KANAK

TRIDENT HYDERABAD

MENU

Kanak, the Indian specialty restaurant at Trident, Hyderabad, presents the best of authentic Indian cuisine. The thoughtfully curated menu offers a culinary journey through the undivided Indian subcontinent ranging from delicacies of the North-West frontier provinces to the renowned Hyderabadi 'Nizami dastarkhwan', - the king's spread and varied offerings from the many coasts of India. Our 'khansamas', the master culinarians, trained in the art of Indian gastronomy, take pride in ensuring the originality of every dish.

MENU

August 2026

SOUP

Tamatar dhaniya ka shorba
~112 Kcal/ 100g (120g serving)
tomato broth simmered with fresh coriander

Murgh badami shorba
~61 Kcal/ 100g (120g serving)
Almond and chicken broth

Paya shorba
~368 Kcal/ 100g (120g serving)
lamb trotter broth spiced with black pepper

APPETISER

Anjeer paneer tikka
~429 Kcal/ 100g (160g serving)
cottage cheese filled with dried fig relish, beetroot marinade, cooked in a clay oven

Soya shammi kebab
~190 Kcal/ 100g (160g serving)
split bengal gram and soya galletes cooked on griddle

Kadak roomali
~488 Kcal/ 100g (160g serving)
crisp roomali topped with cheese, chilli, onion and tomato

Malai broccoli
~89 Kcal/ 100g (160g serving)
broccoli marinated with yoghurt and cream cheese charred in a clay oven

Shakarkand palak patta chaat
~130 Kcal/ 100g (160g serving)
oven roasted sweet potato with baby spinach crisp

Dahi kebab
~366 Kcal/ 100g (160g serving)
vermicelli crumbed yoghurt and cheese croquette

MENU

APPETISER · CONTINUED

Tulsi nimbu jhinga
~253 Kcal/ 100g (150g serving)
Vizag jumbo prawn marinated with basil and lemon cooked in clay oven

Chapa vepudu (regional specialty)
~169 Kcal/ 100g (160g serving)
murrel flavoured with curry leaves, coconut oil and cooked on griddle

Kanak murgh tikka
~243 Kcal/ 100g (200g serving)
chicken morsels marinated with home-ground spices, cooked in a clay oven

Gosht seekh kebab
~410 Kcal/ 100g (160g serving)
spiced lamb mince skewer cooked in clay oven

Patthar ka gosht (regional specialty)
~247 Kcal/ 100g (160g serving)
lamb escalope marinated in home-made spice mix cooked on lava stone

Ghutwan Kebab
~250 Kcal/ 100g (140g serving)
shredded lamb leg with a blend of spices

100 g. Actual portions may vary by weight. Please speak to your server for chef's choice preparation for the day.

FROM THE SEAS

Crab
~120 Kcal/ 100g
choice of preparation - Butter garlic pepper, Chetinad

Lobster
~150 Kcal/ 100g
choice of preparation - Butter garlic pepper, Chetinad

MENU

CURRY AND KORMA

Dakshin ka saag
~81 Kcal/ 100g (180g serving)
locally sourced Red amaranth,green amarath, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic

Kathal Rara
~179 Kcal/ 100g (230g serving)
jackfruit cooked in onion, tomato and curd gravy

Khumb bhuna pyaaz
~178 Kcal/ 100g (200g serving)
mushroom, shallot, home-ground spices

Paneer tamatar ka kut (regional specialty)
~315 Kcal/ 100g (210g serving)
cottage cheese cooked in a tangy tomato and coconut grvay

Narengi pateli kofta
~184 Kcal/ 100g (230g serving)
cottage cheese dumplings simmered in a tomato gravy flavoured with mandarin oranges

Royyala iguru (regional specialty)
~130 Kcal/ 100g (210g serving)
regional speciality of spiced prawn tossed along with onion, tomato and curry leaves

