

The southern Peninsula's culture and rich tradition inspired us to create a novel eating experience. At Dakshin, we strive to recreate the splendour of southern cooking and revive the disappearing lifestyle of peninsular India. A place unique for its authentic presentation of the finest creations from Andhra Pradesh, Karnataka, Kerala, Pondicherry, Tamil Nadu and Telangana. The use of vessels like 'Urli' and 'Adukku' will kindle your imagination to a bygone era in a setting that epitomizes novel fine dining. Dakshin etches the ethos of South India, in tradition, service and fare, where rituals and personalized service will make every meal a truly memorable experience.



ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat/
Rye/ Barley/ Oats



Contains Nut



Contains Soy

CF

Contains Fish



Contains Crustacean



Contains Egg



Contains Extra Chili



VEGETARIAN



NON-VEGETARIAN

**Our menus indicate approximate value of calories for menu items, indicated by the approx. sign (~).
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.**

While ordering please inform our 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

பானங்கள்

PAANANGAL

முனீர்

MUNEER

525

A refreshing drink of jaggery, tender coconut water, khus syrup and honey
Per serve (~200 ml) 433 Kcal

மஜிக

NEER MORE

525

Butter milk infused with ginger and curry leaves
Per serve (~200ml) 15 Kcal

ரசம்

RASAM

575

A stimulating clear soup flavoured with garlic and cumin
Per serve (~200 ml) 126 Kcal

தக்ஷிண விசேஷ

DAKSHIN VISHESHA

825

Day's special of mini dosai from the Iyer's trolley

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VADAI

800

Crisp lentil dumpling.
Please ask your service associate for the special vadai of the day.

வாழை ஷூண்டி

VAZHAI SHUNTI

800

Golden fried dumplings of spiced raw banana hash,
a speciality of Thanjavur
Per serve (~180gms) 702 Kcal

கிருப்பிலா ஏறா

DAKSHIN YERA

1850

Deep fried masala coated prawns
Per serve (~200 gms) 678 Kcal

மீன் வறுவல்

MEEN VARUVAL

1650

Pan fried seasonal fish in a chilli and lemon marinade.
Per serve (~200 gms) 439 Kcal

கோடி ரஜலா

KODI GAJAALA

1400

A spicy preparation of chicken with onion and green chilli.
Per serve (~200 gms) 610 Kcal

ஆட்டுக்கறி சாப்

AATUKARI CHOPS

1650

Braised mutton chops, dipped in egg and fried.
Per serve (~200 gms) 920 Kcal

Contains Milk Contains Wheat/ Rye/ Barley/ Oats Contains Nut Contains Fish Contains Crustacean Contains Egg Contains Extra Chili

VEGETARIAN

NON-VEGETARIAN

Dakshin
THE CELEBRATED TASTES OF SOUTHERN INDIA

SARVOTTAMAM

- പച്ചക്കറി സ്റ്റൂ**
■ PATCHAKARI STEW ■ 1350
 Vegetable melange simmered in coconut milk with onion, ginger and green chillies. Served with appam
 Per serve (~320 gms) 930 kcal
- பூக்கோசு மிளகு பெரட்டி**
■ POOKOSU MELAGU PERATTI 1250
 Florets of cauliflower tempered with mustard and tossed with freshly crushed pepper corns
 Per serve (~220 gms) 214 Kcal
- உருளை ரோஸ்ட்**
■ URLAI ROAST ■ 1250
 Baby potatoes tossed with onion and ground spices.
 Per serve (~280 gms) 371 Kcal
- టమాటో పప్పు**
■ TOMATO PAPPU ■ 1250
 Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard
 Per serve (~320 gms) 554 Kcal
- நண்டு புட்டு**
■ GNANDU PUTTU ■ 1950
 Crab meat tossed with onions, ginger and green chillies.
 Per serve (~220 gms) 448 Kcal
- రొయ్యల వేపుడు**
■ ROYYALA VEPUDU ■ 1950
 Prawns tossed with browned onions, tomatoes, ginger, garlic and ground spices
 Per serve (~280 gms) 463 Kcal
- മീൻ മോളി**
■ MEEN MOILEE ■ CF 1700
 Fish simmered in coconut milk with ginger, garlic and green chillies.
 Per serve (~280 gms) 1367 Kcal
- ಕೋರಿ ಗಸ್ಸಿ**
■ KORI GASSI ■ 1500
 A typical Mangalorean preparation of chicken with byadgi chilli and coconut
 Per serve (~280 gms) 1067 Kcal
- వేయించిన మాంసం**
■ VEINCHINA MAMSAM ■ 1700
 Lamb morsels tossed with brown onions, coriander and spices.
 Per serve (~280 gms) 881 Kcal


