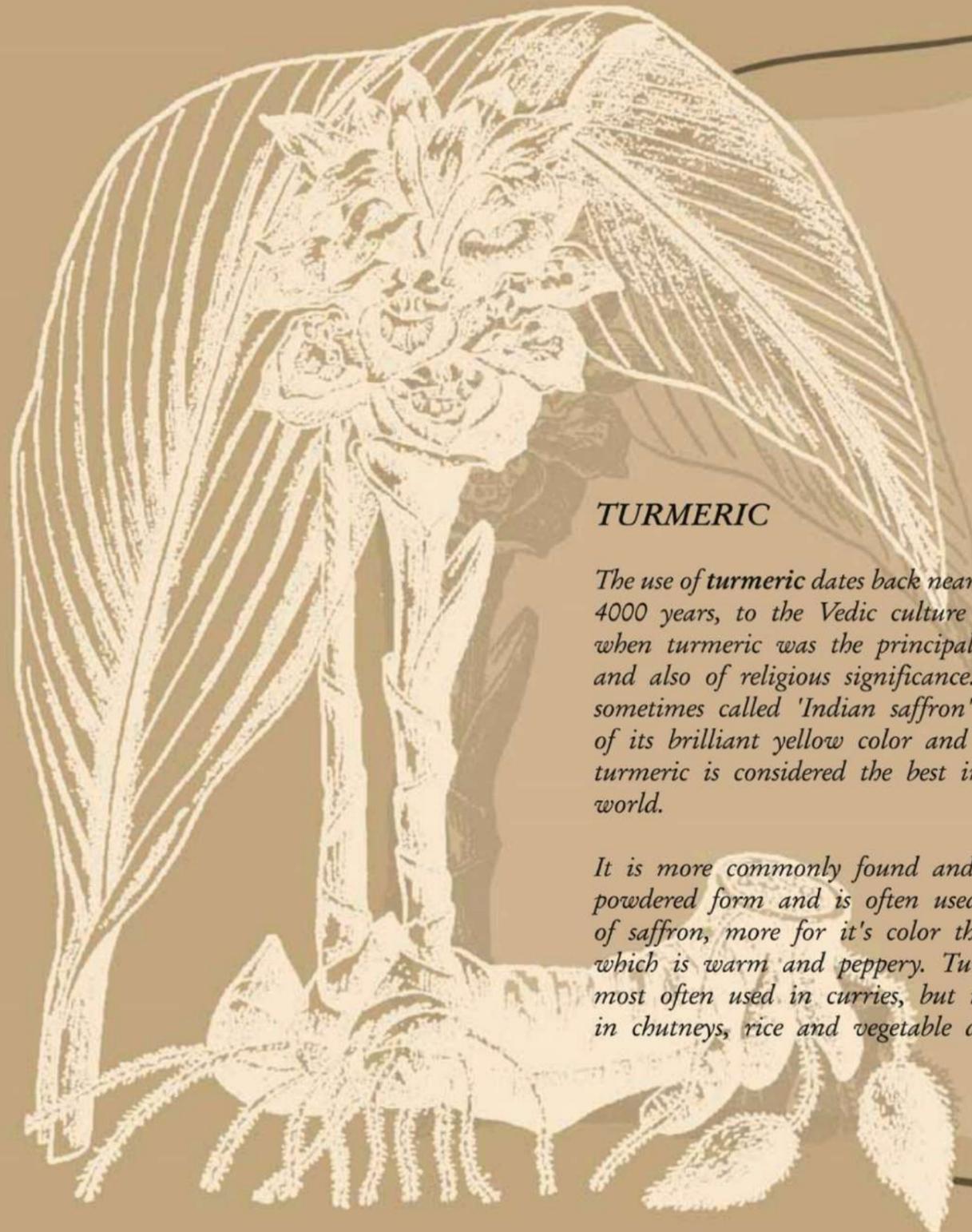




*The Song of India brings you, our honoured guest, Indian cuisine redefined and served with the finesse and hospitality India is renowned for*

