JAMAVAR

THE LEELA PALACE BENGALURU

MENU

The history of Jamavar stretches over six centuries, Celebrating a masterful handcrafted fabric that illustrates the art and culture of an opulent era. A culinary tribute to the fine art of Indian cuisine, Uniting North & South, to tantalize the palate and enliven the senses.

AUJASYA BY THE LEELA

HEALTHY DRINK

Sambharam
Serving size: 200 ml | Calorie per serving: 81 kcal | Fat: 3.5g | Protein: 4g | Carbohydrate: 7g

Refreshing buttermilk with crushed ginger, green chilli and lime. Calcium, Vitamins B6 and B12, Potassium and Magnesium Yoghurt aids digestion & immunity, while ginger fights germs & viruses, promoting overall health & wellbeing. STAR INGREDIENT – Yoghurt & Ginger

SOUPS

Rasam
Serving size: 200 ml | Calorie per serving: 143 kcal | Fat: 9g | Protein: 4g | Carbohydrate: 18g

Aromatic tomato lentil broth with pepper and cumin. High Fiber, Good Source of Iron, Vitamin B1 Lentils boost protein for strong muscles & weight loss, while black pepper supports immune system & fights illness. STAR INGREDIENT – Lentils and Black Pepper

Dhaniya Tamatar Shorba
Serving size: 200 ml | Calorie per serving: 131 kcal | Fat: 6g | Protein: 4g | Carbohydrate: 17g

Coriander flavoured tomato soup. Rich in Vitamin A, Vitamin C, Vitamin K, Minerals, and Antioxidants Coriander leaves can also provide health benefits like: Lowered risk of heart disease, reduced inflammation and reduced blood sugar levels. STAR INGREDIENT –Coriander

STARTERS

Tandoor ke Phool
Serving size: 180 gm | Calorie per serving: 248 Kcal | Fat: 19g | Protein: 9g | Carbohydrate: 13g

Broccoli and cauliflower florets marinated with spiced yoghurt. Good Source of Iron, Vitamins A, B6, B12, D, E and K Broccoli packs vitamin C and K, shielding cells, promoting healing, and supporting blood clotting and overall wellbeing. STAR INGREDIENT – Broccoli

Kasundi Machli
Serving size: 180 gm | Calorie per serving: 256 Kcal | Fat: 14g | Protein: 32g | Carbohydrate: 4g

Sustainably sourced seer fish marinated with kasundi mustard and lemon juice. Rich in potassium Kasundi fights cholesterol, blood pressure, pain, and diseases, while relieving Congestion and respiratory issues naturally. STAR INGREDIENT – Kasundi

VEGETARIAN NON-VEGETARIAN

We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

AUJASYA BY THE LEELA

MAIN COURSE

Subz Panchratan
Serving size: 250 gm | Calorie per serving: 347 Kcal | Fat: 26g | Protein: 8g | Carbohydrate: 24g

Stir fried asparagus, baby corn, broccoli, bell peppers, green peas finished with Crushed pepper and coriander. High Fiber, Potassium, Vitamin C, Vitamin K Asparagus fights aging and inflammation, neutralizing harmful free radicals and promoting overall health and wellbeing. STAR INGREDIENT – Asparagus

Lasooni Bhutta Palak
Serving size: 250 gm | Calorie per serving: 406 Kcal | Fat: 28g | Protein: 23g | Carbohydrate: 15g

American corn kernels & spinach puree tempered with garlic and cumin. Rich in Iron, Calcium, Vitamin A, C & K Spinach aids digestion with fiber, while garlic's antibacterial properties boost immunity, packed with vitamins and minerals. STAR INGREDIENT – Spinach and garlic

Tomato Pappu
Serving size: 250 gm | Calorie per serving: 245 Kcal Fat: 15g; Protein: 6g; Carbohydrate: 6g

Yellow lentils cooked with tomato & tempered with mustard, cumin & curry leaves. High Calcium, Zinc, Iron Garlic and curry leaves boost immunity, rich in vitamins, minerals, and antioxidants, lowering cholesterol and detoxifying the body. STAR INGREDIENT – Garlic and curry leaves

