




Set amid verdant gardens, Spice Room is an innately Indian dining destination.

Renowned for its authenticity, the destination is a harmony of tastes expressed through a signature medley of colors, unparalleled flavors, exotic spices and rare herbs.



FIRST IMPRESSIONS

SALAD AND SOUP

Rs. 550

- Tomato Shorba
Ginger | Fennel | Cream | Basil
- Sweet Pea Soup
Fresh peas | Cream | Goat cheese croute
- Anjeer, Arugula and Couscous Salad
Spice crusted fresh mozzarella | Malabar spices blend
- Quinoa and Peanut Sandeko
Cucumber | Caper | Cranberry | Malt vinegar dressing
- Paya Ka Shorba
Lamb trotter | Slow cooked fumet
- Murgh Kali Mirch Ka Shorba
Overnight cooked chicken stock | Tellicherry peppercorn

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APPETISERS

- **Prem Prakash Ke Samosa**
Tistung potatoes | Craisins | Cashew nut | Pepper
Rs. 650
- **Lal Shikampuri**
Spiced beetroot galette | Hung curd filling
Rs. 650
- **Dahi Ke Kabab**
Yogurt gallets | Fresh cheese | Cardamom
Rs. 650
- **Palak Patta Chaat**
Crisped spinach | Yogurt | Tamarind relish | Pomegranate
Rs. 650
- **Kadak Masala Roomali**
Our specialty | Chilli | Onion | Cheese with sriracha mayo
Rs. 650
- **Kanne Chyau and Goat Cheese Tikki**
Chitlang cheese | Crumb-fried patties | Fennel seeds | Ginger
Rs. 750
- **Bhatmass Ke Kabab**
Edamame and vegetable kebab | "Gundruk" pickle | Apple pachadi
Rs. 750

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- **Zaituni Murgh Seekh**
Olive | White meat | Basil | Chicken skewers
Rs. 750
- **Lamb Sartaj**
Minced lamb | Cardamom | Mace | Cheese | Griddled
Rs. 750
- **Masala Ojhari**
Spiced pork belly | Tomato masala | Leavened bread
Rs. 750
- **Duck Ke Pharchey**
Pan-seared duck skewers | Onion seed | Grilled
Rs. 850
- **Karavali Shrimps**
Stir-fried | White shrimps | Black peppercorn | Star anise | Coconut curry
Rs. 950
- **Crab Chatpata**
Shredded crab meat | Coconut cream | Mustard seeds | Fennel
Rs. 950
- **“Chettinad” Spiced Salmon**
House blend spices | Jalapeños | Fresh coconut | Micro uttapam
Rs. 950

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TANDOOR - FROM THE CLAY OVEN

- **Paneer Pepper Parsley**
Cottage cheese | Parsley | Tellichery peppercorn | Belkot cheese
Rs. 750
- **Subz Seekh Numaish**
New potato | Broccoli | Babycorn | Pineapple | Bellpepper | Yogurt marinade
Rs. 750
- **Malai Phool**
Amul cheese fondue | Spiced churma | Broccoli | Cauliflower florets
Rs. 750
- **Bharwan Aloo**
Pomegranate | Cream cheese | Almonds | Craisins | Char roasted
Rs. 750
- **Kumbh Pe Kumbh**
Stuffed mushrooms | Cottage cheese | House blend spices
Rs. 750
- **Kabab Platter**
Sharing plate of "days special" vegetarian delicacies
Rs. 1250

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- **Teen Mirch Ka Mahi Tikka**
Black | Green | Red peppercorn | Yogurt marinade
Rs. 850
- **Murgh Tikka “Mirza Hasnu”**
Chicken thigh | House blend spices | Yogurt | Cashew nut
Rs. 850
- **Timmuri Chicken Tikka**
Timmur spice | Tandoor roasted
Rs. 850
- **Lamb Sekuwa**
Twice cooked lamb | Lapsi chutney | Turmeric puree
Rs. 850
- **Gosht Seekh Gilaf**
Minced lamb skewers | Chopped boiled egg | Bell pepper
Rs. 850
- **Achari Jhinga**
Charmulla sauce | Mezuna
Rs. 950
- **Tandoori Chicken**
Farm chicken on bone | Classic tandoori marinade
Rs. 1050
- **Kabab Platter**
Sharing plate of “days special” non-vegetarian delicacies
Rs. 1450

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ENTRÉES

- **Paneer Asparagus and Mushroom Kadhai**
Cottage cheese | Asparagus | Mushroom | Kadhai spice blend
Rs. 750
- **Paneer Makhni**
Tomato gravy | Fenugreek powder | Cottage cheese
Rs. 750
- **Quinoa Kofta**
Spinach | Cumin | Cheese dumplings | Saffron sauce
Rs. 750
- **Chwonke Palak, Singada and Edamame**
Cumin | Garlic spinach | Water chestnut
Rs. 750
- **Baigan Mirch Ka Salan**
Chillies | Eggplant | Sesame | Tamarind | Peanut gravy
Rs. 750
- **Jaisalmeri Bhindi**
Fried okra | Fennel | Tomato | Dry mango powder
Rs. 750
- **Hing Jeera Ke Chatpate Aloo**
Onion | Ginger | Asafoetida
Rs. 750
- **Vegetable Biryani**
Aromatic Basmati | Fresh vegetables | Baked in pot
Rs. 950