*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**    **J. V.**

A tangy soup special from the chef's répertoire

### *Signatures*

**CHICKEN MULTANI SHORBA**

A Lucknavi special chicken soup sprinkled with crusted saffron

**EAST INDIAN TENDER BAMBOO SHOOT SOUP**

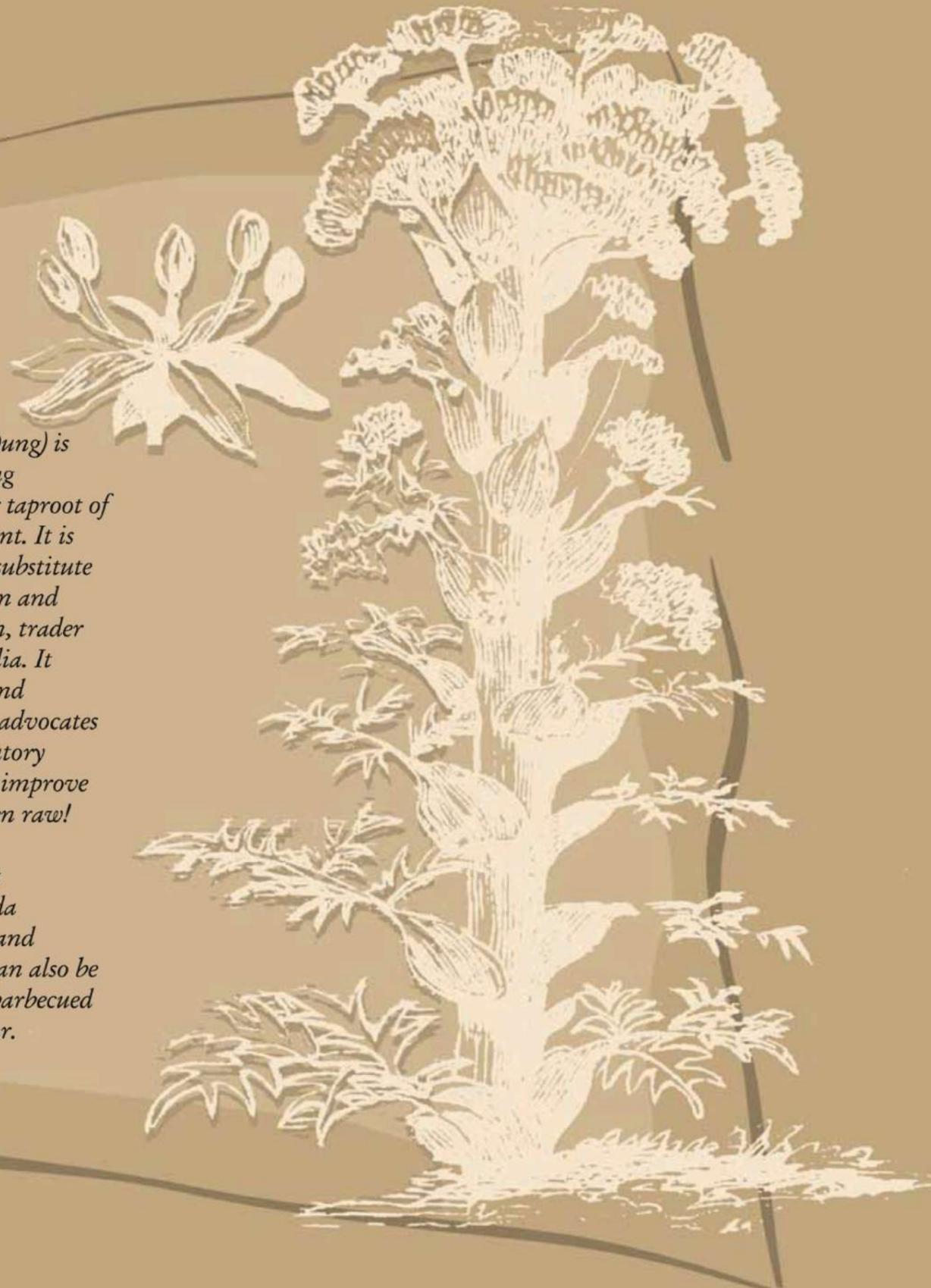
Bamboo shoot soup laced with truffle oil & ginger from Nagaland

