



*Dum Pukht*

— *The Grand Cuisine of India* —

JOLLY NABOBS

## DUM PUKHT DIETARY INDICATORS



Please inform our Service Associate in case you are allergic to any of the following ingredients:  
Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more  
Our Chef would be delighted to design your meal without them. • Vegetable Oil | Butter | Desi Ghee used in preparations  
An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

## DASTAAN-E-DUM PUKHT

The ancient tradition of Dum cooking came into its own in 18th century Awadh, when in the grip of a famine Nawab Asaf-ud-Daulah initiated a food for work program employing thousands during the building of the Bara Imambara. Large cauldrons filled with rice, meats, vegetables and spices were sealed and allowed to slow cook on embers and served to the artisans and builders.

Gradually refined and acknowledged as a culinary style fit for royals, Dum cooking spread to other royal kitchens in the country, where maestros advanced it further with their distinctive interpretations.

Dum Pukht at ITC Hotels marked its genesis in culinary history and further evolved this cooking style and repertoire into the Grand Cuisine of India.

At ITC Kohenuur, Dum Pukht Begum's tells a story of the intermingling of flavours and fragrances to exquisite and extraordinary effect. It showcases elaborate and unhurried preparations from the royal kitchens of the Awadhi and Hyderabadi Nawabs. It beckons an age where excellence in the culinary arts and creating dishes of exceptional delicacy was as deep an engagement, as indulging the Begums' delights and grand gestures.

This dining experience goes beyond the mere satisfaction of appetite, to the realm of sensuality; a compelling cultural engagement that pays a fitting tribute to an appreciation of the finer things in life.



## SHORBA

The word *shorba*, which comes from the Persian 'shor' combined with 'ba' to mean a saline drink, is a curry which is usually of the consistency of soup. Traditionally prepared by keeping the *handi* on a slow fire to simmer overnight, the result is a refreshingly rich nutritious extract, delicately imbued with the varied flavours of herbs and spices, for a deliciously invigorating experience.

Silver wire inlaid in cut outs on a silver sheet-covered bidri hookah base, from the Deccan, late 18th Century



## ORIGINS

Flavoured with spices that are typically Indian, using ingredients and techniques that are unlike those used in the west, these soups differ from their western counterparts in taste and texture. Generally rich and full bodied, *shorbas* come from a tradition of cooking that has been around for almost as long as 9,000 years.

The first rudimentary soup can be traced back to about 6000 BCE, which is when boiling is believed to have been established as a method of cooking – upon the invention of leak-proof and water-proof vessels.

Derived from the Turkish word for broth or stew, which is *chorba* or *çorba*, *shorbas* present the delectable world of soups and broths that are indigenous to this region. From delicately flavoured vegetable soups to robust meat broths and stews, *shorbas* offer delicious and bracingly healthy options with which to begin your meal.

VEGETARIAN



### TIMATAR SHORBA

Per serve (~210g) 142 Kcal

A delicious soup of tomatoes, cumin, and fresh green coriander garnished with crackling wheat crisps ₹ 450

NON-VEGETARIAN



### SHORBA SHAHI PASAND

Per serve (~220g) 103 Kcal

An ineffable fragrant clear chicken soup, made from slow cooking drumsticks with cloves, cinnamon and saffron ₹ 600



### MULLIGATAWNY JOLLY NABOBS

Per serve (~210g) 437 Kcal

A chicken and lentil soup, garnished with roast chicken and rice; based on a recipe from "The Cook's Oracle" by Dr. William Kitchiner (1816) ₹ 600



Contains Milk



Contains Wheat/  
Rye/ Barley/ Oat



Contains Egg

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17th Century bronze flower vase, from North India.



## KEBAB

Requiring a truly refined sensibility, the perfectly cooked kebab – juicy, flavourful and succulent – is made in an astonishing variety of ways – over open fires, stone slabs, griddles, using different cuts of meats and now even vegetables, which are marinated in myriad ways, ground sometimes and even string-bound for a delectable range of flavours and textures.