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SARVOTTAMAM

For a composite experience of different facets of our Dakshin Menu, please ask your steward for the day's **Chef curated menu** from

 SAIVAM (Vegetarian)   	2300
Per serve (~650gms) 2253 kcal	
 ASAIVAM (Non Vegetarian)     CF	2575
Per serve (~650gms) 2401 kcal	
 MATSYAM (Seafood)     CF	2750
Per serve (~650gms) 2233 kcal	
SAMPOORNAM	
 Vegetarian   	2850
Per serve (~1050gms) 3100 kcal	
 Non Vegetarian      CF	3350
Per serve (~1050gms) 3195 kcal	



			CF				 VEGETARIAN
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ANDHRA PRADESH & TELANGANA

- బెండకాయ వేపుడు** 1200
BENDAKAIVEPUDU 🌶️
 Tempered spicy okra preparation
 Per serve (~220 gms) 647 Kcal
- పుట్టగొడుగులు జీడిపప్పు ఇగురు** 1200
PUTTAGODUGULU JEEDIPAPPU IGURU 🌶️
 Spicy combination of mushroom & cashewnut
 Per Serve (~280 gms) 497 Kcal
- గుత్తి వంకాయ కూర** 1200
GUTTI VANKAI KOORA 🌶️
 Stuffed brinjal curry with select spices.
 Per serve (~280 gms) 794 Kcal
- చేపల పులుసు** 1700
CHAPALA PULUSU 🌶️ CF
 A tangy and fiery fish curry
 Per serve (~280 gms) 480 Kcal
- కోడి ఇగురు** 1500
KODI EGRU 🌶️
 Spicy chicken masala
 Per serve (~280 gms) 525 Kcal
- చనగపప్పు మానం కూర** 1700
CHANAGAPAPPU MAMSAM KOORA 🌶️
 A Bengal gram and mutton curry with tomato and chili
 Per serve (~280 gms) 905 Kcal

