

LUNCH TIMING: 12:30 PM - 03:30 PM

DINNER TIMING: 07:00 PM - I I:00 PM



SHORBA

Slow simmered extracts of vegetables, meat or bones traditionally served alongside an Indian meal. Shorba was never a separate course like a soup; but based on the Western influence it started being consumed like one. Nevertheless, it is a dish full off flavor and nutrients, which may satiate the palate but not the stomach.

▲ MARAG 🕯 🗞 😭

220ml 466 Kcal Slow cooked goat meat soup, whole spices, fried onions, mint, lime

■ MURGH BADAMI ®

220 ml 358 Kcal Chicken broth, almond paste, mint

SUBZ NOORANI 1 8 4 4

220 ml 149Kcal Vegetable broth, assorted artisan spices

■ NARANGI CHILGOZA 🗂 💖 😭

220 ml 257Kcal Fresh orange, pine nut, saffron

KEBAB KOSH

Where every morsel is a culinary delight, our Kebabs (or Kebab Koshs) are the perfect way to stimulate the taste buds for the grand treat that follows. Presenting a treasure of succulent and flavorful small eats cooked by unique and age old techniques on coal ambers, iron skillets and hot stone. Each one is better than the other.

■ TANDOORI JHINGA KARI PATTA 6 5 2

192 Gms Kcal 147 Tiger prawn, curry leaf, green chili

TAWA MACCHLI ***

193 Gms Kcal 233 Season's best catch with pounded assorted Indian spices, served grilled

SHAHI SHEEK KABAB ^a

190 Gms Kcal 309 Minced lamb, kashmiri chilli, saffron, assorted spices, skewered over slow fire

TALA GOSHT

190 Gms Kcal 545

Lamb cube, caramelized onion, assorted spices

■ PESHAWARI MURGH ^a ^a

200 gms 438 Kcal

Chicken morsel, assorted Peshawari spices, mint chutney, pickled onion

VEGETARIAN A NON- VEGETARIAN

♥ NUTS ÅDAIRY 🖋 SOYA 😂 SHELLFISH 🕹 SULPHITES 🔑 FISH 🔘 EGG 🗞 GLUTEN 📇 PORK 🛭 E EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. An average active adult requires 2000kcal energy per day, however, calorie needs may vary. All prices are in Indian rupees, we levy no service charges Government taxes are additional.

All prices are in Indian rupees, we levy no service charges Government taxes are additional. ©2016–2020 Marriott International, Inc. All Rights Reserved.

All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.



PESHAWARI PANEER TIKKA

185 Gms Kcal 360 Coal cooked cottage cheese, peshawari spices, onion salad

KALMI KEBAB ^a

180 gms 342 Kcal Potato, lotus stem, green chili, coriander

PALAK ANARDANA TIKKI ^a

195 Gms Kcal 450
Spinach and pomegranate patty, yoghurt, mint chutney

🖲 DOODHIYA KEBAB 🛭 🗞 🗞 🥒

195 Gms Kcal 425 Stuffed cottage cheese, raisin, ginger, green chili

BARWAN GUCCHI \overline{\psi}

185 Gms Kcal 456 Kashmiri morels marinated and stuffed with dry fruits, nuts and cheese

HYDERABAD KA ZAIKA

The legendary cuisine was born in the Royal kitchens of the erstwhile princely state of Hyderabad, house to the richest family of the time. The grandeur of the Mughal descendants merged with local ingredients and produced a unique but vast repertoire of dishes to be not just devoured but also experienced.

DUM KA MURGH

642 gms 2163 Kcal Chicken morsel, almond, coconut brown onion gravy

■ PAYA ^a

470 gms 1109 Kcal Fragrant trotter broth, shredded lamb, mint, browned onion

SHAHI KOFTE

560 gms 1646 Kcal Apricot stuffed dumpling, onion, yoghurt, saffron, assorted Indian spices

BAGARA BAINGAN 6 89

428 gms | 1262 Kcal Potato, eggplant, peanut, sesame, coconut

DUM KI DAL ^a

640 gms 2720 Kcal Slow cooked yellow lentils, cumin, and garlic



DAWAT E LAZZEEZ

This section comprises of a mosaic of dishes, of which few were born to the travelling arriors from the North West Frontier while some were nursed in kitchens of the Royals. Some recipes have been passed down through word of mouth while others have been erfected in household kitchens. Although most ingredients remain similar, it is the technique and skill of cooking which differentiates the final texture and flavor of the dish.