Kozhi Melagu Curry
Serving size: 250 gm | Calorie per serving: 598 Kcal Fat: 51g; Protein: 33g; Carbohydrate: 9g

Pepper and fennel flavoured chicken. High Fiber, Good Source of Iron and Vitamin B1 Black pepper boosts immunity, fighting off germs and viruses by increasing white blood cells in the body. STAR INGREDIENT – Black pepper

Methi Murgh
Serving size: 250 gm | Calorie per serving: 664 Kcal Fat: 103g; Protein: 52g; Carbohydrate: 24g

Shredded chicken cooked with fresh fenugreek leaves and garlic. High in Antioxidants, Vitamin A, C, E Fenugreek greens packed with vitamins A, C, E, and minerals like iron, calcium, and potassium for overall health. STAR INGREDIENT – Fresh fenugreek leaves

STAPLES

Makkai Ki Rotti
Serving size: 100 gm | Calorie per serving: 372 kcal Fat: 18g; Protein: 5g; Carbohydrate: 48g

Traditional maize flour flat bread. Good Source of Iron, Zinc & Antioxidants Corn is a mineral-rich superfood, fighting cancer, heart disease, and boosting overall health with antioxidants and fiber. STAR INGREDIENT – Maize

VEGETARIAN NON-VEGETARIAN

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AUJASYA BY THE LEELA

STAPLES · CONTINUED

Missi Rotti
Serving size: 100 gm | Calorie per serving: 283 kcal Fat: 6g; Protein: 7g; Carbohydrate: 49g

Traditional bread made with a blend of gram flour and whole wheat flour. Rich in Fiber and nutrients Gram flour helps control diabetes with its low glycemic index. STAR INGREDIENT – Gram flour

Idiyappam
Serving size: 100 gm | Calorie per serving: 206 kcal Fat: 3g; Protein: 4g; Carbohydrate: 35g

Steamed rice string hoppers. Rich in Vitamin B1, B6 Idiyappam is a healthy, tasty dish made from rice flour, rich in fiber and minerals, pairs well with curries. STAR INGREDIENT – Rice

Thayir Sadam
Serving size: 250 gm | Calorie per serving: 183 kcal Fat: 6g; Protein: 6g; Carbohydrate: 23g

Curd rice tempered with mustard seeds and curry leaves. Calcium, Vitamins B6 and B12 Yoghurt boosts digestion and immunity, while curry leaves fight toxins, lowers cholesterol, and promote overall health and wellbeing. STAR INGREDIENT – Yoghurt and curry leaves

Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social and spiritual wellbeing. Aujasya is not just a word, it's a way of life. Conceived and executed in collaboration with Dr.Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

BEVERAGES

- Jal Jeera
  Serving size: 275 ml | Calorie per serving: 13 Kcal
  Chilled Cumin, lemon and mint flavoured wate.r

- Masala Chaas
  Serving size: 275 ml | Calorie per serving: 96 Kcal
  Buttermilk with roasted cumin and fresh coriander.

- Kokum Sherbet
  Serving size: 275 ml | Calorie per serving: 250 Kcal
  A refreshing brindle berry flavoured drink served chilled.

SOUPS

- Mulligatawny Soup
  Serving size: 300 ml | Calorie per serving: 336 Kcal
  Vegetarian lentil soup with a touch of pepper.

- Chicken Mulligatawny Soup
  Serving size: 300 ml | Calorie per serving: 328 Kcal
  Chicken and lentil soup with a touch of pepper.

- Attukal Soup
  Serving size: 300 ml | Calorie per serving: 424 Kcal
  Lamb trotters simmered overnight and flavoured with Chettinad spices.

STARTERS

- Palak Benazeer
  Serving size: 240 gm | Calorie per serving: 737 Kcal
  Spinach and corn kernel patties served with roasted tomato chutney.

- Paan Palak ki Chaat
  Serving size: 240 gm | Calorie per serving: 748 Kcal
  Crispy fried, betel and spinach leaves, with tamarind, mint chutney and yoghurt.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

STARTERS · CONTINUED

Bharwaan Aloo Tikki
Serving size: 300 gm | Calorie per serving: 763 Kcal
Potato patties filled with masala green peas.