18th Century copper pot  
from South India.



## ORIGINS

Though found throughout the world today, kebabs have come into eminence in this part of the world. In India, this form of cooking flourished prodigiously.

The kebab was believed to have been born out of necessity: the shortage of cooking fuel is said to have made cooking large portions unfeasible, forcing butchers to sell small cuts of meat; the kebab offered a logical solution. The common story is that medieval Persian and Mongolian soldiers used to grill meat on their swords over open-field fires. Others claim that kebabs originated in Greece and around the Eastern Mediterranean several centuries before. Whatever its origins, the kebab is certainly not a humble preparation anymore.

In India, traditions from these regions have fused and been infused over centuries with subtle, aromatic and regal Mughal and Awadhi styles to create a truly stunning variety of delectable, mouth-watering kebabs. Each distinctly spiced, marinated, and cooked as part of a completely separate tradition in kebab preparation, one that is all of the above, and yet distinctly Indian.



### VEGETARIAN



#### HARRA KEBAB AWADHI

*Per serve (~250g) 631 Kcal*

Delicate shammi of spinach and chana dal stuffed with nuts and cheese, pan grilled in butter and served with a sprinkling of fenugreek ₹ 1150



#### DOODHIYA KEBAB

*Per serve (~250g) 676 Kcal*

Roundels of cottage cheese, filled with spiced mashed potatoes, shallow fried and finished on *dum* ₹ 1150



#### SEEKH NILOFARI

*Per serve (~240g) 829 Kcal*

Mix of puffed lotus seeds and lotus stem, flavoured with fresh herbs, mace and green cardamom, and sprinkled with aromatic masala ₹ 1150

### NON-VEGETARIAN



#### JHINGA DUM NISHA

*Per serve (~260g) 403 Kcal*

Jumbo prawns marinated in cheese and hung yoghurt, flash-cooked in a *tandoor*, finished on *dum*; served with a delicate saffron-flavoured seafood sauce ₹ 2700



#### MURGH CHANDI TIKKA

*Per serve (~280g) 536 Kcal*

Morsels of tender chicken marinated in an aromatic royal cumin marinade, grilled in the *tandoor* before being finished on *dum* ₹ 1650



#### KAKORI

*Per serve (~430g) 1184 Kcal*

Delicate melt-in-your-mouth kebab of finely minced lamb, flavoured with cloves and cinnamon and char grilled; served with a sprinkling of saffron ₹ 1900



#### POMEGRANATE CHOPS JOLLY NABOBS

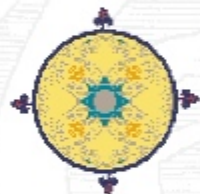
*Per serve (~328g) 920 Kcal*

Tender mutton chops marinated in fresh pomegranate juice, yoghurt and nuts, cooked on grill and served with a spiced pomegranate sauce ₹ 1650

16th-17th Century Arabic script engraved and tinned brass stem cup.

 Contains Wheat/Rye/Barley/Oat  Contains Crustacean  CF Contains Fish  Contains Milk  Contains Nut

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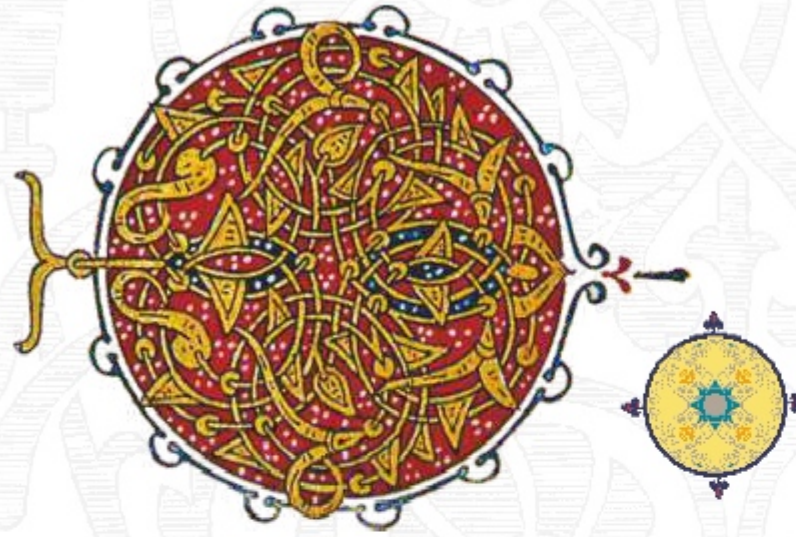


