

FIRST IMPRESSIONS

SALAD AND SOUP

- **Tomato Shorba** **750**
Ginger, fennel, cream, basil
- **Sweet Pea Soup** **750**
Fresh peas, cream, goat cheese croutons
- **Anjeer, Arugula and Couscous Salad** **750**
Spice crusted fresh mozzarella, malabar spices blend
- **Quinoa and Peanut Sandeko** **750**
Cucumber, caper, cranberry, malt vinegar dressing
- **Paya Ka Sorba** **750**
Lamb trotter, slow cooked fumet
- **Murgh Kali Mirch Ka Shorba** **750**
Overnight cooked chicken stock, tellicherry peppercorn

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

APPETISERS

- **Prem Prakash Ke Samosa** **900**
Tistung potatoes, raisins, cashew nut, pepper
- **Lal Shikampuri** **900**
Spiced beetroot galette, Hung curd filling
- **Dahi Ke Kebab** **900**
Yogurt gallets, fresh cheese, cardamom
- **Palak Patta Chaat** **900**
Crisped spinach, yogurt, tamarind relish, pomegranate
- **Kadak Masala Roomali** **900**
Our specialty, chili, onion, cheese with sriracha mayo
- **Kanne Chyau and Goat Cheese Tikki** **950**
Chitlang cheese, crumb-fried patties, fennel seeds, ginger
- **Zaituni Murgh Seekh** **1050**
Olive, white meat, basil, chicken skewers
- **Masala Ojhari** **1050**
Spiced pork belly, tomato masala, leavened bread
- **Karavali Shrimps** **1300**
Stir fried, white shrimps, black peppercorn, star anise, coconut curry
- **Crab Chatpata** **1200**
Shredded crab meat Coconut cream Mustard seeds Fennel
- **“Chettinad” Spiced Salmon** **1200**
House blend spices, jalapenos, fresh coconut, micro uttapam

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

TANDOOR – FROM THE CLAY OVEN

- **Paneer Pepper Parsley** **950**
Cottage cheese, parsley, tellichery peppercorn, belkot cheese
- **Subz Seekh Numaish** **950**
New potato, broccoli, baby corn, pineapple, bellpepper, yoghurt
marinade
- **Malai Phool** **950**
Amul cheese fondue, spiced churma, broccoli cauliflower
floreets
- **Bharwan Aloo** **950**
Pomegranate, cream cheese, almonds, craisins, char roasted
- **Kumbh Pe Kumbh** **950**
Stuffed mushrooms, cottage cheese, house blend spices
- **Kabab Platter** **1700**
Sharing plate of “days special” vegetarian delicacies
- **Teen Mirch Ka Mahi Tikka** **1150**
Black, green, red peppercorn, yoghurt marinade
- **Murgha Tikka “Mirza Hasnu”** **1150**
Chicken thigh, house blend spices, yoghurt, cashew nut
- **Timmuri Chicken Tikka** **1150**
Timmur spice, tandoor roasted
- **Lamb Sekuwa** **1150**
Twice cooked lamb, lapsi chutney, turmeric puree
- **Ghost Seekh Gilaf** **1150**
Minced lamb skewers, chopped boiled egg, bell pepper
- **Achari Jhinga** **1250**
Charmulla sauce, mezuna
- **Tandoori Chic000ken** **1400**
Farm chicken on bone, classic tandoori marinade
- **Kabab Platter** **1800**
Sharing plate of “days special” non-vegetarian delicacies