Kurkuri Aloo Papdi Chaat
Serving size: 335 gm | Calorie per serving: 726 Kcal
Golden fried potato cubes and whole-wheat wafer tossed with tamarind, herbs and spices.

Cauliflower Bezule
Serving size: 265 gm | Calorie per serving: 624 Kcal
Spice fried cauliflower florets with curry leaves, chilli and yoghurt.

Sabudana Vada
Serving size: 280 gm | Calorie per serving: 450 Kcal
Potato and tapioca pearl snack inspired by cuisine of Maharashtra.

Beguni
Serving size: 220gm | Calorie per serving: 728 Kcal
Thin sliced eggplant fritters in a light batter fried to golden crisp perfection served with a puffed rice “Moori Jhal”.

Malabar Fried Prawns
Serving size: 240 gm | Calorie per serving: 332 Kcal
Sustainably sourced wok-fried spicy prawn with onion and chilli.

Manglorean Ghee Roast Prawns
Serving size: 240 gm | Calorie per serving: 538 Kcal
Sustainably sourced prawns stir-fried to a juicy perfection with clarified butter & chilli masala.

Meen Varuval
Serving size: 210 gm | Calorie per serving: 448 Kcal
Sustainably sourced seer fish darne marinated with lemon, chilli and curry leaves.

Machh Bhaja
Serving size: 200 gm | Calorie per serving: 455 Kcal
Sustainably sourced fish fritters served with a kasundi mustard dip.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

STARTERS · CONTINUED

▲ Uppu Kari
Serving size: 320 gm | Calorie per serving: 470 Kcal
Lamb Cooked Dry with shallots, garlic and red chilli.

▲ Mutton Pepper Fry
Serving size: 320 gm | Calorie per serving: 538 Kcal
Dry fried baby lamb cubes with onion and crushed pepper.

▲ Kozhi Roast
Serving size: 320 gm | Calorie per serving: 562 Kcal
Sautéed chicken morsels with shallots, ginger and chilli.

TANDOORI KEBABS

● Dhungari Paneer Tikka
Serving size: 350 gm | Calorie per serving: 1389 Kcal
Tandoor baked cottage cheese marinated with spiced yoghurt.

● Subz Mewa Seekh
Serving size: 370 gm | Calorie per serving: 550 Kcal
Minced seasonal vegetable skewers with dry fruits.

● Tandoori Aloo Firdausi
Scooped barrel potatoes filled with cheese and tangy masala.

SEAFOOD

▲ Jheenga Sultani
Serving size: 250 gm | Calorie per serving: 472 Kcal
Sustainably sourced tiger prawns marinated with spiced yoghurt, A hint of saffron and smoked with star aniseed.

▲ Kasundi Jheenga
Serving size: 250 gm | Calorie per serving: 670 Kcal
Sustainably sourced tiger prawns marinated with yoghurt and Kasundi mustard.

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

CHICKEN

Tandoori Murgh
Serving size: 360 gm | Calorie per serving: 876 Kcal
Classic tandoori chicken the king of kebabs.

Murgh Abeer
Serving size: 240 gm | Calorie per serving: 728 Kcal
Spicy boneless chicken delicately flavoured with royal cumin.

Murgh Chandni
Serving size: 240 gm | Calorie per serving: 716 Kcal
Tandoor cooked chicken marinated with cheese, cream, green chilli and Cardamom.

Murgh Bharwaan Mirchi
Serving size: 250 gm | Calorie per serving: 1062 Kcal
Banana chilli with filling of minced chicken, glazed in tandoor.

Murgh Saunfiyani Seekh
Serving size: 340 gm | Calorie per serving: 712 Kcal
Minced chicken skewer, seasoned with ginger and green chilli, spring onion and fennel.

LAMB

Raan–È–Jamavar
Serving size: 450 gm | Calorie per serving: 1458 Kcal
Whole baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg.

Gosht Chaanp Tajdar
Serving size: 400 gm | Calorie per serving: 962 Kcal
Lamb rack marinated with chilli, all spice and cardamom.

Tabak Maaz
Serving size: 450 gm | Calorie per serving: 1317 Kcal
Twice cooked lamb spare ribs. First boiled in milk with aromatic spices Shallow fried in clarified butter to golden perfection.