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KARNATAKA

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■ **PADPE UPKARI**

Local greens tempered with chilli, garlic and coconut

Per serve (~200 gms) 400Kcal

1200

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■ **ANANAS MENSAKAI**

Pineapple curry made with 'Byadgi' chilli and coconut

Per serve (~320 gms) 977 Kcal

1200

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■ **TARKARI KURMAH**

Melange of vegetables simmered in a gravy of poppy seed and spice

Per serve (~320 gms) 410 Kcal

1200

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▲ **MEEN KAIDINA** **CF**

Crispy pan fried fish in a special marinade

Per serve (~200 gms) 409 kcal

1700

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▲ **KOLI KURMAH**

Chicken cooked with coconut, yoghurt and spices

Per serve (~280 gms) 734 Kcal

1500

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▲ **MASA SUKKA**

Mutton tossed in a masala of "Byadgi" chili and coconut

Per serve (~280 gms) 513 Kcal

1700

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■ VEGETARIAN

▲ NON-VEGETARIAN

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TAMIL NADU & PONDICHERRY

- பீன்ஸ் பருப்பு உசிலி
BEANS PARIPU USLI 1200
 Beans tossed with lentil crumble and tempered with chilli and mustard
 Per serve (~220 gms) 340 Kcal
- கீரை கூட்டு
KEERAI KOOTU 1200
 Tempered local greens and lentil combination with chilli
 Per serve (~320 gms) 374 Kcal
- சின்ன வெங்காய பச்சை மிளகாய் மண்டி
CHINNA VENGAYA PATCHAI MILAGAI MANDI 1200
 A tangy and fiery curry of shallots, garlic, jumbo chilli and butterbeans
 Per serve (~320 gms) 446 Kcal
- நத்தகொடையூர் ஏறா குழம்பு
NATHAKODAYOOR YERA KOZHAMBU 1950
 Prawn curry with a special blend of spices and coconut
 Per serve (~280 gms) 536 Kcal
- கரூர் கறி குழம்பு
KARUR KARI KOZHAMBU 1500
 A flavourful mutton curry
 Per serve (~280 gms) 758 Kcal
- காடை தேங்காய் கறி
KAADAI THENGAI CURRY 1600
 Farm bred Japanese quails cooked in a paste of shallots, green chilli and coconut
 Per serve (~280 gms) 632 Kcal

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- VEGETARIAN NON-VEGETARIAN

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KERALA

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THORAN

1200

Seasonal vegetables tossed in a coarse paste of coconut & chilli.

Per serve (~220 gms) 272 Kcal

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AVIAL

1200

Mélange of vegetables in a coarse paste of coconut, chilli, cumin and yoghurt.

Per serve (~320 gms) 381 Kcal

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ULLI THEEYAL

1200

Shallots simmered in a curry of roasted coconut, coriander and chilli.

Per serve (~320 gms) 382 Kcal

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VARATHARACHA CHEMEEN CURRY

1950

Prawns simmered in a curry of browned coconut and tamarind

Per serve (~280gms) 347 Kcal

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MEEN POLLICHATHU

1700

Seasonal fish fillet in a special blend of masala, encased in banana leaf and grilled.

Per serve (~280 gms) 387 Kcal

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KOZHI ISHTOO

1500

Slow cooked chicken morsels in coconut milk with spices.

Per serve (~280 gms) 1075 Kcal

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ANNAM

- ಚಿತ್ರಾನ್ನಮ್**
CHITRANNAM 975
 Rice, in your choice of flavour tomato, lemon, coconut, tamarind and curry leaf
 Per serve (~380gms) 562 kcal
- ಬಿಸಿ ಬೇಳೆ ಹುಳಿ ಅನ್ನ**
BISI BELA HULI ANNA 1125
 Rice and lentils cooked with vegetables and mixture of ground spices
 Per serve (~380 gms) 545 Kcal
- ಬಗಲಾ ಬಾತ್**
BAGALA BHATH 1025
 Curd and rice, tempered with mustard, red chillies and curry leaves
 Per serve (~380 gms) 282 Kcal
- ಇಡಿಯಾಪ್ಪಮ್**
IDIAPPAM 425
 Steamed rice vermicelli
 Per serve (~160 gms) 205 Kcal
- ಅಪ್ಪಂ**
APPAM 425
 Lacy pancakes of a fermented rice batter
 Per serve (~90 gms) 194 Kcal
- ಕಲ್ ದೋಸೆ**
KAL DOSAI 425
 Mini-dosais cooked without oil
 Per serve (~160 gms) 70 Kcal
- ವೆಚ್ಚು ಪರೊಟ್ಟಾ**
VEECHU PAROTTA 425
 Layered bread of refined wheat flour
 Per serve (~120 gms) 277 Kcal
- ಬಿರಿಯಾನಿ**
BIRYANI
- ಬಿರಿಂಜಿ**
BIRINJI 1150
 Mixed vegetables cooked with spiced rice on 'dum'
 Per serve (~380 gms) 808 Kcal
- ಕೋಡಿ ಬಿರಿಯಾನಿ**
KODI BIRYANI 1495
 An Andhra specialty of spiced chicken and rice
 Per serve (~380 gms) 1213 Kcal
- ಖ್ಯೆಮ್ ಚೂರು**
KHYMA CHORU 1595
 Rice tossed with spiced lamb mince, eggs and capsicum
 Per serve (~380 gms) 785 Kcal