Sarson bhetki
~203 Kcal/ 100g (220g serving)
Bengal bhetki simmered in mustard and yogurt gravy

Nawabi chicken chaap
~350 Kcal/ 100g (230g serving)
rich chicken preparation from the Dastarkhwans of Metiabruz

Hari mirch Ka murgh keema
~311 Kcal/ 100g (230g serving)
chicken mince cooked with hot green chillis

MENU

CURRY AND KORMA · CONTINUED

Chaana daal gosht
~379 Kcal/ 100g (220g serving)
rustic lamb and split Bengal gram curry flavoured with fennel

DAL

Dal-e-Kanak
~598 Kcal/ 100g (160g serving)
twenty four hour simmered black lentil finished in butter

Toor dal tadka
~317 Kcal/ 100g (150g serving)
pigeon pea lentil tempered with cumin, garlic and mustard

Dal Kewati
~130 Kcal/ 100g (160g serving)
five varieties of lentil cooked together and tempered with onion, garlic, tomatoes and chillis

BIRYANI AND RICE

All biryanis are served with mirch ka salan (contains peanut) and cucumber raita (contains lactose)

Hyderabadi subz dum biryani (regional specialty)
~293 Kcal/ 100g (410g serving)
marinated vegetables and spiced basmati rice, cooked in the traditional `dum' style

Shahi jeera pyaaz pulao
~208 Kcal/ 100g (200g serving)
aromatic basmati rice tempered with royal cumin and caramelized onion

Steamed basmati rice
~97 Kcal/ 100g (150g serving)
aged basmati rice

Awadhi murgh dum biryani
~314 Kcal/ 100g (420g serving)
marinated chicken and fragnant basmati rice, cooked in traditional `dum' style with rose, saffroned aromatic spice

MENU

BIRYANI AND RICE · CONTINUED

Hyderabadi kacche gosht ki biryani (regional specialty)
~272 Kcal/ 100g (420g serving)
marinated lamb and spiced basmati rice, cooked in the traditional `dum' style

INDIAN BREAD

Tandoori roti
~312 to 362 Kcal/ 100g (80g serving)
plain | garlic | butter | cheese

Roomali roti
~463 Kcal/ 100g (60g serving)
thin, soft unleavened bread

Missi roti
~468 Kcal/ 100g (80g serving)
Bengal gram flour bread with chopped onion, coriander and chilli

Naan
~312 to 362 Kcal/ 100g (80g serving)
plain | garlic | butter

Laccha parantha
~312 to 362 Kcal/ 100g (80g serving)
layered whole wheat bread baked in a clay oven | carom seed | red chilli | butter

Rajasthani tikkar
~432 Kcal/ 100g (80g serving)
home-ground multigrain flour, flavoured with ginger, garlic and onion, cooked with ghee

Ulte tawa paratha
~345 Kcal/ 100g (80g serving)
rich, flaky paratha cooked on an inverted griddle

MENU

ACCOMPANIMENT

Aloo gada vepudu (regional specialty)
~172 Kcal/ 100g (160g serving)
Andra style stir fried potatoes

Raita
~103 Kcal/ 100g (120g serving)
yoghurt with roasted cumin and black salt | cucumber | plain | mixed vegetable

DESSERT

Fig and saffron phirni
~330 Kcal/ 100g (110g serving)
slow cooked rice pudding flavoured with fig and saffron

Badam ka halwa (sugar free)
~464 Kcal/ 100g (150g serving)
slow cooked almonds along with ghee and flavoured with cardamom

Kanak Sundae
~205 Kcal/ 100g (180g serving)
vanilla, mango, strawberry ice cream with seasonal fruits,brownie and superseed granola

Kesari kulfi
~299 Kcal/ 100g (110g serving)
saffron, pistachio infused traditional set condensed milk

Apricot delight (regional specialty)
~315 Kcal/ 100g (80g serving)
stewed apricots with whipped fresh cream and vanilla sponge