Galawati Kebab
Serving size: 260 gm | Calorie per serving: 943 Kcal
Finely minced lamb cake flavoured with rose petals and spices.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

LAMB · CONTINUED

▲ Seekh Kebab
Serving size: 340 gm | Calorie per serving: 946 Kcal
Fine lamb mince rolls on skewers with spring onion and dry Pomegranate powder.

MAIN COURSE

● Gucchi Mutter Masala
Serving size: 300 gm | Calorie per serving: 627 Kcal
Kashmiri morels with green peas sautéed in light gravy.

● Nawabi Kofta
Serving size: 450 gm | Calorie per serving: 792 Kcal
Cashew-cream cottage cheese dumpling curry.

● Paneer Makhani
Serving size: 350 gm | Calorie per serving: 784 Kcal
Cottage cheese in a creamy tomato sauce.

● Kadhai Paneer
Serving size: 350 gm | Calorie per serving: 792 Kcal
Cottage cheese with onion, tomato and aromatic spices.

● Sev Tamatar Ki Sabzi
Serving size: 450 gm | Calorie per serving: 771 Kcal
Gujarati style fresh tomatoes in gravy served with a topping of savoury vermicelli.

● Amritsari Mock Meat Keema Matar
Serving size: 250 gm | Calorie per serving: 485 Kcal
Plant based protein braised with young ginger, green chilli, green peas.

● Subz Jamavar
Serving size: 450 gm | Calorie per serving: 625 Kcal
Artichoke, asparagus, broccoli, baby corn, peppers and peas sautéed with Crushed peppercorn.

● Singhade wali Bhindi
Serving size: 400 gm | Calorie per serving: 569 Kcal
Rajasthani specialty of ladyfinger and water chestnut cooked for a perfect treat.

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

MAIN COURSE · CONTINUED

Gobhi Hara Pyaz
Serving size: 400 gm | Calorie per serving: 458 Kcal
Cauliflower and spring onion tempered with cumin, green chilli and ginger

Aloo Jeera
Serving size: 400 gm | Calorie per serving: 524 Kcal
Potato cubes tempered with cumin, green chilli and ginger.

Aloo Posto
Serving size: 400 gm | Calorie per serving: 502 Kcal
Potato cubes cooked with poppy seed paste, turmeric, green chilli and ginger.

Baingan Bharta
Serving size: 400 gm | Calorie per serving: 605 Kcal
Eggplant baked in tandoor, mashed and tempered with cumin, onion and ginger.

Palak Aap Ki Pasand
Serving size: 400 gm | Calorie per serving: 649 Kcal
Your choice of spinach preparation with potato, green peas, mushroom, Cottage cheese and lasooni bhutta.

Udupi Kai Kurma
Serving size: 400 gm | Calorie per serving: 621 Kcal
Garden fresh vegetables simmered in fennel infused cashew and coconut gravy.

Vegetable Stew
Serving size: 350 gm | Calorie per serving: 762 Kcal
Simmered seasonal vegetables in coconut milk with mild spices.

SEAFOOD

Kadhai Tossed Lobster
Serving size: 400 gm | Calorie per serving: 567 Kcal
Sustainably sourced cubes of lobster cooked with onions, tomatoes and Roasted coriander seeds

Malabar Prawn Curry
Serving size: 400 gm | Calorie per serving: 808 Kcal
Sustainably Sourced Prawns simmered in tangy curry with freshly grounded spices and tempered with shallots and curry leaves

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

SEAFOOD · CONTINUED

Alleppey Fish Curry
Serving size: 420 gm | Calorie per serving: 1092 Kcal
Sustainably Sourced Kingfish simmered in raw mango infused curry with coconut milk

CHICKEN

Murgh Makhani
Serving size: 400 gm | Calorie per serving: 1025 Kcal
Classic tandoori chicken de-boned and simmered in creamy tomato sauce.

Murgh Saagwala
Serving size: 400 gm | Calorie per serving: 1169 Kcal
Juicy pulled chicken tossed with garlic tempered seasonal greens and ginger.

Chicken Chettinad
Serving size: 400 gm | Calorie per serving: 1060 Kcal
Chicken curry made with roasted Chettinad spices.