## QORMA, QALIYA, SALAN & NEHARI

Typically, Dum Pukht cooking uses a round, heavy-bottomed pot, a *handi*, in which food is tightly sealed and cooked over a slow fire. There are two main aspects to this style of cooking; *bhunao* and *dum*, or 'roasting' and 'maturing' of a prepared dish.

Herbs and spices play an extremely critical role. Many are chosen for their healing and nutritive properties as much as to enhance flavours. Each dish has its own selection of spices that enriches it. The process of slow roasting gently persuades each to release maximum flavour. This is why the presence or absence of a single herb or spice makes such a remarkable difference. *Qorma*, *Qaliya*, *Salan* and *Nehari* – styles of curried dishes – differ based on the methods used to cook them.

Late 18th Century silver inlaid  
bidri hookah base



## ORIGINS

Between *qaliyas*, *salans* and *qormas* the whole ambit of Indian curries is covered.

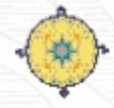
The innovation of Mughal cuisine gave India two major styles of cooking curry: one being the indulgent *qorma* and the other being the equally rich *qaliya*. Any curry that isn't either a *qorma* or a *qaliya* is almost automatically, a *salan*.

Indulgently crafted and explored in detail over the course of centuries, *qormas* date back to the 16th Century. In its simplest form *qorma* refers to any dish made with meat or vegetables braised with water, stock, yoghurt or cream. The flavour of a *qorma* comes primarily from the mixture of herbs used, rather than the braised meat and vegetables.

From simple stews to elaborate curries, *qaliyas* generally tend to be thinner than *qormas* in consistency but are certainly just as refined and sophisticated. *Salans* on the other hand, though the simplest form of curries in India, offer a delightful range of flavours.

Completely indigenous to this region, *qaliyas* and *salans* represent the most popular culinary methods used in India, presenting a feast of gravies and stews that always excite the senses and delight the palate.

VEGETARIAN



### QASAR-E-PUKHTAN

Per serve (~400g) 766 Kcal

Paneer cubes simmered in a silky fresh tomato gravy, flavoured with royal cumin seeds and dried fenugreek leaves ₹ 1200



### GUNCHA-WA-QEEMA DUM PUKHT

Per serve (~400g) 393 Kcal

Florets of cauliflower prepared with dices of capsicum and tomatoes, cooked in a smooth tomato and dry fenugreek gravy ₹ 1200



### SUBZ PURDAH

Per serve (~800g) 1436 Kcal

An aromatic preparation of capsicum, tomatoes, cottage cheese, mushrooms and pineapple, dum cooked in a purdah of puff pastry ₹ 1200

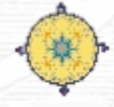
VEGETARIAN



### DAL DUMPUKHT

Per serve (~500g) 774 Kcal

The Master Chef's family recipe; arhar dal with hung yoghurt, exotically tempered with burnt garlic ₹ 1200



### MIRCH BAINGAIN KA SALAN

Per serve (~500g) 1075 Kcal

Baby brinjals and jumbo chilies, simmered in a velvety smooth gravy of yoghurt, tamarind, coconut and peanuts ₹ 1200



### SUBZ MILOUNI

Per serve (~400g) 797 Kcal

A mélange of seasonal vegetables cooked in a smooth green puree of spinach and fenugreek ₹ 1200



### DUM KE ALOO

Per serve (~500g) 783 Kcal

Barrel-shaped potatoes stuffed with cashews and pomegranate seeds, finished on *dum* with yoghurt gravy ₹ 1200



### ALOO BUKHARA QOFTA SALAN

Per serve (~500g) 940 Kcal

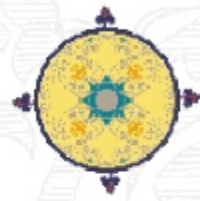
Vegetable marbles stuffed with dried plums and almonds, simmered in cardamom- and cumin-scented gravy ₹ 1200

17th Century brass and silver inlaid bidri hookah base.