Qubhani ka meetha (regional specialty)
~315 Kcal/ 100g (80g serving)
sugar poached apricot

Rasmalai tres leches
~281 Kcal/ 100g (180g serving)
saffron infused cake, flavoured milk, pistachio, brandy snap

MENU

DESSERT · CONTINUED

Filter kaapi ice cream
~195 Kcal/ 100g (80g serving)
homemade icecream with 75% pure coffee decoction

Paan ice cream
~202 Kcal/ 100g (80g serving)
homemade icecream with beetel leaves, gulkand and fennel

DIGESTIF

Liqueur 60ml pour
Aperol

Tea
Chamomile | Green | English breakfast

Coffee
Espresso | French press | Americano | Cappuccino | Caffè latte | Macchiato

Selection of locally sourced tea and coffee
Masala chai | Assam full leaf | Darjeeling | South Indian filter coffee

subcontinental cheese cooked all the way on charcoal flames underlining the flavour of the spice blends.

BHATTI KA RASOI

Anar badam ke aloo
~296 Kcal/ 100g (200g serving)
potato filled with almond and fresh pomegranate, cooked in a clay oven

Doodhiya kofta seekh
~129 Kcal/ 100g (220g serving)
a royal preparation of bottle gourd mixed with nuts and cottage cheese

Nizami pomfret
~308 Kcal/ 100g (220g serving)
whole silver pomfret marinated in coriander, chilli and garlic, cooked in a clay oven

MENU

BHATTI KA RASOI · CONTINUED

Bhatti ka chooza (serves two)
~183 Kcal/ 100g (450g serving)
whole spring chicken marinated with yoghurt, Kashmiri chilli, spices cooked in a traditional clay oven

Ahuna meat
~380 Kcal/ 100g (220g serving)
Champaran style marinated lamb cooked in mustard oil, spices and red onion on dum

Dum ki chaap
~129 Kcal/ 100g (200g serving)
char grilled lamb chop, marinated with yoghurt, saffron, yellow chilli and warm spices

Raan-e-Kanak (serves two)
~153 Kcal/ 100g (845g serving)
marinated tender whole leg of lamb, roasted in a clay oven

We do not levy a service charge. All prices are exclusive of 18% Goods and Services Tax. Should you be allergic to gluten or any other ingredient, please bring it to the attention of the server.

AKSHAYA

APPETISER

Anjeer paneer tikka
~429 Kcal/ 100g (160g serving)
cottage cheese filled with dried fig relish, beetroot marinade, baked in a clay oven

Kumbh Galouti
~225 Kcal/ 100g (140g serving)
mushroom gallets seared on a flat pan

Shakarkand palak patta chat
~130 Kcal/ 100g (180g serving)
oven roasted sweet potato, baby spinach crisp, tamarind and mint relish

Doodhiya kofta seekh
~129 Kcal/ 100g (220g serving)
soya bean cooked in yoghurt marinade, char grilled

Tulsi nimbu jhinga (sustainably sourced seafood)
~253 Kcal/ 100g (150g serving)
Vizag jumbo prawn marinated with basil and lemon baked in clay oven

Tawa Salmon (sustainably sourced seafood)
242kcal/100 g serving (170 gs)
pan seared salmon in rustic Indian spices cooked on a griddle

Murgh malai tikka
~319 Kcal/ 100g (170 g serving)
chicken morsels marinated with home creamy yoghurt, cashew and cream, finished in tandoor

Raan-e-kanak
~153 Kcal/ 100g (140g serving)
marinated tender whole leg of lamb, roasted in a tandoor

SORBET

Aam aur tulsi ka sorbet
~186 Kcal/100 g (130g serving)

AKSHAYA

d with dal-e-Palak and assorted Indian breads. Choice of biryani and rice will be served with main course.