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- இளநீர் பாயசம்
 □ ELANEER PAYASAM 675
 Tender kernels of coconut in cardamom flavoured coconut milk. (Sugar free option available)
 Per serve (~100 gms) 234 Kcal
- பாசுந்தி
 □ BASUNDI 675
 Saffron flavoured milk reduction.
 Per serve (~125 gms) 258 Kcal
- இந்திராய் பாயசம்
 □ INDRAIYA PAYASAM 675
 Please ask your service associate for the milk dessert of the day served with your choice of sweetener.
 Per serve (~100gms) 286 kcal
- கடல் பட்சி
 □ KADAL PATCHEE 675
 A frozen specialty of Keelakarai made with milk, khoya, china grass and pistachio.
 Per serve (~100 gms) 404 Kcal
- பாதாம் ஹல்வா
 □ BADAM HALWA 675
 A dense confection made of almond paste, ghee and sugar.
 Per serve (~100 gms) 738 Kcal
- ஆடிகும்மாயம்
 □ AADIKUMAYAM 675
 Halwa of rice and lentils
 Per serve (~100 gms) 229 Kcal
- தக்ஷிண காபி
 □ DAKSHIN KAFI 425
 South Indian Coffee
 Per serve (~180 ml) 88 Kcal

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□ VEGETARIAN
 ▣ NON-VEGETARIAN



ITC HOTEL

RESPONSIBLE LUXURY



ITC WINDSOR

BENGALURU



Dum Pukht

The Grand Cuisine of India

DUMPUKHT WELLBEING AND DIETARY INDICATORS



Please inform our service associate in case you are allergic to any of the ingredients.

DAASTAAN-E-DUM PUKHT

The ancient tradition of Dum cooking came to its own in 18th Century Awadh.

With his kingdom in the grip of famine, Nawab Asaf-ud-Daulah, initiated a food for work programme employing thousands in the construction of the exquisite *Bara Imambara*. Large cauldrons were filled with rice, meat, vegetables and spices, then sealed to make a simple, one-dish meal that was available to workers day and night. Then, one day, the Nawab caught a whiff of the aromas emanating from a cauldron and the royal kitchen was ordered to serve the dish.

Gradually refined to please the royal palate, Dum cooking soon spread to other Indian courts, Hyderabad, Kashmir, Bhopal... In each, the maestros who supervised the kitchen added their own distinctive magic.

Which is why Dum Pukht serves not just a cuisine, but an experience that goes beyond the mere satisfaction of appetite to the realm of sensuality; an evocative presentation of aromas, flavours and textures, that pays tribute to an appreciation of the finer things in life to become A Grand Cuisine.

Early 18th Century silver
inlaid bidri bowl.