LAMB

Gosht Nalli Roganjosh
Serving size: 500 gm | Calorie per serving: 1508 Kcal
Lamb shanks simmered in bone marrow and Kashmiri chilli gravy.

Gosht Ki Nihari
Serving size: 500 gm | Calorie per serving: 1103 Kcal
A rural dish of shanks and chops left overnight on an angethi, traditional Indian brassier.

Kolhapuri Mutton Sukka
Serving size: 500 gm | Calorie per serving: 790 Kcal
Braised baby lamb cubes with “Kolhapuri” blend of spices.

Laal Maas
Serving size: 500 gm | Calorie per serving: 1575 Kcal
Lamb curry with a distinct smoky flavour inspired by Rajasthani cuisine.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

LAMB · CONTINUED

▲ Erachi Stew
Serving size: 400 gm | Calorie per serving: 1190 Kcal
Lamb stewed in coconut milk with ginger, green chilli, onion and curry leaves.

LENTILS

● Dal Jamavar
Serving size: 450 gm | Calorie per serving: 665 Kcal
Slow simmered black lentil with tomato, butter and cream.

● Dal Tadka
Serving size: 440 gm | Calorie per serving: 445 Kcal
Yellow lentils tempered with cumin,whole red chilli and tomato.

● Dal Panchratni
Serving size: 440 gm | Calorie per serving: 741 Kcal
Healthy Blend of lentils simmered over slow heat, tempered with fresh garlic.

BREADS

▲ Bharwaan Kulcha or Paratha
Serving size: 220 gm | Calorie per serving: 549 kcal
Potato, paneer, onion, cauliflower or minced lamb.

● Jodhpuri Mirchi Paratha
Serving size: 100 gm | Calorie per serving: 412 kcal
Flaky whole wheat bread with chilli, sesame seeds, mint and coriander.

▲ Roomali Roti
Serving size: 120 gm | Calorie per serving: 347 kcal
Paper-thin white flour bread, baked on a glowing wok-bottom.

▲ Malabar Paratha
Serving size: 150 gm | Calorie per serving: 432 kcal
Layered refined flour bread.

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

BREADS · CONTINUED

Paratha
Serving size: 100 gm | Calorie per serving: 275 kcal
Layered whole wheat bread, lachha or mint.

Tandoor Roti
Serving size: 70 gm | Calorie per serving: 182 kcal
Tandoor baked whole wheat bread.

Naan
Serving size: 100 gm | Calorie per serving: 341 kcal
Tandoor baked leavened white flour bread –choice of butter, garlic and plain.

Appam
Serving size: 125 gm | Calorie per serving: 91 kcal
Soft bellied lacy edged hoppers –choice of egg, masala podi and plain

Khasta Roti
Serving size: 110 gm | Calorie per serving: 332 kcal
Crisp tandoor baked bread dusted with carom seeds

RICE

Saada Chawal
Serving size: 400 gm | Calorie per serving: 330 Kcal
Steamed basmati rice.

Pulao Aap Ki Pasand
Serving size: 400 gm | Calorie per serving: 599 Kcal
Basmati rice cooked to your choice of – cumin, mushroom, green peas or vegetable.

Tarkari Biryani
Serving size: 650 gm | Calorie per serving: 866 Kcal
South Indian vegetable biryani.

Subzi Biryani
Serving size: 650 gm | Calorie per serving: 873 Kcal
Garden fresh vegetables and saffron scented basmati rice.

VEGETARIAN NON-VEGETARIAN

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À LA CARTE

RICE · CONTINUED

▲ Jamavar Murgh Dum Biryani
Serving size: 950 gm | Calorie per serving: 1060 Kcal
Basmati rice cooked on dum with chicken and aromatic spices.

▲ Jamavar Gosht Dum Biryani
Serving size: 950 gm | Calorie per serving: 1128 Kcal
Basmati rice cooked on dum with lamb and house made "biryani masala".

YOGHURT

● Plain Dahi
Serving size: 175 gm | Calorie per serving: 105 Kcal
Homemade natural yoghurt.

● Raita
Serving size: 200 gm | Calorie per serving: 123 Kcal
Seasoned yoghurt with choice of boondi, burhani or mixed vegetable.