**V. - VEGAN    J. - JAIN**

## 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    J. V.**

Baby puffs with sprouts, chutney and crispy chaat stuffing

**SAMOSAY KI JUGALBANDI    V.**

Traditional Punjabi samosa baked and flash fried for a healthier option

**STREET FOOD CHAAT**

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

**VEGETARIAN TASTING PLATTER**

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

#### *Signatures*

**KOTHIMBIR WADI    V.**

A Maharashtrian crispy delight of fresh coriander and toasted sesame

**JAIPURI TIKKI**

Crispy asparagus & pinenut paneer tikki coated with lentil strips

**VILAYTI SEEKH    J. V.**

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

**TANDOORI ACHARI MUSHROOMS**

Chargrilled fresh mushrooms in a pickled spice marinade

★ **PANEER BELLPEPPER TIKKA    J.**

Yellow chilli, low fat cottage cheese and fresh bell peppers

**V. - VEGAN    J. - JAIN**

# *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 CHUTNEY KEBAB**

**Succulent chicken kebabs in a tangy mint and 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 marinate cooked in tandoor - Lucknavi Style**

# *Starters*

## **THE TANDOOR, PAN & GRIDDLE**

*From the show kitchen... live in the restaurant*

## *Non-Vegetarian*

### *Signatures*

#### **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

#### **LAKSA CHICKEN BHATTI 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 J. V.**

Mixed yellow beans freshly tempered with cumin and asafoetida

**KADAI SUBZ STIR FRY J. V.**

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

**AMRITSARI CHANA MASALA J. V.**

For the diehard fans - of Punjabi garbanzo beans

**CAULIFLOWER AND POTATO MASALA V.**

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 J.**

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

**SHAHI OKRA FRY V.**

Crispy spiced fried okra served on a bed of cumin & cashew gravy

**HYDERABADI MIRCH KA SALAN**

Stuffed chillies cooked in a traditional Hyderabad salan curry

**SUBZ MILE JULE KOFTA**

Dumplings stuffed with 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 J. V.**

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

**MUSHROOM HARA PYAZ V.**

Fresh mushrooms tossed in green spring onion and Afghani spices

**GREEN SUBZ MEDLEY J. V.**

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

**KERALA KUTTU WITH APPAM J. V.**

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

##### **SALLI KHEEMA BOTI LAMB**

Lamb mince & lamb cubes in a robust Hyderabadi sauce

##### **LUCKNAVI LAMB SHANK**

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

##### **BENGAL PRAWN**

Tiger prawns in onion salsa & hand pound spices

##### **CHETTINAD PRAWN CURRY**

Tiger prawns in red chilly and curry leaves, from Chettinad

##### **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 molly 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    J. V.**