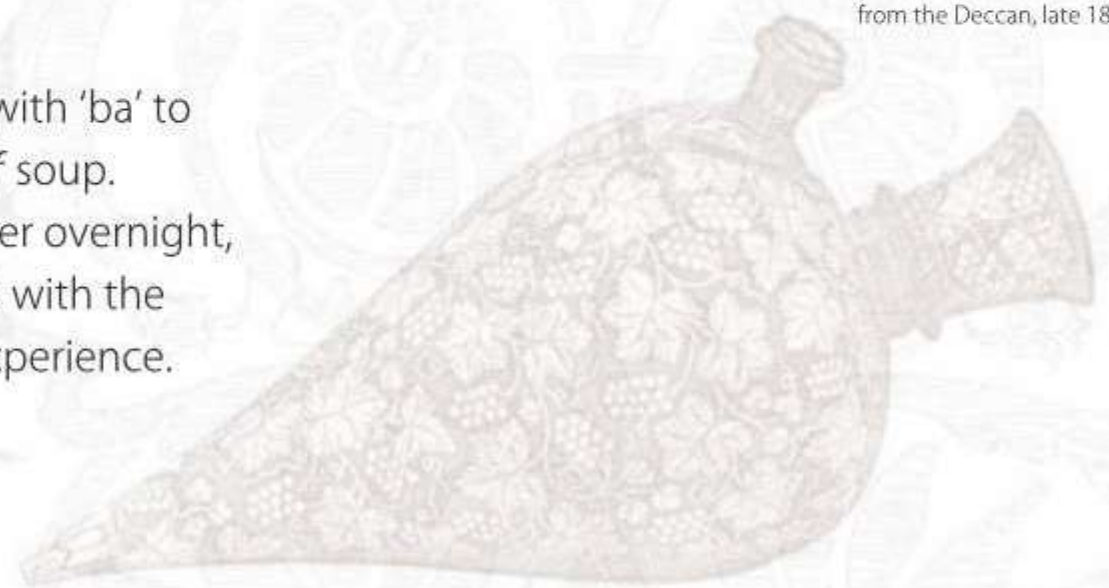




SHORBA

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 9000 years.

The first rudimentary soup can be traced back to about 6000 BC, 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.

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



SHORBA TIMATER

Per serve (~210) 141 Kcal

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



SHORBA PURBAHAR

Per serve (~210) 253 Kcal

Shorba of lentils cooked with fresh ginger, coriander and chilies, served with a sprinkling of ground cumin and a dash of lemon juice ₹ 450