DESSERTS

● Kesar Pista Kulfi
Serving size: 140 gm | Calorie per serving: 434 Kcal
Frozen saffron and pistachio flavoured cream served on rose scented Falooda.

● Malai Kulfi
Serving size: 140 gm| Calorie per serving: 435 Kcal
Frozen flavoured cream served on rose scented Falooda noodles.

● Kesar Rasmalai
Serving size: 200 gm | Calorie per serving: 658 KCal
Poached cottage cheese dumplings served with reduced saffron flavoured milk.

● Jalebi Rabri
Serving size: 300 gm | Calorie per serving: 743 Kcal
Sugar syrup-fried twirls with sweetened reduced milk.

● VEGETARIAN ▲ NON-VEGETARIAN

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À LA CARTE

DESSERTS · CONTINUED

- Ada Pradhaman
  Serving size: 200 gm | Calorie per serving: 578 Kcal
  Rice flakes cooked with coconut milk, jaggery and cardamom.

- Elaneer Payasam
  Serving size: 200 gm | Calorie per serving: 664 Kcal
  Tender coconut morsels in cardamom flavoured reduced milk.

- Homemade Thandai Ice-cream
  Serving size: 150 gm | Calorie per serving: 211 Kcal

- Badam Halwa
  Serving size: 150 gm | Calorie per serving: 550 Kcal
  Almond pudding enriched with Kashmiri saffron.

- Ooty Chocolate Delice
  Serving size: 150 gm | Calorie per serving: 633 Kcal
  Sustainably sourced Ooty Chocolate dessert with a velvety light texture Served with thandai ice cream.

- Bharwaan Gulab Jamun
  Serving size: 200 gm | Calorie per serving: 649 Kcal
  Golden fried cottage cheese dumplings steeped in rose fragranced syrup.

VEGETARIAN NON-VEGETARIAN

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MAHARAJA MENU

NON VEGETARIAN

JHEENGA SULTANI
Jumbo prawns marinated with spiced yoghurt, a hint of saffron and smoked with star aniseed.

RAAN-E-JAMAVAR
Baby lamb leg marinated with yoghurt, chilli, ginger and nutmeg.

MURGH ABEER
Juicy boneless chicken marinated with cheese, cream, Green chilli and scented with cardamom.

KADHAI TOSSED LOBSTER
Cubes of lobster cooked with onions, tomatoes & roasted coriander.

GOSHT NALLI KA SALAN
Lamb shanks cooked in bone marrow gravy and whole spices.

MURGH MAKHNI
Classic tandoori chicken tikka in a buttery tomato sauce.

DAL JAMAVAR
Overnight simmered black lentils.

ASSORTED INDIAN BREADS

MURGH DUM BIRYANI

MALAI KULFI
Reduce Milk cream on rose scented Falooda noodles.

BHARWAAN GULAB JAMUN
Golden-fried dumplings in rose fragranced syrup.

SEASONAL CUT FRUITS

VEGETARIAN

DHUNGARI PANEER TIKKA
Tandoor baked cottage cheese marinated with spiced yoghurt.

VEGETARIAN NON-VEGETARIAN

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MAHARAJA MENU

VEGETARIAN · CONTINUED

PALAK BENAZEER
Spinach and corn kernels patties.

CAULIFLOWER BEZULE
Spice fried cauliflower florets with curry leaves,yogurt and chilli.

GUCCHI MUTTER MASALA
Kashmiri morels with green peas sautéed in a light gravy.

NAWABI KOFTA
Dumpling of cottage cheese and vegetables in creamy tomato gravy.

SINGHADE WALI BHINDI
Rajasthani speciality of ladyfinger and water chestnut cooked for a perfect treat.

DAL JAMAVAR
Overnight simmered black lentils.

ASSORTED INDIAN BREADS

SUBZI BIRYANI

MALAI KULFI
Reduce Milk cream on rose scented Falooda noodles.

BHARWAAN GULAB JAMUN
Golden-fried dumplings in rose fragranced syrup.

SEASONAL CUT FRUITS

VEGETARIAN NON-VEGETARIAN

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MAHARANI MENU

NON VEGETARIAN

KASUNDI JHEENGA
Tiger prawn marinated with yogurt and kasundi musturd.