 Contains Milk  Contains Nut  Contains Wheat/Rye/ Barley/ Oat

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## ORIGINS

*Muqawwiyat* is a carefully and deliberately invented attitude or recommendation for a special category of foods: one that addresses both *sehat* or health and *zaiqa* or enjoyment of flavours. Invented by herbalists, *muqawwiyat* seeks to preserve health, prevent illness and disease, and at the same time present an indulgent and scrumptious culinary experience.

*Nehari* is one such delectable example of *muqawwiyat*. Traditionally, cooked overnight in pots that are buried in the ground, with burning coals atop their lids, *nehari* is a richly nutritional, delicious stew of tender morsels of meat. Shanks of meat are boiled with salt to make a broth and then added to a *masala* of ground onions, black cumin, cloves, cardamom, ginger and garlic paste, and chili powder and left to slow-cook for approximately 7 or 8 hours.

Individual portions are then garnished with ginger, lemon, coriander, fried onions and green chilies. The most indulgent flavours of *nehari* emerge from the meat itself, particularly the unique texture brought to the dish by stewing bone marrow.



NON-VEGETARIAN



### JHINGE KA SALAN

Per serve (~500g) 787 Kcal

Jumbo prawns simmered in a turmeric-and fenugreek-flavoured yoghurt gravy, finished on *dum* ₹ 1750



### MAHI SARSON

Per serve (~300g) 477 Kcal

Fillet of seasonal fish imbued with mustard paste, cooked on *dum*, garnished with pickled ginger juliennes ₹ 1750

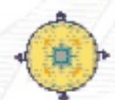


### MURGH KHUSHK PURDAH

Per serve (~800g) 1504 Kcal

A resplendent dish of boneless chicken cured with star anise-scented marinade, grilled in a *tandoor*, *dum*-cooked with an assortment of vegetables and a sprinkling of mace behind a *purdah* of shortened pastry ₹ 1750

NON-VEGETARIAN



### MURGH HOOSAINEE CURRY JOLLY NABOBS

Per serve (~442g) 900 Kcal

Morsels of chicken skewered with slices of onion and ginger stewed in a poppy seed gravy spiced with coriander, cayenne pepper and lemongrass; created by resident Khansamah of Ms. Angela Spry ₹ 1750



### MURGH HANDI QUORMA

Per serve (~500g) 1189 Kcal

Boneless morsels of chicken, simmered in brown onion, garlic and yoghurt gravy, perfumed with saffron and rosewater and garnished with almond slivers ₹ 1750



### DUM PUKHT KOH-E-AWADH

Per serve (~500g) 1036 Kcal

The Chef's recipe for *quorma* of elegantly exposed lamb shanks, *dum* cooked in their own cardamom-tinged juices and marrow, finished with saffron ₹ 1750



### RAAN-E-DUMPUKHT

Per serve (~500g) 1506 Kcal

Leg of lamb stuffed with onions, pickled garlic and cheese, cooked on *dum* ₹ 2300



### SHAHI NEHARI

Per serve (~500g) 1142 Kcal

Prime cuts of lamb cooked overnight with aromatic *potli* masala, then assimilated with extract of roasted lentil and onions ₹ 1750

Early 18th Century brass ewer with traces of dark blue lacquer from Lahore.

Contains Nut Contains Crustacean Contains Milk Contains Wheat/ Rye/ Barley/ Oat CF Contains Fish

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17th-18th Century lime-paste  
brass container



## NAAN

The *Shahi Nanfus* was in charge of ensuring that breads, traditionally prepared in the *tandoor*, complemented the classic grand cuisines. Often they were developed as the perfect accompaniment to a particular dish and served to enhance its aroma and flavour.



