



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

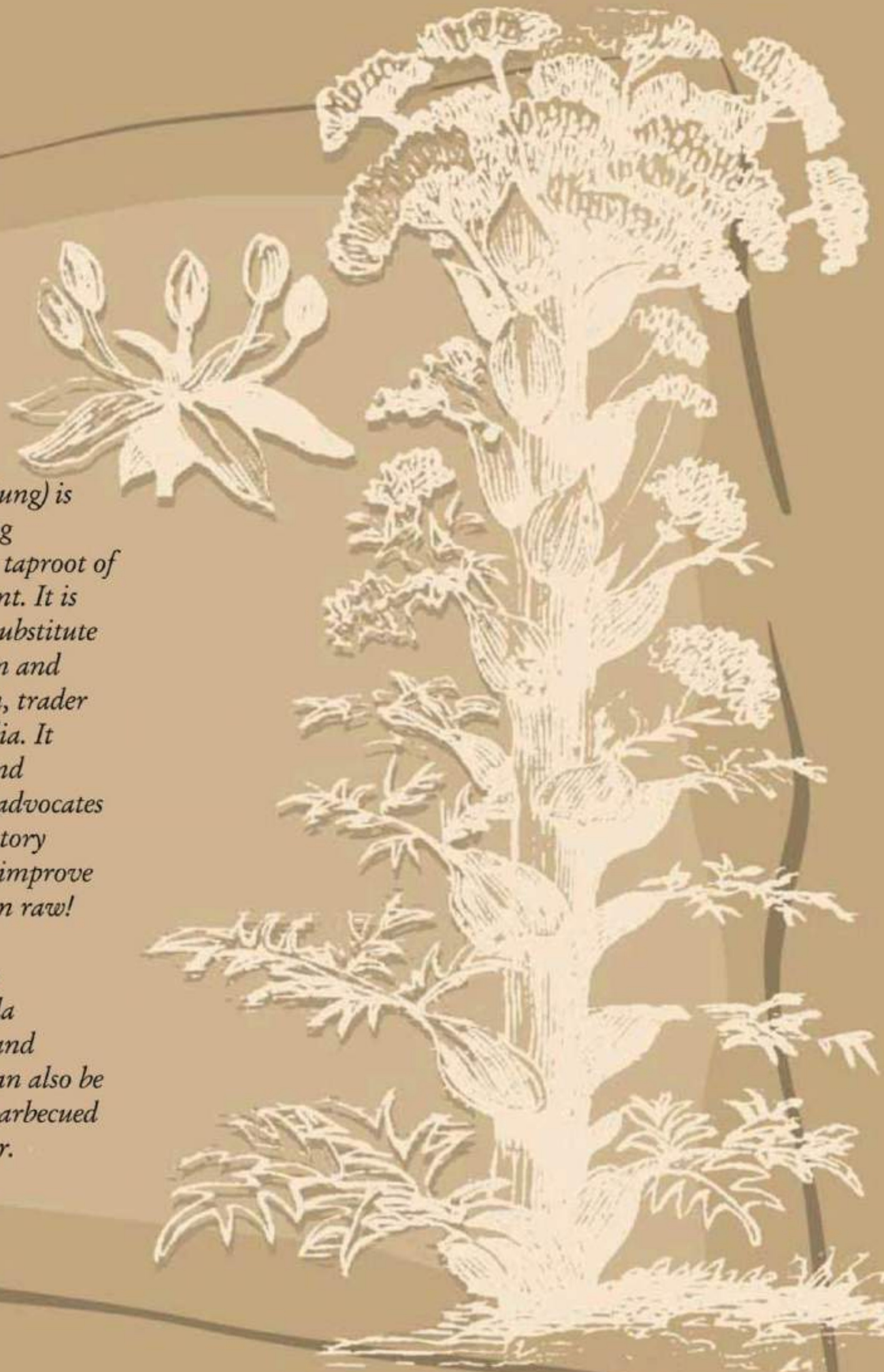
A Lucknavi special chicken soup sprinkled with crusted saffron

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

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

Vegetarian

Traditional Favourites

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

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 chili, 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 CHUTNEY KEBAB

Succulent chicken kebabs in a tangy mint and cashew marinade

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

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

KASHMIRI LAMB CHOP WAZWAN

Slow cooked lamb chops in Kashmiri Wazwan Style

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

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

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

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 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