MAIN COURSE

Aloo mirch ki katli
231 kcal/100 gs (170 g serving)
slices of potato and fresh green chilli stir fried with spices

Bhapa kofta curry
~301 Kcal/ 100g (170g serving)
steamed cottage cheese dumplings, simmered in tomato and fenugreek gravy

Jodhpuri bhindi
~308 Kcal/ 100g (170g serving)
crispy okra marinated in gram flour, spices and caraway seeds

Khumb pyaz ki subzi
~279 Kcal/ 100g (170 g serving)
Kashmiri morels cooked with shallots and spices

Royyala iguru (sustainably sourced seafood, regional specialty)
~130 Kcal/ 100g (210g serving)
regional speciality of spiced Vizag prawn in an onion and tomato gravy

Kumarakom fish curry (sustainably sourced seafood)
~239 Kcal/ 100g (170 g serving)
local delicacy of Kerala backwaters fish simmered in chili, moringa and tamarind pulp

Tangdi kaliyan
~312 Kcal/ 100g (170 g serving)
Awadhi preparation of chicken leg cooked in yoghurt with onions tomatoes and rustic spices

Nalli Nihari
~311 Kcal/ 100g (170 g serving)
slow cooked stew of lamb shank bone marrow, brown onion and spices

DESSERT

Badam ka halwa (sugar free)
~464 Kcal/ 100g (150g serving)
rabdi crémeux, pistachio foam, passionfruit gel, rose dust

AKSHAYA

DESSERT · CONTINUED

Gulab jamun
~862 Kcal/ 100g (100g serving)
reduced milk dumpling simmered in sugar syrup

Kesari kulfi
~299 Kcal/ 100g (110g serving)
saffron infused traditional condensed milk ice cream | rabdi | pistachio

Qubani ka meetha (regional specialty)
~315 Kcal/ 100g (80g serving)
sugar poached apricot

Homemade Specials

filter kaapi ice cream
~195 Kcal/ 100g (80g serving)

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SIDDHATVA

APPETISER

Anjeer paneer tikka
~429 Kcal/ 100g (160g serving)
cottage cheese filled with dried fig relish, beetroot marinade, baked in a clay oven

Malai broccoli
~89 Kcal/ 100g (160g serving)
broccoli marinated with yoghurt and cream cheese baked in a clay oven

Subz dahi kebab
~366 Kcal/ 100g (140g serving)
vermicelli crumbed yoghurt croquette, cheese and vegetables

Doodhiya kofta seekh
~129 Kcal/ 100g (220g serving)
soya bean cooked in yoghurt marinade, char grilled

Tulsi nimbu jhinga (sustainably sourced seafood)
~253 Kcal/ 100g (150g serving)
Vizag jumbo prawn marinated with basil and lemon baked in clay oven

Chapa vepudu (sustainably sourced seafood, regional specialty)
~169 Kcal/ 100g (150g serving)
spiced murrel cooked on griddle

Kanak murgh tikka
~243 Kcal/ 100g (200g serving)
chicken morsels marinated with home-ground spices, baked in a clay oven

Patthar ka gosht (regional specialty)
~247 Kcal/ 100g (200g serving)
lamb escalope marinated in home-made spice mix cooked on lava stone

Raan-e-Kanak
~153 Kcal/ 100g (140g serving)
marinated tender whole leg of lamb, roasted in a tandoor

SIDDHATVA

SORBET

Aam aur tulsi ka sorbet
~186 Kcal/100 g (130g serving)

d with dal-e-Palak and assorted Indian breads. Choice of biryani and rice will be served with main course.

