bellpeppers- Lucknavi style

CHICKEN BASIL KEBAB

Succulent chicken kebabs in a holy basil and pinenut cashew marinade

★LUCKNAVI GILAWAT KEBAB

House speciality - pan seared soft lamb kebabs - a Lucknavi delicacy

KEBAB TASTING PLATTER

An assortment of choicest kebabs of prawn, lamb and chicken

PRAWN DUM ANARI

Tiger prawns in a pomegranate flavoured marinade cooked in tandoor - Lucknavi Style

SEAFOOD PLATTER FIESTA

A mixed tandoori platter of prawn, cod, salmon and scallops

Starters

THE TANDOOR, PAN & GRIDDLE

From the show kitchen... live in the restaurant

Non-Vegetarian

Signatures

★ **LAHSUNI PRAWN**

Jumbo prawn stuffed with spiced cray fish, in a garlic enhanced tandoor marinade

TANDOORI PEPPER SCALLOPS

Chargrilled Australian scallops with pink pepper infused yoghurt marinade

CHARGRILLED SALMON KEBAB

Tandoor smoked-mustard enhanced Tasmanian salmon with lime & herb crust

★ **SARSON COD TIKKA**

Chargrilled black cod marinated with mustard oil, coriander and tamarind

MALWANI JATRA

Crispy fried fish topped with tangy crayfish and prawn bharta topped with caviar pearls

★ **LAKSA CHICKEN KEBAB**

Chicken cubes marinated in an Asian laksa leaf spice marinade

SAMBAL BARRAMUNDI KEBAB

Barramundi fish cubes marinated with local Sambal spice cooked in the tandoor

STAR SPICED FOIE GRAS

Pan seared French foie gras delicately spiced with star anise masala

KASHMIRI LAMB CHOP WAZWAN

Slow cooked lamb chops in Kashmiri Wazwan Style

TANDOORI LOBSTER

Fresh lobster in chefs special marinade cooked to perfection

MAIN COURSE

Vegetarian

Traditional Favourites

DAL TADKA

Mixed yellow beans freshly tempered with cumin and asafoetida

KADAI SUBZ STIR FRY

Spicy mix vegetables tossed in onions, bell peppers and aromatic spices

AMRITSARI CHANA MASALA

For the diehard fans - of Punjabi garbanzo beans

CAULIFLOWER AND POTATO MASALA

Traditional aloo phoolgobi masala tempered with brown onions and cumin

COTTAGE CHEESE BHUNA MAKHNI

Fresh paneer cubes tossed in butter in a tomato makhni sauce

PANEER TAKA TAK

Fresh cottage cheese cubes in a onion capsicum masala

PALAK PANEER

A Punjabi delicacy of spinach and cottage cheese, a world famous dish

Signatures

RAJASTHANI FENNEL POTATO

A famous dish from Rajasthan. Potatoes tossed in a fennel and fenugreek yoghurt sauce

BHAWARAN ALOO LABABDAR

Whole potatoes stuffed with pine nuts and spring vegetables in a Lababdar sauce

CRISPY OKRA FRY

Crispy fried okra tossed in dried mango spice

HYDERABADI MIRCH KA SALAN

Stuffed chillies cooked in a traditional Hyderabad salan curry

SUBZ MILE JULE KOFTA

Dumplings made of a medley of garden fresh vegetables and cottage cheese

in spiced Lucknavi curry

DAL MA DUMPUKHT MAKHNI

Black lentils slow cooked on charcoal to a flavourful gravy

TANDOORI SMOKED AUBERGINE

Tandoor roasted aubergine hash Punjabi style also called "Baingan Bharta"

MUSHROOM HARA PIAZ

Fresh mushrooms tossed in green spring onion and Afghani spices

GREEN SUBZ MEDLEY

All green mix of spinach, edamame and asparagus in our home grown organic herbs and spices

KUTTU WITH APPAM

Mix spring vegetables in a coconut curry with fluffy rice hoppers- a Kerala specialty

MAIN COURSE

Non-Vegetarian

Traditional Favourites

CHICKEN TIKKA KHAS MAKHNI

Spring chicken tikkas in a oven baked tomato gravy famous by known as "butter chicken" worldwide.