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

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

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

Signatures

SAFFRON & SESAME NAAN

Fluffy naan with kesar & til wash

TRUFFLE & MUSHROOM NAAN

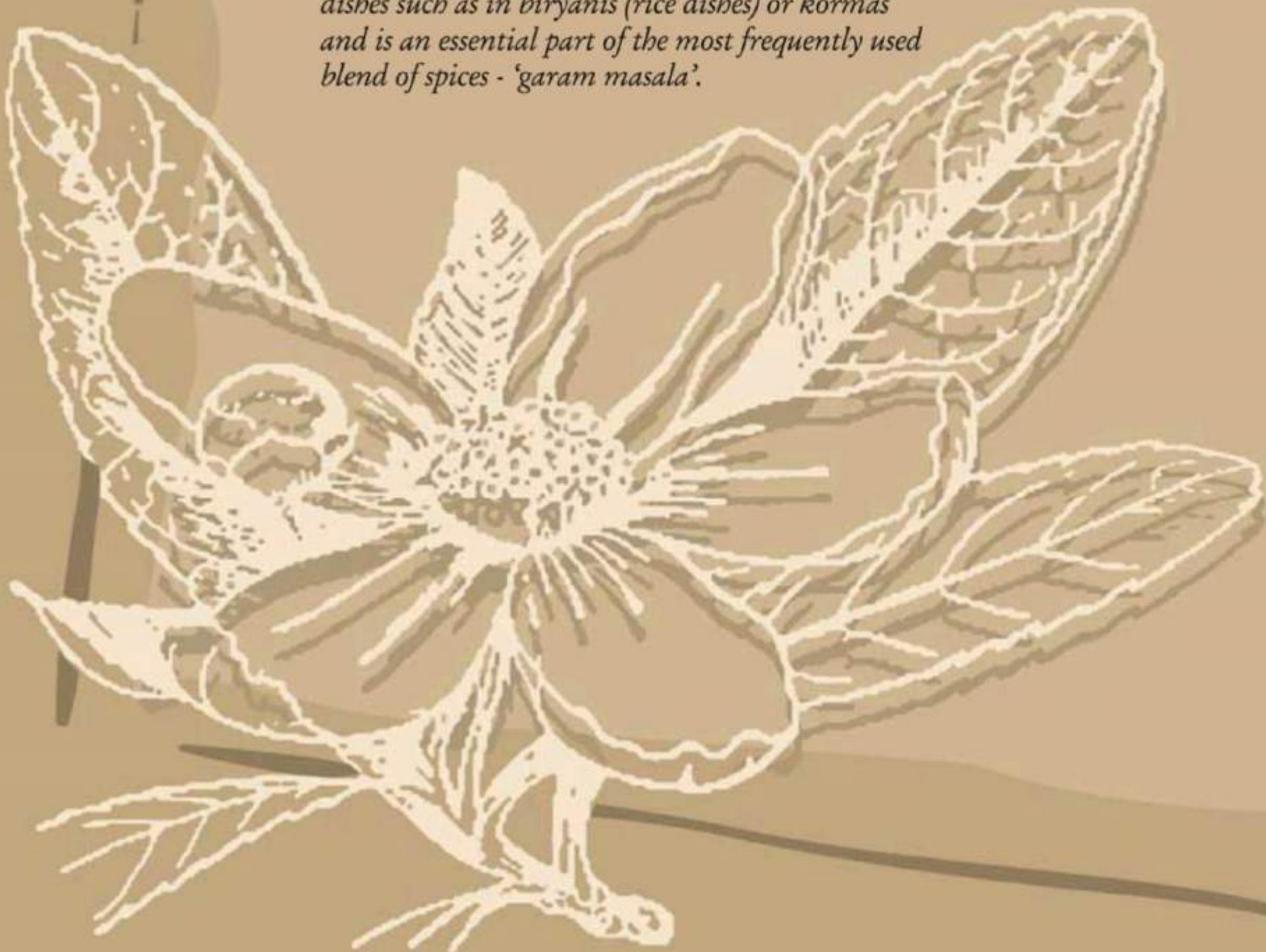
Mushroom topped naan scented with truffle oil

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 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

SUFYANI CHICKEN DUM BIRYANI

Chicken biryani cooked in a fennel chilli stock

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.

