THE SAHIB ROOM

THE ST. REGIS MUMBAI

MENU

MENU

SOUPS

▲ Murgh Badami Shorba — 650
100 ml | 407 kcal
Chicken soup flavored with mamra almond

▲ Hyderabadi Gosht Paya Shorba — 650
100 ml | 593 kcal
Spiced lamb trotters simmered overnight

● Bhune Tamatar Ka Shorba — 600
100 ml | 258 kcal
Roasted tomato broth flavored with green herbs

● Satwar Ka Shorba — 600
100 ml | 391 kcal
Toasted pistachio and asparagus cream

STARTERS

VEGETARIAN

● Saunfiyani Paneer Tikka — 850
200 gms | 873 kcal
Cottage cheese marinated with yoghurt, fennel seeds & raisins

● Rampuri Paneer Tikka — 850
180 gms | 427 kcal
Chargrilled cottage cheese marinated with yoghurt and Rampuri spice blend

● Nawabi Nazakat Ke Aloo — 850
275 gms | 391 kcal
Chargrilled potatoes with stuffed cashewnut and raisins

● Tandoori Sunheri Broccoli — 850
250 gms | 189 kcal
Chargrilled broccoli marinated with kasundi mustard

● VEGETARIAN ▲ NON-VEGETARIAN

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STARTERS · CONTINUED

Dahi Ke Kebab — 850
250 gms | 311 kcal
Yoghurt and Cardamom kebabs cooked on a flat iron griddle

Subz Shikampuri — 850
250 gms | 179 kcal
Pan fried vegetable patty flavored with mace and Kashmiri saffron

Sahib Ka Kebab Platter — 2200
450 gms | 638 kcal
4 varieties of kebabs hand picked by Chef Taj

NON-VEGETARIAN

SEAFOOD

Laal Mirch Ka Lobster — 3250
175 gms | 975 kcal
Hand Pounded chilli, marinated lobster, cooked in the clay oven

Jhinga Dum Nisha — 3000
120 gms | 270 kcal
Tiger prawn marinated with Indian spices cooked in the clay oven

Nizami Tawa Pomfret — 3000
180 gms | 857 kcal
Pan seared pomfret with Chef Taj's spice blend

Mahi Gulnaar Tikka — 1500
200 gms | 711 kcal
Fresh caught Indian Salmon, flavoured with kasundi mustard, cooked in the clay oven

POULTRY

Tandoori Chooza — 1950
200 gms | 584 kcal
Clay oven roasted baby chicken with chili and yoghurt

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STARTERS · CONTINUED

Murgh Zafrani Chaap — 1200
200 gms | 858 kcal
Baby chicken morsels cooked in saffron yoghurt

Murgh Banjara Kebab — 1200
200 gms | 1087 kcal
Boneless chicken smoked with Awadhi spices cooked in tandoor

Murgh Gilafi Seekh — 1200
180 gms | 536 kcal
Skewered hand ground chicken coated with bell peppers

Murgh Chandi Tikka — 1200
180 gms | 858 kcal
Slow roasted chicken marinated with cream and coated with edible silver

MEAT

Sahib Ka Non Veg Kebab Platter — 2800
400 gms | 1118 kcal
4 varieties of kebabs hand-picked by Chef Taj

Raan-E-Sahib — 2500
350 gms | 499 kcal
Slow cooked leg of baby lamb with homemade spice

Lucknowi Gosht Ki Gilawat — 1500
200 gms | 383 kcal
Ground lamb marinated with Chef Taj's 25 handpicked spices

Muradabadi Seekh Kebab — 1500
200 gms | 460 kcal
Signature lamb minced kebab skewered & cooked in the clay oven

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MAINS

VEGETARIAN

- Amritsari Chhole — 1050
  250 gms | 1139 kcal
  Chick pea cooked with dried mango powder and Amritsari spices

- Paneer Tikka Masala — 1050
  250 gms | 916 kcal
  Cottage cheese with onion and tomato gravy

- Faldari Kofta Curry — 1050
  250 gms | 1028 kcal
  Cottage cheese dumpling cooked in tomato cashew gravy

- Uttari Saag Lehsooni — 1050
  250 gms | 220 kcal
  Assortment of five mountain green leaves hand chopped cooked with garlic and ghee

- Gucchi Bharwan Malai — 1050
  250 gms | 984 kcal
  Stuffed Kashmiri morels cooked in cashewnut gravy

- Bagara Baingan — 1050
  250 gms | 662 kcal
  Tandoori roasted brinjal tempered with cumin & garlic

- Chatpati Bhindi — 1050
  250 gms | 364 kcal
  Okra with dry mango powder and onion tomato masala

- Kadhai Subz — 1050
  250 gms | 415 kcal
  Mix vegetables cooked with onion and tomato gravy with flavor of coriander and fennel seeds

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DAL

Sahib Ki Dal-E-Khaas — 1000
250 gms | 869 kcal
Black lentil slow cooked for 24 hours with tomato and fenugreek

Lehsooni Dal Tadka — 1000
250 gms | 422 kcal
Yellow lentil cooked with onion tomato and garlic tempering

Dal Dhaba — 1000
250 gms | 412 kcal
A country style preparation of assorted lentil cooked together tempered with chili and whole spices

BIRYANI & RICE

Lucknowi Gosht Dum Biryani — 1600
300 gms | 1178 kcal
A fragrant preparation of long grain basmati rice and aromatic lamb in sealed pot

Hyderabadi Murgh Dum Biryani — 1500
300 gms | 982 kcal
Chicken marinated with handpicked spices, slow cooked on charcoal with long grain basmati rice

Subz Dum Biryani — 1200
300 gms | 793 kcal
A fragrant preparation of long grain basmati rice and vegetables in a sealed pot

Jeera Rice — 600
180 gms | 432 kcal
Long grain basmati rice tempered with ghee and cumin

Safed Chawal — 500
180 gms | 234 kcal
Steamed long grain basmati rice

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BREADS

Naan 12 gms | 54 kcal	250
Roti 10 gms | 44 kcal	250
Paratha 12 gms | 91 kcal	250
Mirch Paratha 12 gms | 91 kcal	250
Roomali Roti 12 gms | 36 kcal	250
Missi Roti 10 gms | 32 kcal	250
Garlic Naan 12 gms | 65 kcal	250

SIGNATURE BREADS

Masala Laccha Paratha 12 gms | 48 kcal	275
Lucknowi Kulcha 15 gms | 92 kcal	275
Ajwaini Warqi Paratha 12 gms | 59 kcal	275
Mughlai Paratha 12 gms | 54 kcal	275
Amritsari Kulcha 12 gms | 70 kcal	275

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DESSERTS

- Nawabi Shahi Tukda — 700
  120 gms | 498 kcal
  Brioche bread fried in ghee, topped with reduced milk

- Agra Ka Elaichi Jamun — 700
  100 gms | 358 kcal
  Evaporated milk dumpling stuffed with Kashmiri saffron

- Sahib Ka Kulfi Falooda — 700
  90 gms | 234 kcal
  Home made condensed milk ice-cream with sweet vermicelli and rose syrup

- Badam Malai Ki Phirni — 700
  100 gms | 412 kcal
  Almond flavored rice pudding flavored with Kashmiri saffron

- Paan Ice Cream — 700
  200 gms | 240 kcal
  Refreshing taste of the local mouth freshener in an Ice-cream

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