CHICKEN TIKKA MASALA

Tandoori chicken kebabs tossed in onion, tomato and mint masala

MALABAR FISH CURRY

Fish cubes cooked in a shallot and coconut gravy with tempered mustard and
curry leaves a Kerala speciality

KADAI CHICKEN LAZZATDAR

Chicken morsels in roasted dry red chillies and coriander, cooked in kadai

KASHMIRI ROGANJOSH

Traditional lamb curry with Kashmiri chillies and mace

BHUNA GINGER LAMB

Lamb pieces well sautéed with ginger & browned onions in a robust sauce

Signatures

GOAN FISH CURRY

A velvety smooth coconut and kokam tamarind infused fish curry

CHICKEN LAZEEZ HANDI

Chicken cooked in a potli masala curry - a dumpukht specialty from royal Lucknavi nawabs

LUCKNAVI LAMB SHANK

Lamb shanks in a herb scented robust just traditionally known as 'Nalli Gosht'

LAMB KOFTA VINDALOO

Lamb mince and quail egg in a scotch egg style with a piquant Goan vindaloo sauce

BENGAL PRAWN

Tiger prawns in onion salsa & hand pound spices

CHETTINAD PRAWN CURRY

Tiger prawns in red chilly and curry leaves, from Chettinad

VENISON LAAL MAAS

Spicy deer meat curry in authentic Rajasthani style

KERALA CHICKEN STEW WITH APPAM

Chicken morsels gently simmered in creamy coconut milk with coastal spices, served with appam

FLAMBÉ LEG OF LAMB

Flambéed, slow cooked leg of lamb served with robust Afghani spiced sauce

LOBSTER MOILY

Whole lobster in pan seared lemon & chilli marinated with a delicate Kerala moily sauce



NUTMEG

The nutmeg tree produces two spices - mace and nutmeg.

Nutmeg is the seed kernel inside the fruit and mace is the lacy covering (aril) on the kernel. Nutmeg has a sweet, warm, nutty flavour and is used in both sweet and savory dishes.

Nutmeg has long been lauded as possessing or imparting magical powers. Tucking a nutmeg into the left armpit before attending a social event was believed to attract admirers. Nutmegs were often used as amulets to protect against a wide variety of dangers and evils.