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- **Butter Chicken**
Shredded tandoori chicken | Tomato sauce
Rs. 850
- **Pind Da Kukad**
Home style chicken curry | Mathania mirch | Kasoori methi
Rs. 850
- **Rogan Josh**
Stewed khassi chunks | Fennel seeds | Brown onion | Ginger powder
Rs. 850
- **Mutton "Oudh" Korma**
Bone in curry | Cashew nut | Dum style
Rs. 850
- **Salmon Kadhai**
Kadhai spice blend | Ginger | Onion | Peppers
Rs. 950
- **Shrimp Moilee**
Coconut | Chilli | Turmeric curry
Rs. 1050
- **Pardanashi Murgh Biryani**
Basmati rice | Cooked dum style | Saffron | Rose water
Rs. 1050

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SPECIALS

- **Murgh Peshawari Lababdar**
White meat stuffed chicken | House blend spices | Baglung potatoes
Rs. 950
- **Lamb Pulao**
"Dum" cooked rice | Lamb chunks | Rose water | Mint | Caramelized onions
Rs. 950
- **Griddled Rainbow Trout**
Olive tepinade | Vegetable upma | Grilled asparagus
Rs. 1050
- **Tandoori Pork Chops**
Apple pachdi | Buttered vegetable | Timmuri aloo
Rs. 1050
- **Frontier Lamb Rack**
48-hour marinated lamb rack | Ginger | Frontier spice
Rs. 1850

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TANDOORI BREADS

- Stone-Ground Whole Wheat Roti, Olive Oil
Rs. 150
- Thyme and Olive Naan
Rs. 200
- Classic Naan / Cilantro Garlic Naan
Rs. 200
- Green Pea Kulcha
Stuffed naan | Spiced green peas | Potatoes
Rs. 200
- Khasta Roti
Flaky flat breads | Whole wheat flour | Cumin | Ghee
Rs. 200
- Truffle Oil and Mushroom Kulcha
Rs. 250
- Yak Cheese Kulcha
Onion | Piquillo pepper stuffed bread
Rs. 250
- Missi Roti
Gram flour | Carom seeds | Handmade leavened dough
Rs. 250
- Assorted Bread Basket
Classic naan | Green pea kulcha | Lachha paratha
Rs. 450
- Keema Kulcha
Minced lamb | Stuffed leavened bread
Rs. 350

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SIDES

- Aged Basmati Rice
Rs. 350
- Raita
Cucumber | Mint | Raisin | Yogurt
Rs. 350
- Pappad Basket
Assortment of lentil crispies
Rs. 350
- Dal
Yellow lentil | Tomatoes | Spices
Rs. 450
- Dal Makhani
Overnight cooked black lentil | Tomato | Cream | Spices
Rs. 450
- Pindi Chole
Chickpeas | House blend spices | Classic
Rs. 450
- Wild Mushroom Pulao
Aged Basmati rice | Cardamom | Wild mushrooms
Rs. 450
- Organic Brown Basmati Rice
Rs. 450

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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 palate from sweet, sour, salt, bitter, astringent and spicy- each dish is truly individualistic.

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

- Vegetarian
Rs. 2500
- Non-vegetarian
Rs. 3000

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BEVERAGE

COCKTAILS

Rs. 775

Chaitini

Vodka | Homemade masala chai decoction | Bitter

Dalle ko mojito

White rum | Lime | Ginger | Mint | Dalle chilli | Soda

Negroni

Campari | Gin | Sweet vermouth

NON ALCOHOLIC COCKTAILS

Rs. 500

Aam panna

Green mango | Mint | Roasted cumin powder | Black salt

Sadabahar

Beetroot | Carrot | Radish | Basil | Aloe vera | Apple

APERITIF

Rs. 575

Campari

Aperol

WHISKY

Johnnie walker red label

Rs. 550

Chivas regal 12 years

Rs. 675

Talisker 10 years

Rs. 850

Laphroaig

Rs. 1200

DOMESTIC

Old durbar

Rs. 425

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RUM
Rs. 425

Khukuri
Old monk

VODKA

8848
Rs. 425

Grey goose
Rs. 875

Belvedere
Rs. 875

TEQUILA

Camino
Rs. 550

GIN

Gordons
Rs. 475

Bombay Sapphire
Rs. 675

LOCAL SPIRITS
RS. 425

Himalayan aila
Yarsagumba liquor

BEER

Bira
Rs. 650

Sherpa on draught
Rs. 650

Kingfisher
Rs. 775

Carlsberg
Rs. 775

OTHER BEVERAGES

Bottled water
Rs. 200

Selection of aerated beverages and canned juice
Rs. 275

Tonic water/ Ginger ale/ Diet pepsi
Rs. 325

Seasonal fresh juice
Rs. 375

Selection of tea and coffee
Rs. 400

Red bull
Rs. 550

Himalayan sparkling water (300ml/ 750ml)
Rs. 350/ 600

LIQUEUR **Rs. 550**

Kahlua
Sambuca

COGNAC

Courvoisier VSOP
Rs. 1025

Remy martin XO
Rs. 2250