NON-VEGETARIAN



SHORBA SHAHI PASAND

Per serve (~220) 103 Kcal

Cinnamon and clove spiced clear chicken soup, infused with saffron ₹ 600



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



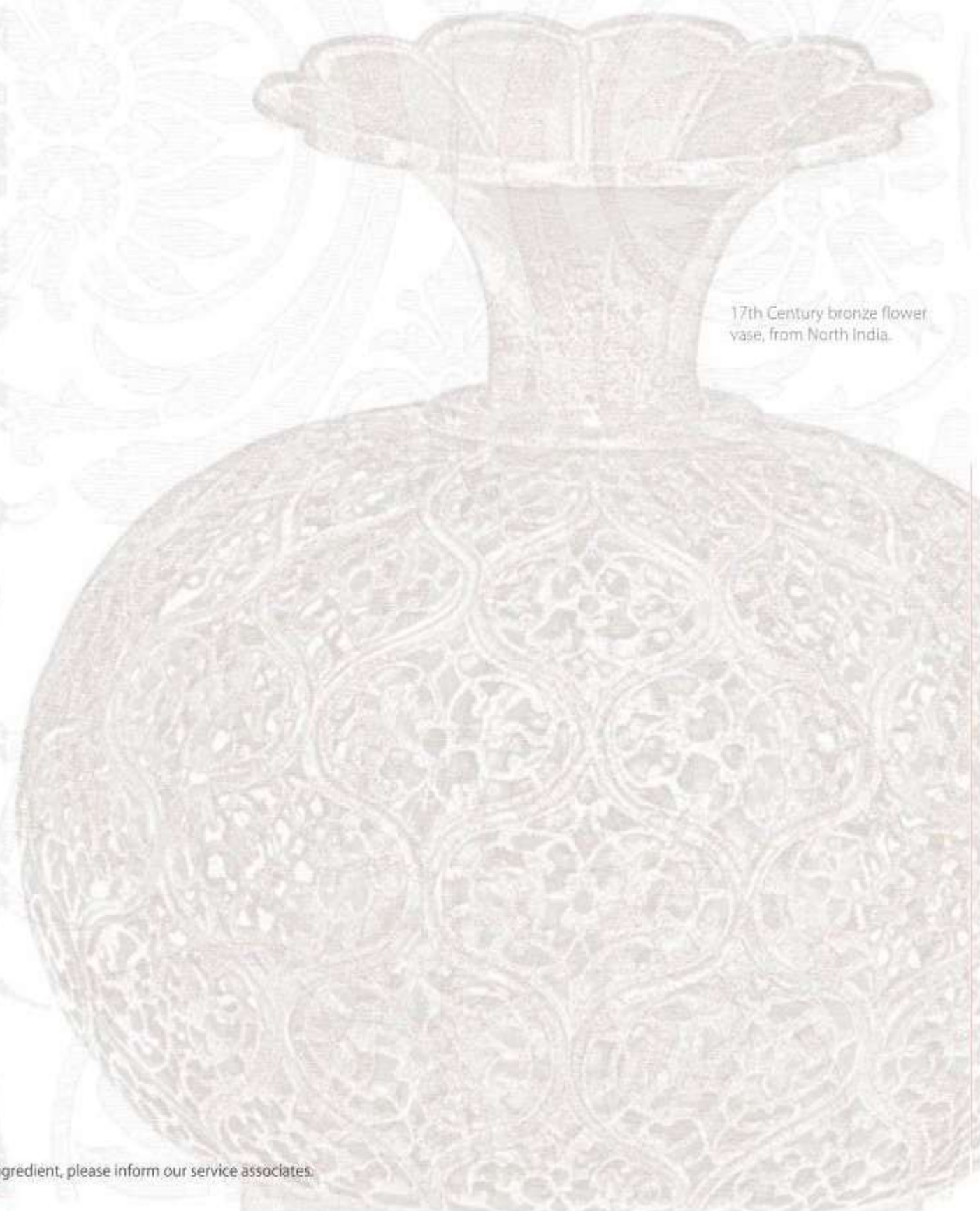
Vegetarian specialities



Non-vegetarian specialities.

All prices are in Indian Rupees. All government taxes as applicable will be extra. In case of any allergy to any ingredient, please inform our service associates.

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 came into prominence 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, though, 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



DUDIYA KEBAB

Per serve (~250) 675 Kcal

Cottage cheese, stuffed with spiced potato, shallow fried and finished on Dum ₹ 1150



HARA KEBAB AWADHI

Per serve (~380) 958 Kcal

Delicate kebab of spinach and channa dal stuffed with cottage cheese, pan grilled ₹ 1150



SEEKH NILOFARI

Per serve (~240) 829 Kcal

Mix of puffed lotus seeds and lotus stems, flavoured with fresh herbs, mace and green cardamom. Grilled on skewer and sprinkled with aromatic masala ₹ 1150



KEBAB LABGEER

Per serve (~250) 529 Kcal

Delicate aromatic patties of fresh beetroot and homemade cheese spiced with brown cardamom seeds and saffron. Pan grilled in butter for a crisp bite ₹ 1150



SUNHERI GOOLAR

Per serve (~300) 859 Kcal

Deep fried kebab made of raw banana and spices, embellished in gold dust, served with Navrattan chutney ₹ 1150

NON-VEGETARIAN



JHINGA DUM NISHA

Per serve (~260) 402 Kcal

Jumbo prawns with cheese and yoghurt, flashed in tandoor and finally on Dum Served with a delicate saffron flavoured seafood chutney ₹ 2850



MAHI DARIYA

Per serve (~200) 360 Kcal

Fillet of seasonal fish marinated with green chilli, cloves and cinnamon, dipped in butter milk batter, flavoured with royal cumin seeds. Fried to a light golden crisp, sprinkled with lemon juice ₹ 1850



MURGH CHANDI TIKKA

Per serve (~280) 536 Kcal

Tikka of chicken dipped in aromatic royal cumin marinade, grilled in the tandoor and finished on Dum ₹ 1750



SEEKH GILAFI DUM PUKHT

Per serve (~260) 393 Kcal

Minced chicken kebab, laced with crisp juicy tomatoes and capsicum, complemented with pungent green chilies and onions ₹ 1750



DUM PUKHT KAKORI

Per serve (~430) 1184 Kcal

Delicate melt-in-your-mouth kebab of finely minced lamb, finely flavoured with cloves and cinnamon, wrapped around a skewer and char grilled. Served with a sprinkling of saffron ₹ 1900



HABIBIA CHOPS

Per serve (~300) 739 Kcal

Lamb chops marinated with black cumin, black pepper, figs and malt vinegar, then cooked on a griddle before being finished on Dum ₹ 1900



SHAHI SHAMMI

Per serve (~270) 607 Kcal

Aromatic pan grilled lamb mince kebab blended with scallions and coriander melange, complemented with pungent green chilies and onions ₹ 1900



Contains Milk



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Contains Nut



Contains Crustacean



Contains Fish

 Vegetarian specialties  Non-vegetarian specialties.