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

ENTREES

- **Paneer Asparagus & Mushroom Kadhai** 950
Cottage cheese, asparagus, mushroom, kadhai spice blend
- **Paneer Makhni** 1050
Tomato gravy, fenugreek powder, cottage cheese
- **Chwonke Palak, Singada and Edamame** 950
Cumin, garlic spinach, water chestnut
- **Jaisalmeri Bhindi** 950
Fried okra, fennel, tomato, dry mango powder
- **Hing Jeera Ke Chatpate Aloo** 950
Onion, ginger, asafoetida
- **Quinoa Kofta** 950
Spinach, cumin, cheese dumplings, saffron sauce
- **Baigan Mirch Ka Salan** 950
Chillies, eggplant, sesame, tamarind, peanut gravy
- **Vegetable Briyani** 1250
Aromatic basmati rice, fresh vegetables, baked in pot
- **Butter Chicken** 1250
Shredded tandoori chicken, tomato sauce
- **Pind Da Kukud** 1100
Home style chicken curry, mathania mirch, kasoori methi
- **Rogan Josh** 1250
Stewed mutton chunks, fennel seeds, brown onion, ginger
- **Mutton "Oudh" Korma** 1200
Bone in curry, cashew nut, dum style
- **Salmon Kadhai** 1350
Kadhai spice blend, ginger, onion, peppers
- **Shrimp Moilee** 1350
Coconut chilli turmeric curry
- **Pardanashi Murgh Biryani** 1350
Basmati rice, cooked dum style, saffron, rose water

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

SPECIALS

- **Lamb Pulao** **1250**
“Dum” cooked rice, lamb chunks, rose water, caramelized onion
- **Murgh Peshawari Lababdar** **1250**
White meat stuffed chicken, house blend spices, baglung potatoes
- **Griddled Rainbow Trout** **1400**
Olive tepinade, vegetable upma, grilled asparagus
- **Tandoori Pork Chops** **1600**
Apple pachdi, buttered vegetable, timmuri aloo
- **Frontier Lamb Rack** **5100**
48-hour marinated lamb rack, ginger, frontier spice

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

TANDOORI BREADS

| | |
|---|-----|
| ■ Stone-Ground Whole Wheat Roti, Olive Oil | 200 |
| ■ Thyme and Olive Naan | 250 |
| ■ Classic Naan/ Cilantro Garlic Naan | 250 |
| ■ Green Pea Kulcha Stuffed naan, spiced green peas, potatoes | 250 |
| ■ Khasta Roti Flaky flat breads, whole wheat flour, cumin, Ghee | 250 |
| ■ Truffle Oil and Mushroom Kulcha | 400 |
| ■ Yak Cheese Kulcha Onion, Piquillo pepper stuffed bread | 350 |
| ■ Missi Roti Gram flour, carom seeds, handmade leavened dough | 350 |
| ■ Keema Kulcha Minced lamb, stuffed leavened dough | 450 |
| ■ Assorted Bread Basket Classic naan, green pea kulcha, lachha paratha | 600 |

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

SIDES

| | |
|---|------------|
| ● Aged Basmati Rice | 450 |
| ● Raita Cucumber, mint, raisin, yoghurt | 450 |
| ● Pappad Basket Assortment of lentil crispies | 450 |
| ● Wild Mushroom Pulao Aged basmati rice, cardamom, wild mushrooms | 700 |
| ● Dal Yellow lentil, tomatoes, spices | 600 |
| ● Dal Makhani Overnight cooked black lentil, tomato, cream spices | 600 |
| ● Pindi Chole Chickpeas, house blend spices, classic | 600 |

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

THALI

An Indian Degustation Menu

The thali is the quintessential Indian meal experience curated to satiate the soul while being a complete meal.

A platter of traditional dishes produced with local and seasonal ingredients, the Spice Room thali's are curated to be the perfect balance of flavors and spices. Covering the whole plate from sweet, sour, salt, bitter, astringent and spicy each dish is truly individualistic.

Served in vegetarian and non vegetarian varieties your culinary sojourn includes starters, salad, signature staples, a variety of curries, condiments and desserts.

| | |
|--|-------------|
| <input type="checkbox"/> Vegetarian | 3200 |
| <input type="checkbox"/> Non vegetarian | 3900 |

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.

DESSERTS

- **Kesari Rasmalai** **450**
Soft poached cheese dumplings in saffron flavored milk
- **Gajar Halwa** **450**
Fresh grated carrot, sugar, condensed milk, cardamom
- **Misti Doi** **450**
Wild berry compote, baked yogurt, saffron, cream
- **Lychee Chilli Mousee** **450**
Cinnamon infused, fresh berries
- **Pista Kulfi** **450**
Frozen, pistachio infused, homemade clotted cream
- **Mango Brulee** **450**
Classic crème brulee infused with mango
- **Indian Mithai Sampler** **600**
Platter of house made desserts

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

All rates are inclusive applicable taxes.