GOSHT CHAANP TAJDAR
Lamb rack marinated with chilli, allspice & cardamom.

KOZHI ROAST
Chicken marinated with Kerala spices & deep fried & tossed with shallots, ginger & chilli.

JHEENGA DHANIYA TAMATAR
Prawns cooked with onion, tomato & green coriander.

KOZHI MELAGU CURRY
Pepper and fennel flavored chicken.

LAAL MAAS
Lamb curry with a distinct smoky flavour inspired by Rajasthani cuisine.

DAL TADKA
Yellow lentils tempered with cumin, whole red chili and tomato.

ASSORTED INDIAN BREADS

VEGETABLE PULAO

KESAR & PISTA KULFI
Saffron & pistachio flavoured served on rose scented Falooda noodles.

JALEBI RABRI
Sugar syrup- fried twirls with sweetened reduced milk.

VEGETARIAN

PALAK BENAZEER
Spinach & corn kernels patties

VEGETARIAN NON-VEGETARIAN

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MAHARANI MENU

VEGETARIAN · CONTINUED

TANDOOR KE PHOOL
Broccoli & cauliflower florets marinated with yogurt, cream, cheese & spices

KURKURI ALOO PAPADI CHAAT
Golden fried potato cubes & whole wheat wafer tossed with tamarind, herbs & spices

GOBHI HARA PYAZ
Cauliflower & spring onion tempered with cumin, green chillies & ginger

PANEER MAKHANI
Cottage cheese in a creamy tomato sauce

SUBZ JAMAVAR
Artichoke, asparagus, broccoli, babycorn peppers & peas sautéed with crushed peppercorns

DAL TADKA
Yellow lentils tempered with cumin,whole red chili and tomato

ASSORTED INDIAN BREADS

VEGETABLE PULAO

KESAR & PISTA KULFI
Saffron & pistachio flavoured served on rose scented Falooda noodles.

JALEBI RABRI
Sugar syrup- fried twirls with sweetened reduced milk.

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YUVRAJ MENU

NON VEGETARIAN

MEEN VARUVAL
Shallow fried Chettinad style Kingfish

UPPU KARI
Uppu means literally salt & lamb cooked dry with Chettinad spices

MURG CHANDNI
Juicy boneless chicken marinated with cheese, cream, chilli & scented with green coriander

ALLEPEY FISH CURRY
Kingfish curry with green mango, coconut milk and & green chilli

CHICKEN CHETTINAD
Chicken curry made with roasted Chettinad spices

GOSHT KI NIHARI
A rural dish of shanks & chops left overnight On an angethi, traditional Indian braisier

DAL PANCHRATNI
Healthy Blend of lentils simmered over slow heat, tempered with fresh garlic

ASSORTED INDIAN BREADS

STEAMED RICE

ELANEER PAYASAM
Tender coconut morsels in cardamom flavoured reduced milk.

ADA RRADHAMAN
Rice flakes cooked with coconut milk, jaggery & cardamom.

VEGETARIAN

PAAN AUR PALAK KI CHAAT
Crispy fried, hand torn leaves of betel & spinach laced with tamarind, mint chutney & yoghurt

VEGETARIAN NON-VEGETARIAN

We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

YUVRAJ MENU

VEGETARIAN · CONTINUED

SABUDANA VADA
Potato and Tapioca pearl snack inspired by the cuisine of Maharastra

SUBZ MEWA SEEKH
Finely minced garden fresh vegetable skewers

ALOO POSTO
Potato cubes cooked with poppy seed paste, turmeric, green chilli and ginger

BAINGAN BHARTA
Eggplant baked in tandoor, mashed & tempered with cumin, onion & ginger

UDUPI KAI KURMA
Garden fresh vegetables simmered in fennel infused cashew & coconut gravy

DAL PANCHARATNI
Healthy Blend of lentils simmered over slow heat, tempered with fresh garlic

ASSORTED INDIAN BREADS

STEAMED RICE

ELANEER PAYASAM
Tender coconut morsels in cardamom flavoured reduced milk.

ADA RRADHAMAN
Rice flakes cooked with coconut milk, jaggery & cardamom.

VEGETARIAN NON-VEGETARIAN

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