## ORIGINS

Bread features prominently in all cultures of the world.

More than just a staple, it is a symbol of the basic necessities of human existence. In India, as in many other cultures, to break bread with someone means that you have accepted them among your circle of trusted friends.

Throughout this region, most flatbreads are made with milled flour, either *atta* or *maida* and water. However, the astonishingly varied methods of cooking them have allowed for an extremely wide selection of breads in India. They can be baked or griddle-cooked, fried or deep fried. Some breads are leavened, and yet others are unleavened.

What is inescapable about this bewildering range of breads is that culinary history has evolved an extensive and exquisite art of pairing around them.



### ROTI

Per serve (~100g) 266 Kcal  
Whole wheat flour bread, baked in a *tandoor* ₹ 250



### KHAMEERI ROTI

Per serve (~130g) 340 Kcal  
Whole wheat sour dough bread, baked in a *tandoor* ₹ 250



### WARQI PARATHA

Per serve (~150g) 491 Kcal  
Exotic ajwain-flavoured multi layered bread, baked in clay *tandoor* ₹ 250



### MANDE

Per serve (~130g) 409 Kcal  
Paper-thin whole wheat flour bread, cooked on an inverted dome-shaped griddle ₹ 250



### NAUN-E-BAH KHUMMACH

Per serve (~130g) 356 Kcal  
Leavened semolina and whole wheat flour bread sprinkled with poppy seed and aniseed, baked in a *tandoor* ₹ 250



### TAFTAAN

Per serve (~200g) 575 Kcal  
Leavened refined flour bread, topped with melon seeds ₹ 250

17th Century brass and silver  
inlaid bidri hookah base and ring.



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## BIRANJ

*Biryan*, which means 'fried before cooking', was brought to India by Taimur the Lame in the 14th Century. Gradually, the humble rice dish made its way to the *shahi bawarchikhanas*, where it combined with the Indian *pulao* to transform into the stately *biryani* – a wonderful aromatic preparation where each grain of the finest long-grained Basmati rice sings its individual fragrant song.

Early 18th Century cast silver and gilt rosewater sprinkler.



## ORIGINS

A special category of rice preparations ranging from spicy, fragrant *biryanis*, to light, playful *pulao*s; the world of *biranj* embraces the more delicate side of cooking by bringing together a range of aromatic spices and refined techniques.

Both *biryani* and *pulao* emerged at approximately the same time, around the 5th Century BCE, when systematic cultivation made rice easily available to people in the Middle East and Central Asia. Brought to India by Taimur in the 14th Century, it is now an integral part of Indian cuisine.

Today, the finest examples of both kinds of *biranj* are made with the best Basmati rice. The difference between *biryani* and *pulao* is in the cooking method. Strictly speaking, *biryani* is prepared by first stir-frying the rice, layering it with meat, herbs and spices and then cooking it on *dum* to aromatic perfection in its own juices. *Pulao*, on the other hand, involves parboiling the rice, layering it with the other ingredients and then steaming the mixture in a *handi* sealed with dough.

At present, there are seven distinct styles of cooking *biryani* within the Indian subcontinent alone: Awadhi, Calcuttan, Hyderabadi, Memoni, Sindhi, Sri Lankan and Tahari. Each of these styles differ on family tradition, recent innovations and ingredients.



VEGETARIAN

### FOREST OFFICER'S PULAO JOLLY NABOBS

Per serve (~650g) 858 Kcal

A mixed *pilaf* with fresh vegetables; a popular favourite that was served at Forest Inspection bungalows at short notice ₹ 1350

### GUCHHI PULAO

Per serve (~730g) 782 Kcal

Saffron-scented Basmati rice, cooked with morels stuffed with herbed cheese and finished in a sealed *handi* with cardamom; served with spiced yoghurt ₹ 1950

NON-VEGETARIAN

### MURGH YAKHNI PULAO

Per serve (~810g) 1127 Kcal

Pulao of spring chicken and long grain Basmati rice, flavoured with aromatic spices ₹ 1650