TARARE JHINGA MASALA

788 Kca

Prawn, assorted whole spices, roasted garlic, coconut

■ MAKHANI CHOOZA 6 8

510 gms 367 Kcal

Chicken tikka, tomato, butter, cream, fenugreek

ROGAN JOSH ^a

515 gms 911 Kcal

Tender lamb meat, caramelized onion, ginger, red chili

▲ SHAHI NIHARI 🖰 💖

785 gms 1938 Kcal

Tender lamb meat, fragrant roots, saffron, mint

■ PANEER MAKHNI A W

430 gms 1922 Kcal

Cottage cheese, tomato, cashew, fenugreek

470 gms 1175 Kcal

Stuffed cottage cheese, basil, tomato

■ VILAITI SUBZ GUCCHI 6 ♥

Kcal 685

Kashmiri morels, fresh green peas and vegetables

■ BAOLI HANDI A W

470 gms 728 Kcal

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

ALOO AAP KI PASAND, CHOICE OF

260 gms 226 Kcal

Aloo Zeera| Aloo Muttar| Aloo Jhol Wala Potato, cumin, coriander

DAL KANGAN ^a

680 gms 1497 Kcal

Slow cooked black lentils, tomato, cream, white butter

VEGETARIAN A NON- VEGETARIAN

♥ NUTS ÅDAIRY 🖋 SOYA 😂 SHELLFISH 🕹 SULPHITES 🔑 FISH 🔘 EGG 🗞 GLUTEN 📇 PORK 🛭 E EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

All prices are in Indian rupees, we levy no service charges Government taxes are additional. © 2016–2020 Marriott International, Inc. All Rights Reserved.

All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.



BIRANJ AUR SANGAT

Every Indian meal is incomplete without starchy elements in the form of rice or milled grain bread. This not only balances the meal but also provides texture and body to the dish. While each main dish has a preferred carbohydrate rich starch to match, there are no fixed rules binding these combinations.

MURGH DUM BIRYANI ^a

600 gms 978 Kcal Layered basmati rice, aromatic spices, marinated chicken

■ KACCHE GOSHT KI BIRYANI [↑]

640 gms 978 Kcal Layered basmati rice, aromatic spices, marinated lamb

SUBZ - DUM BIRYANI ^a

600 gms 708 Kcal Layered basmati rice, assorted vegetables, aromatic spices

STEAMED RICE ⁶

524 gms 408 Kcal Steamed basmati rice with choice of flavors, cumin, onion, saffron, green peas

■ NAAN ¹ ⁸

210 gms 758 Kcal Khameeri, masala-garlic, saffron & sesame, cheese and chili

■ KULCHA ¹ ³

Onion kulcha

320 gms 337 Kcal

Paneer kulcha

320 gms 340 Kcal

Spicy mashed potato kulcha

320 gms 338 Kcal

■ ROTI ¹ ⁸

Tandoori

100 gms 262 Kcal

Tawa roti

100 gms Kcal 160



■ PARATHA ① No. 1

Mint stuffed

110 gms 160 Kcal

Methi stuffed

110 gms 165 Kcal

Laccha

110 gms 170 Kcal

30 gms 87 Kcal

GREEN SALAD

210 gms 170 Kcal

RAITA

122 gms 74 Kcal Flavored yoghurt

MITHAAS

The best way to start a meal or end it is on a sweet note. Most festive meals have a dry sweet as their first bite among other options available at the end of the meal. Here we have the favourites brought together to choose from or indulge in all of them.