BREADS TO GO FOR

Traditional Favourites

TANDOORI ROTI

The healthy staple from our home ground whole grain flour

PLAIN NAAN

Plain leavened bread from the tandoor

APPAM

Fluffy rice hoppers from Kerala

GARLIC / BUTTER NAAN

Garlic or butter topped leavened Indian bread from the tandoor

LACCHEDAR PHUDINA PARATHA

Flaky whole wheat bread with dried mint

PYAZ DHANIA KULCHA

Naan topped with toasted onions and coriander

TANDOORI ALOO PARATHA

Whole wheat bread stuffed with potato mince and fresh herbs

Signatures

ROOMALI ROTI

Soft and paper thin healthy whole wheat bread shaped like a muslin handkerchief

SAFFRON & SESAME NAAN

Fluffy naan with kesar & til wash

TRUFFLE & MUSHROOM NAAN

Mushroom topped naan scented with truffle oil

STUFFED KASHMIRI NAAN

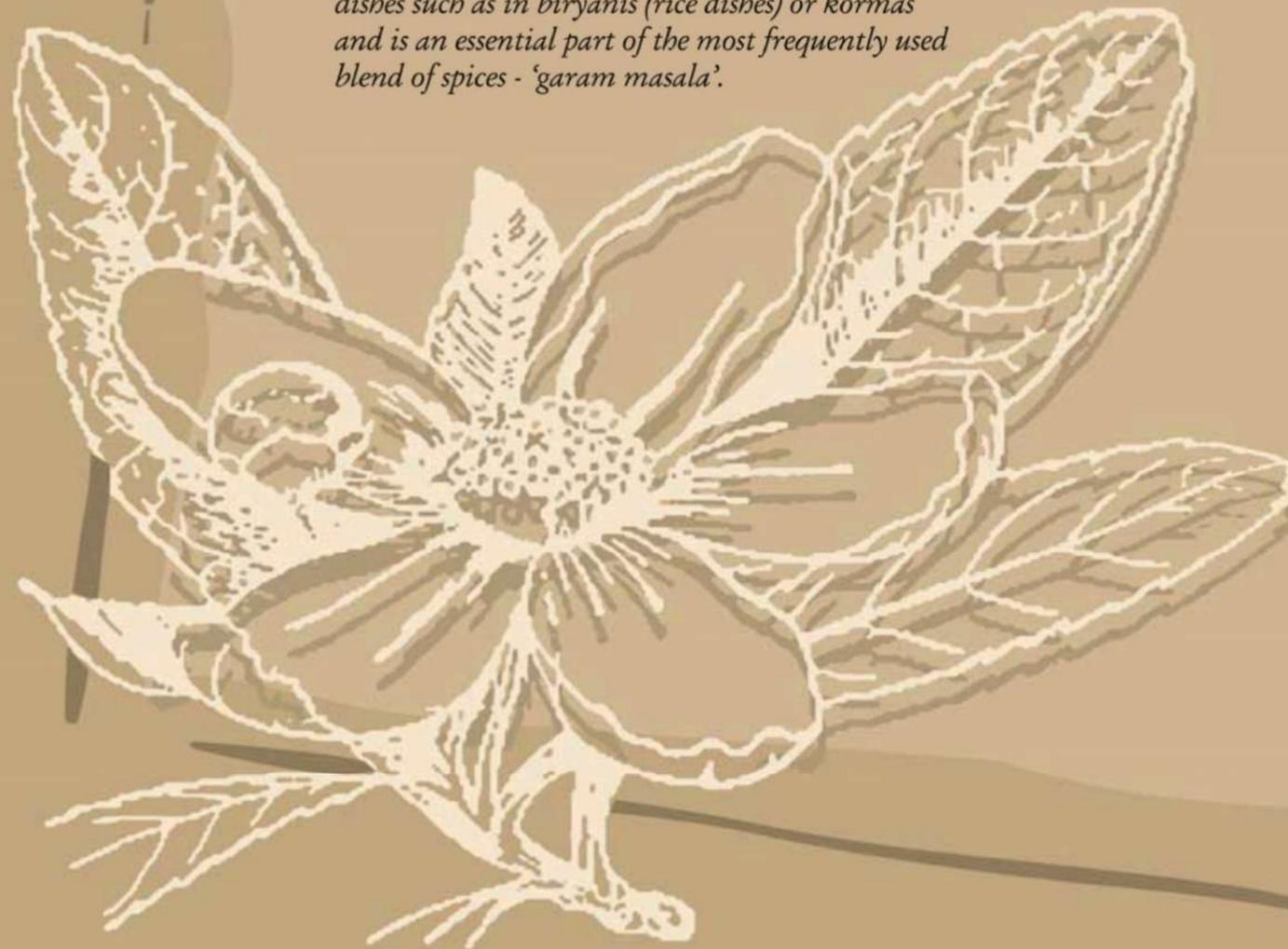
Naan stuffed with dry fruits and Peshawari spice

BLUE CHEESE NAAN

Naan stuffed with blue cheese

BAY LEAF

Popularly known across the globe for its versatile and irresistible aroma and taste, Bay Leaf belongs to an evergreen tree that is recognized by names as, 'Sweet bay', 'Bay laurel', 'Noble laurel' and 'True laurel'. Originating in the Southern slopes of the Himalayas, bay leaves are very popular in Mughlai dishes such as in biryanis (rice dishes) or kormas and is an essential part of the most frequently used blend of spices - 'garam masala'.



FLAVOURED RICE

Traditional Favourites

STEAMED BASMATI RICE

To enjoy your curries at their best

CHILGOZA VEGETABLE BIRYANI

Fine basmati rice with pinenuts and vegetables cooked in flavourful dum

AVADHI DUM LAMB BIRYANI

Lamb and basmati rice baked together- Awadhi style

Signatures

SAFFRON PULAO

Fine Punjab basmati delicately flavoured with precious saffron

SUFIYANI CHICKEN DUM BIRYANI

Chicken biryani cooked in a fennel chilli stock

DUMDAR PRAWN BIRYANI

Tiger prawns tossed in biryani rice, dhaba style with brown onions & hint of kewda

ACCOMPANIMENTS

PLAIN YOGHURT

House made fresh yoghurt

BURNT GARLIC RAITA

Garlic flavoured yoghurt relish

MIXED VEGETABLE RAITA

Cucumber, onion, tomato mixed in yoghurt

SALAD GREENS

A mix of crispy lettuce, greens and spiced onions, cucumber, tomatoes & chillies



All prices are subject to 10% service charge and government taxes as applicable.