MAIN COURSE

Dakshin ka saag
~81 Kcal/ 100g (180g serving)
locally sourced amaranth, moringa, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic

Kathal Rara
~179 Kcal/ 100g (230g serving)
jackfruit cooked in onion tomato gravy

Khumb bhuna pyaaz
~178 Kcal/ 100g (200g serving)
fresh button mushroom, shallot, home-ground spices

Paneer tamatar ka kut
~315 Kcal/ 100g (210g serving)
cottage cheese cooked in a tangy tomato gravy

Lobster pepper curry (sustainably sourced seafood)
~150 Kcal/ 100g (100g serving)
lobster cooked in mild flavoured home-made curry

Royyala iguru (sustainably sourced seafood, regional specialty)
~130 Kcal/ 100g (210g serving)
regional speciality of spiced Vizag prawn in an onion and tomato gravy

Sarso bhetki (sustainably sourced seafood)
~203 Kcal/ 100g (220g serving)
Bay of Bengal bhetki simmered in mustard and onion gravy

Nawabi chicken chaap
~184 Kcal/ 100g (230g serving)
tender chicken simmered in a rich, aromatic cashewnut and khus khus gravy

SIDDHATVA

MAIN COURSE · CONTINUED

Bihari meat
~380 Kcal/ 100g (220g serving)
tender lamb chops cooked with homeground spices and whole garlic pod

DESSERT

Badam ka halwa (sugar free)
~464 Kcal/ 100g (150g serving)
rabdi crémeux, pistachio foam, passionfruit gel, rose dust

Double ka meetha
~862Kcal/serving(100g)
fried bread slices soaked in hot milk with spices

Kesari kulfi
~299 Kcal/ 100g (110g serving)
saffron infused traditional condensed milk ice cream | rabdi | pistachio

Homemade Specials

filter kaapi ice cream
~195 Kcal/ 100g (80g serving)

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AMNAYA

APPETISER

Anjeer paneer tikka
~429 Kcal/ 100g (160g serving)
cottage cheese filled with dried fig relish, beetroot marinade, baked in a clay oven

Malai broccoli
~89 Kcal/ 100g (160g serving)
broccoli marinated with yoghurt and cream cheese baked in a clay oven

Subz dahi kebab
~366 Kcal/ 100g (140g serving)
vermicelli crumbed yoghurt croquette, cheese and vegetables

Tandoori suran
~130 Kcal/ 100g (180g serving)
elephant yam cooked with Indian spices and tamarind glaze

Butter garlic lobster (sustainably sourced seafood)
~150 Kcal/ 100g (100g serving)
panseared lobster with garlic, fresh chili and butter

Kanak murgh tikka
~243 Kcal/ 100g (200g serving)
chicken morsels marinated with home-ground spices, baked in a clay oven

Pathar ka gosht (regional specialty)
~247 Kcal/ 100g (200g serving)
lamb escalope marinated in home-made spice mix cooked on lava stone

Sulatani chaap
~129 Kcal/ 100g (200g serving)
Indian spiced New Zealand lamb rack

SORBET

Aam aur tulsi ka sorbet
~186 Kcal/100 g (130g serving)

AMNAYA

d with dal-e-Hanak and assorted Indian breads. Choice of biryani and rice will be served with main course.

MAIN COURSE

Bhapa kofta curry
~301 Kcal/ 100g (170g serving)
steamed cottage cheese dumplings, simmered in tomato and fenugreek gravy

Dakshin ka saag
~81 Kcal/ 100g (180g serving)
locally sourced amaranth, moringa, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic

Guchhi awadhi korma
~279 Kcal/ 100g (170 g serving)
Kashmiri morrel cooked in a creamy nut and yoghurt gravy

Kathal rara
~179 Kcal/ 100g (230g serving)
jackfruit cooked in onion tomato gravy

Royyala iguru (sustainably sourced seafood, regional specialty)
~130 Kcal/ 100g (210g serving)
regional speciality of spiced Vizag prawn in an onion and tomato gravy

Sarso bhetki (sustainably sourced seafood)
~203 Kcal/ 100g (220g serving)
Bay of Bengal bhetki simmered in mustard and onion gravy

Tangdi kaliyan
~312 Kcal/ 100g (170 g serving)
Awadhi preparation of chicken leg cooked in yoghurt with onions tomatoes and rustic spices

Nalli Nihari
~311 Kcal/ 100g (170 g serving)
slow cooked stew of lamb shank bone marrow, brown onion and spices