The healthy staple from our home ground whole grain flour

#### **PLAIN NAAN**

Plain leavened bread from the tandoor

#### **APPAM    J. V.**

Fluffy rice hoppers from Kerala

#### **GARLIC / BUTTER NAAN**

Garlic or butter topped leavened Indian bread from the tandoor

#### **LACCHEDAR PHUDINA PARATHA    J. V.**

Flaky whole wheat bread with dried mint

#### **PYAZ DHANIA KULCHA**

Naan topped with toasted onions and coriander

#### **TANDOORI ALOO PARATHA    J. V.**

Whole wheat bread stuffed with potato mince and fresh herbs

### *Signatures*

#### **ROOMALI ROTI    V.**

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

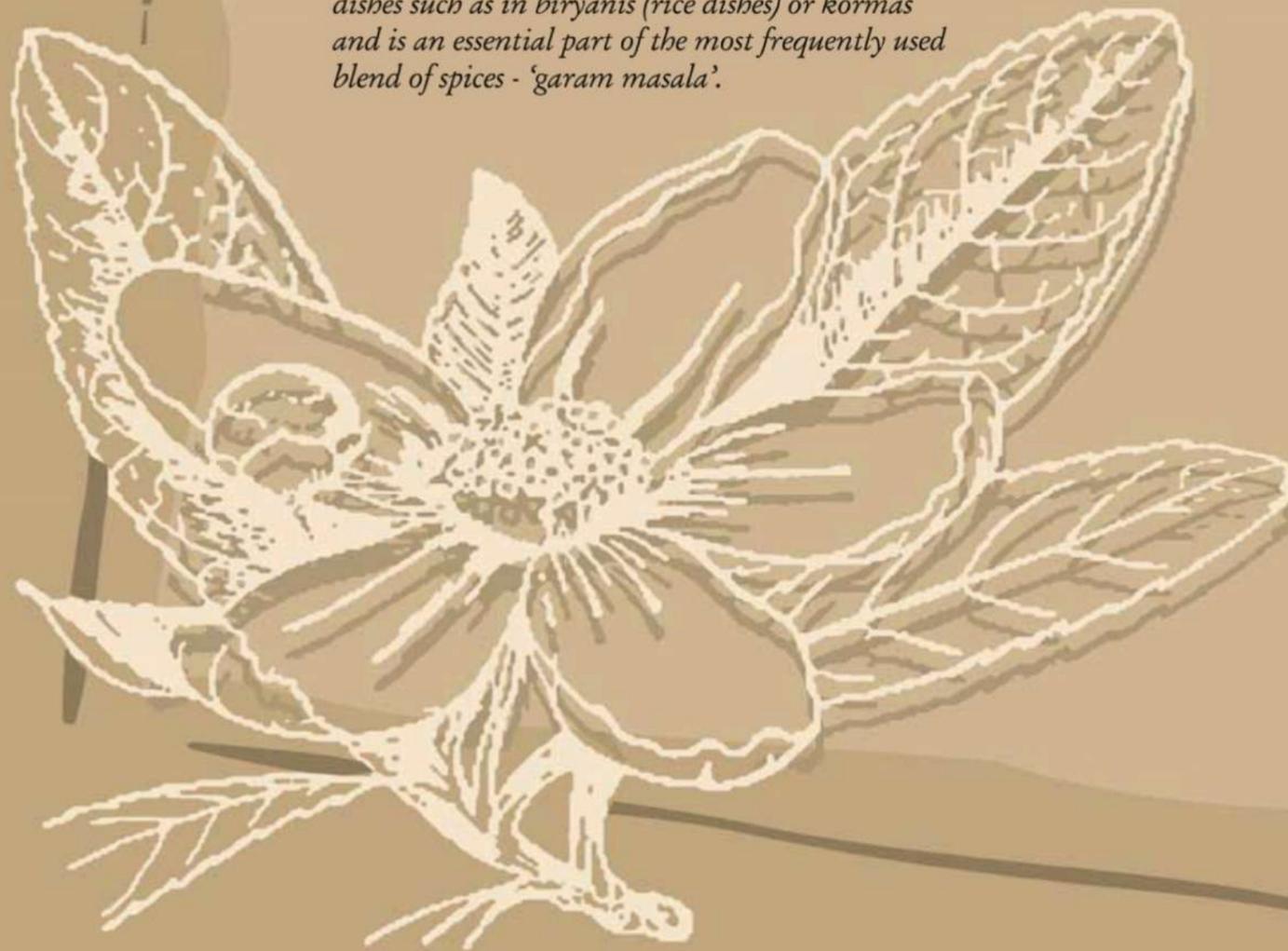
#### **BLUE CHEESE NAAN**

Naan stuffed with blue cheese

**V. - VEGAN    J. - JAIN**

## **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    J. V.**

**To enjoy your curries at their best**

**CHILGOZA VEGETABLE BIRYANI    J. V.**

**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    J.**

**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    J. V.**

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

**V. - VEGAN    J. - JAIN**

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