SHAHI TUKDA ☐ ♥ ♥

110 gms 426 Kcal Rice bread, condensed milk, saffron, assorted nuts

■ GIL -E- FIRDAUS A W

384 gms 833 Kcal Saffron, rice pudding

■ RASMALAI

374 gms 445 Kcal Cottage cheese dumpling, saffron, pistachio, reduced milk

KULFI FALOODA 6 8

138 gms 136 Kcal Frozen milk, vermicelli, basil seed

KHUBANI KA MEETHA 1 8

490 gms 1729 Kcal Stewed apricot, pistachio



KANGAN KI JHANK 🖞 🦠 💖

VEGETARIAN

DOODHIYA KEBAB

425 Kcal Stuffed cottage cheese steaks, raisin, ginger, green chili

PALAK ANARDANA TIKKI

Kcal 450

Spinach and pomegranate patty, yoghurt, mint chutney

NAZBU PANEER

1175 Kcal Stuffed cottage cheese, basil, tomato

SHAHI KOFTE

1646 Kcal

Apricot stuffed dumpling, onion, yoghurt, saffron, assorted spices

BAOLI HANDI

728 Kcal

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN

1497 Kcal

Slow cooked black lentils, tomato, cream, white butter

INDIAN BREAD BASKET

Choice of one Indian bread

SUBZ - DUM BIRYANI

708 Kcal

Layered basmati rice, aromatic spices, assorted vegetables

GIL -E- FIRDAUS

833 Kcal

Saffron, rice pudding



KANGAN KI JHANK 🖞 🦠 🕬 🔑 😂 🚳

■ NON-VEGETARIAN

TAWA MACCHLI

193 Kcal

Season's best catch, with pounded assorted Indian spices, served grilled

PESHAWARI MURGH

438 Kca

Chicken morsel, assorted Peshawari spices, mint chutney, pickled onion

BHATTI MURGH MASALA

2269 Kcal

Chicken tikka, tomato, onion, cashew, butter, cream

ROGAN JOSH

911 Kcal

Tender lamb meat, caramelized onion, ginger, red chili

BAOLI HANDI

728 Kcal

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN

1497 Kcal

Slow cooked black lentils, tomato, cream, white butter

INDIAN BREAD BASKET

Choice of one Indian bread

KACCHE GOSHT KI BIRYANI

978 Kcal

Layered basmati rice, aromatic spices, marinated lamb

GIL -E- FIRDAUS

833 Kcal

Saffron, rice pudding



JASHAN E KHAAS ☐ 🌂 🗞 🖒 😭 🗸 🚄

Set menu option (per person)
(Minimum of four guests and above)

SHORBA

MARAG

466 Kcal

Slow cooked goat meat soup, whole spices, fried onions, mint, lime

NARANGI CHILGOZA

257 Kca

Fresh orange, pine nut, saffron

KEBAB KOSH

TAWA MACCHLI

Kcal 233

Season's best catch, with pounded assorted Indian spices, served grilled

PESHAWARI MURGH

438 Kcal

Chicken morsel, assorted Peshawari spices, mint chutney, pickled onion

TALA GOSHT

Kcal 545

Lamb cube, caramelized onion, assorted spices

DOODHIYA KEBAB

Kcal 425

Stuffed cottage cheese, raisin, ginger, green chili

PESHAWARI PANEER TIKKA

Kcal 360

Coal cooked cottage cheese, peshawari spices, onion salad

PALAK ANARDANA TIKKI ^a

Kcal 450

Spinach and pomegranate patty, yoghurt, mint chutney

DAWAT E LAZZEEZ

▲ TARARE JHINGA MASALA

Kcal 788

Prawn, assorted whole spices, roasted garlic, coconut

MURGH NAZBU KORMA

Kcal 695

Boneless chicken piece, tomato, yoghurt, nuts, basil

■ VEGETARIAN ▲ NON- VEGETARIAN

♥ NUTS ↑ DAIRY Ø SOYA 😂 SHELLFISH 🕹 SULPHITES Ø FISH 🔘 EGG 🗞 GLUTEN 🥽 PORK 🛭 E EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

All prices are in Indian rupees, we levy no service charges Government taxes are additional. ©2016–2020 Marriott International, Inc. All Rights Reserved.

All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.



728 Kcal Seasonal vegetables, cashew, yoghurt, assorted Indian spices

■ PANEER MAKHNI ^a [®]

1922 Kcal

Cottage cheese, tomato, cashew, fenugreek

DAL KANGAN

1497 Kcal

Slow cooked black lentils, tomato, cream, white butter

KACCHE GOSHT KI BIRYANI

978 Kcal

Layered basmati rice, aromatic spices, marinated lamb

SUBZ - DUM BIRYANI

708 Kcal

Layered basmati rice, assorted vegetables, aromatic spices

MIRCH KA SALAN

RAITA

MITHAAS

833 Kcal

Saffron, rice pudding

■ GULAB JAMUN ⁸ ♥

Kcal 925

Sweet dumplings dipped in sugar syrup

CUT FRUITS