### DUM PUKHT BIRYANI

Per serve (~787g) 1256 Kcal

Basmati rice and lamb, simmered with mace, ittar and kewra, finished in a sealed *handi* ₹ 1925

 Contains Wheat/  
Rye/ Barley/ Oat



Contains Nut



Contains Milk

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17th Century gold dish with red, green and white enamel from North India



## MEETHA

The dessert, as the grand finale of a lavish meal, demands an exquisite balance of flavour and texture, the creation of which has always been acknowledged as a specialised art. But, whether hot, cold, exotic, rich or melt-in-your-mouth light, they are an aspiration towards complete satisfaction, garnished with a gossamer film of gold or silver – the crowning touch to a grand cuisine experience.

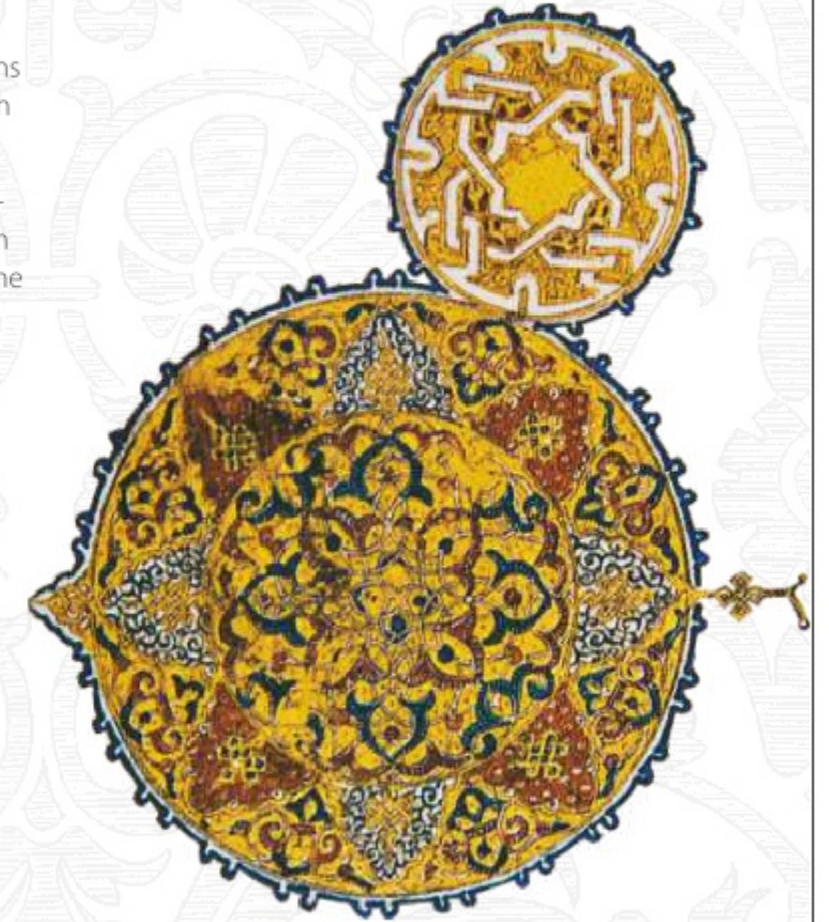
Late 17th Century brass paandan  
or paan-holder from North India



## ORIGINS

More than just dessert, *mithai* or *meetha* offer a portal to a culture of indulgence and revelry and are deeply significant during festivities and celebrations in this region. Not surprisingly, India is home to a truly astounding and indulgent variety of delectable sweets, made in every corner of the country with anticipation and pleasure.

Most *mithai* are actually quite easy to make and can be simply divided into two separate categories: those that are milk-based, and those that are flour-based, flavoured by a selection of spices like cardamom, clove, kewra and saffron. There is also a smaller category of Indian desserts that are made from fruit, rare but delicious, scarce but incredibly popular. The sweetness of most *mithai* comes from jaggery or molasses and not from sugar and indeed, the methods of cooking give Indian desserts their distinctive shapes, textures and flavours.