DESSERT

Badam ka halwa (sugar free)
~464 Kcal/ 100g (150g serving)
rabdi crémeux, pistachio foam, passionfruit gel, rose dust

AMNAYA

DESSERT · CONTINUED

Bharwa kala jamun
~862 Kcal/ 100g (100g serving)
stuffed milk dumplings cooked till dark, sugar syrup

Kesari kulfi
~299 Kcal/ 100g (110g serving)
saffron infused traditional condensed milk ice cream | rabdi | pistachio

Qubani ka meetha (regional specialty)
~315 Kcal/ 100g (80g serving)
sugar poached apricot

Homemade Specials

filter kaapi ice cream
~195 Kcal/ 100g (80g serving)

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NAIVEDYAM

APPETISER

Anjeer paneer tikka
~429 Kcal/ 100g (160g serving)
cottage cheese filled with dried fig relish, beetroot marinade, baked in a clay oven

Malai broccoli
~89 Kcal/ 100g (160g serving)
broccoli marinated with yoghurt and cream cheese baked in a clay oven

Subz dahi kebab
~366 Kcal/ 100g (140g serving)
vermicelli crumbed yoghurt croquette, cheese and vegetables

Tulsi nimbu jhinga (sustainably sourced seafood)
~253 Kcal/ 100g (150g serving)
Vizag jumbo prawn marinated with basil and lemon baked in clay oven

Chapa vepudu (sustainably sourced seafood, regional specialty)
~169 Kcal/ 100g (150g serving)
spiced murrel cooked on griddle

Kanak murgh tikka
~243 Kcal/ 100g (200g serving)
chicken morsels marinated with home-ground spices, baked in a clay oven

Gosht chapli
~410 Kcal/ 100g (140g serving)
Peshawari spiced and palm-flattened galette of minced lamb

Patthar ka gosht (regional specialty)
~247 Kcal/ 100g (200g serving)
lamb escalope marinated in home-made spice mix cooked on lava stone

d with dal-e-Hanak and assorted Indian breads. Choice of biryani and rice will be served with main course.

MAIN COURSE

Dakshin ka saag
~81 Kcal/ 100g (180g serving)
locally sourced amaranth, moringa, malabar spinach, water spinach and sorrel leaves, tempered with cumin and garlic

NAIVEDYAM

MAIN COURSE · CONTINUED

Kathal Rara
~179 Kcal/ 100g (230g serving)
jackfruit cooked in onion tomato gravy

Paneer tamatar ka kut
~315 Kcal/ 100g (210g serving)
cottage cheese cooked in a tangy tomato gravy

Royyala iguru (sustainably sourced seafood, regional specialty)
~130 Kcal/ 100g (210g serving)
regional speciality of spiced Vizag prawn in an onion and tomato gravy

Sarson bhetki (sustainably sourced seafood)
~203 Kcal/ 100g (220g serving)
Bay of Bengal bhetki simmered in mustard and onion gravy

Hari mirch ka murgh keema
~311 Kcal/ 100g (230g serving)
hunter style chicken curry

Ahuna meat
~380 Kcal/ 100g (220g serving)
lamb marinated in mustard oil, spices and red onion, cooked on slow charcoal flame

DESSERT

Badam ka halwa (sugar free)
~464 Kcal/ 100g (150g serving)
rabdi crémeux, pistachio foam, passionfruit gel, rose dust

Gulab jamun
~862 Kcal/ 100g (100g serving)
reduced milk dumpling simmered in sugar syrup

Kesari kulfi
~299 Kcal/ 100g (110g serving)
saffron infused traditional condensed milk ice cream | rabdi | pistachio

NAIVEDYAM

DESSERT · CONTINUED

Qubani ka meetha (regional specialty)
~315 Kcal/ 100g (80g serving)
sugar poached apricot

Homemade Specials

filter kaapi ice cream
~195 Kcal/ 100g (80g serving)

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