VEGETARIAN



### SHAHI TUKRA

Per serve (~150g) 737 Kcal

An exotic dessert of saffron "rabdi" spread on a slice of syrup-soaked homemade bread, garnished with silver leaves pistachios and almonds ₹ 550



### KULFI BADSHAH PASAND

Per serve (~180g) 339 Kcal

Creamy saffron and pistachio kulfi, served with cornflour vermicelli ₹ 550

VEGETARIAN



### SHAHED-E-JAAM

Per serve (~180g) 630 Kcal

Large gulab jamun filled with pistachios and almonds, dipped in saffron and honey syrup ₹ 550



### GULAB KI KHEER

Per serve (~160g) 343 Kcal

Reduced milk delicately cooked on low heat with rose petals, and garnished with pistachios and silver leaf ₹ 550

NON-VEGETARIAN



### BEGUM'S PUDDING JOLLY NABOBS

Per serve (~150g) 382 Kcal

The unconventional pudding created by "The Nabobs"; a delightful baked pudding of reduced milk mixed with ground almonds and saffron, strewn with raisins and nuts and served with brandy sauce ₹ 550



### KHWAN-E-SHIRNI

Per serve (~750g) 2276 Kcal

Assorted dessert platter consisting of three small tasting portions of Zauk-e-Shahi, Gulab ki Kheer, and Begum's Pudding ₹ 725

If you are allergic to nuts, please inform your Service Associate. It will be our pleasure to offer you a selection of desserts without nuts.

 Contains Wheat/Rye/Barley/Oat  Contains Nut  Contains Milk  Contains Soy  Contains Egg

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Early 18th Century  
brass inlaid bidri tray.



## RECOMMENDED WINES

Made from grapes that are fermented to produce a richly flavoured beverage that has appealed to connoisseurs across the world, wines open up a wide and complex world of notes and textures that have served to enhance and complement cuisines in remarkable ways.

Wines have for centuries played a central part in the appreciation of western cuisines, in which a great deal of deliberation has gone into the pairing of types of food with types of wines.

However, it is a relatively new concept in the world of Indian cuisine. And though there are no rules to pairing wine with Indian cuisine, a particularly rewarding guideline suggests that the focus should be on the compatibility of the wine with the spices in a dish, rather than the dish itself.

Our sommelier will be pleased to assist you in choosing from our extensive selection of wines, for a perfectly paired culinary experience.

Mid-17th Century engraved silver flask from North India.



### VEGETARIAN

French Loire Valley Whites (Pouilly-Fumé), Italian Pinot Grigio, South African Sauvignon Blanc, Australian White blends (Semillon-Sauvignon, etc.), Italian Reds like Chianti, French Beaujolais or lighter Burgundy Reds, Dry Rosé wines.



### SEAFOOD

New Zealand Sauvignon Blanc, Californian Sauvignon Blanc, Italian Whites, South American Chardonnay (Chile, Argentina), French Chablis or other Burgundy Whites (like Pouilly-Fuissé, Meursault, Puligny-Montrachet), Dry Riesling. For the Red enthusiasts – New Zealand Pinot Noir, French Beaujolais.



### CHICKEN

New Zealand Pinot Noir, Burgundy Reds, Italian Chianti, French Bordeaux and Burgundy Reds for lighter preparations – Italian Whites, Australian or South American Chardonnay (Chile, Argentina), Californian Pinot Noir, French Beaujolais.



### LAMB

Australian Shiraz or Shiraz-Cabernet blends, Chilean Cabernet, French Rhone Valley or Bordeaux Reds, Grenache or Grenache-Shiraz blends, Italian Reds (Barolo, Barbaresco, Barbera, Brunello, Amarone and Tignanello).



### DESSERTS

Australian Torbreck Bothie, Tuscan Aleatico, Italian Nivole







ITC HOTEL  
RESPONSIBLE LUXURY



ITC WINDSOR  
BENGALURU