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





QUORMA, 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 enrich 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.



Late 18th Century silver inlaid
bidri hookah base.



ORIGINS

Between *qaliyas*, *salans* and *quormas* 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 *quorma* and the other being the equally rich *qaliya*.

Indulgently crafted and explored in detail over the course of centuries, *quorma* dates back to the 16th Century. In its simplest form *quorma* refers to meat stir fried with onion and *ghee* until the *ghee* separates. The dish is usually a red meat preparation as other meats cannot take the extent of stir frying required and have to be handled very carefully.

The word *qaliya*, of Arabic origin, refers to meat sautéed in *ghee* before being tenderly simmered in water and finished with a gentle touch of exotic spices, turmeric and saffron, often combined with dry nuts. This delicate process of cooking also lends itself to vegetarian dishes with amazing results.

Salan – often translated as *mans* or *machhli*, *saag*, *subzi ki masaledaar tarkari*, *salan* has become a generic term for any spiced, aromatic dish. Any curry that isn't either a *quorma* or a *qaliya* is almost automatically, a *salan*.

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 (~400) 766 Kcal

Paneer cubes simmered in a silky fresh tomato gravy, flavoured with royal cumin and dried fenugreek leaves ₹ 1450



ARBI QALIYA

Per serve (~500) 901 Kcal

Colocasia in a turmeric accented yoghurt and onion gravy with Dum Pukht garam masala ₹ 1350



GUNCH-WA-QEEMA DUM PUKHT

Per serve (~400) 392 Kcal

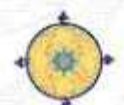
Florets of cauliflower prepared with dices of capsicum and tomatoes, cooked in smooth tomato and dried fenugreek gravy ₹ 1350



SUBZ PURDAH

Per serve (~800) 1436 Kcal

An aromatic preparation of capsicum, tomato, cottage cheese, mushrooms and pineapple, Dum cooked in a "Purdah" of puff pastry ₹ 1550



SUBZ MILONI

Per serve (~400) 797 Kcal

A melange of seasonal vegetables cooked in a smooth green puree of spinach and fenugreek ₹ 1400



MIRCH BAINGAN KA SALAN

Per serve (~500) 1074 Kcal

Large whole green chilies and baby egg plant, simmered in a velvet smooth gravy of yoghurt tamarind coconut and peanuts ₹ 1400



DUMPUKHT BADIN JAAN

Per serve (~180) 620 Kcal

Slices of round brinjals marinated, shallow fried and topped with tomato concasse, garlic and flavoured with spiced yoghurt. Finished on Dum ₹ 1350



ALOO BUKHARA KOFTA SALAN

Per serve (~500) 940 Kcal

Vegetable marbles stuffed with dried plums and almonds, simmered in a cardamom and cumin gravy ₹ 1400



GUCCHI SUBZ -E- ZAR

Per serve (~500) 747 Kcal

Morels filled clotted cream and green herbs. Tossed with spring onions and finished on Dum and garnished with ginger juliennes ₹ 1800



DUM KE ALOO

Per serve (~500) 783 Kcal

Barrel shaped potatoes stuffed with cashews and pomegranate seeds, finished on Dum with a thick sauce ₹ 1350



MAASH QALIYA

Per serve (~500) 529 Kcal

Green moong lentils, slow cooked with spinach, fresh ginger and green chilies. Tempered with white cumin seeds and topped with browned onions ₹ 1200



DAL DUM PUKHT

Per serve (~500) 774 Kcal

Arhar lentil cooked with yellow chilies, yoghurt and exotically tempered with caramelised garlic ₹ 1200



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut

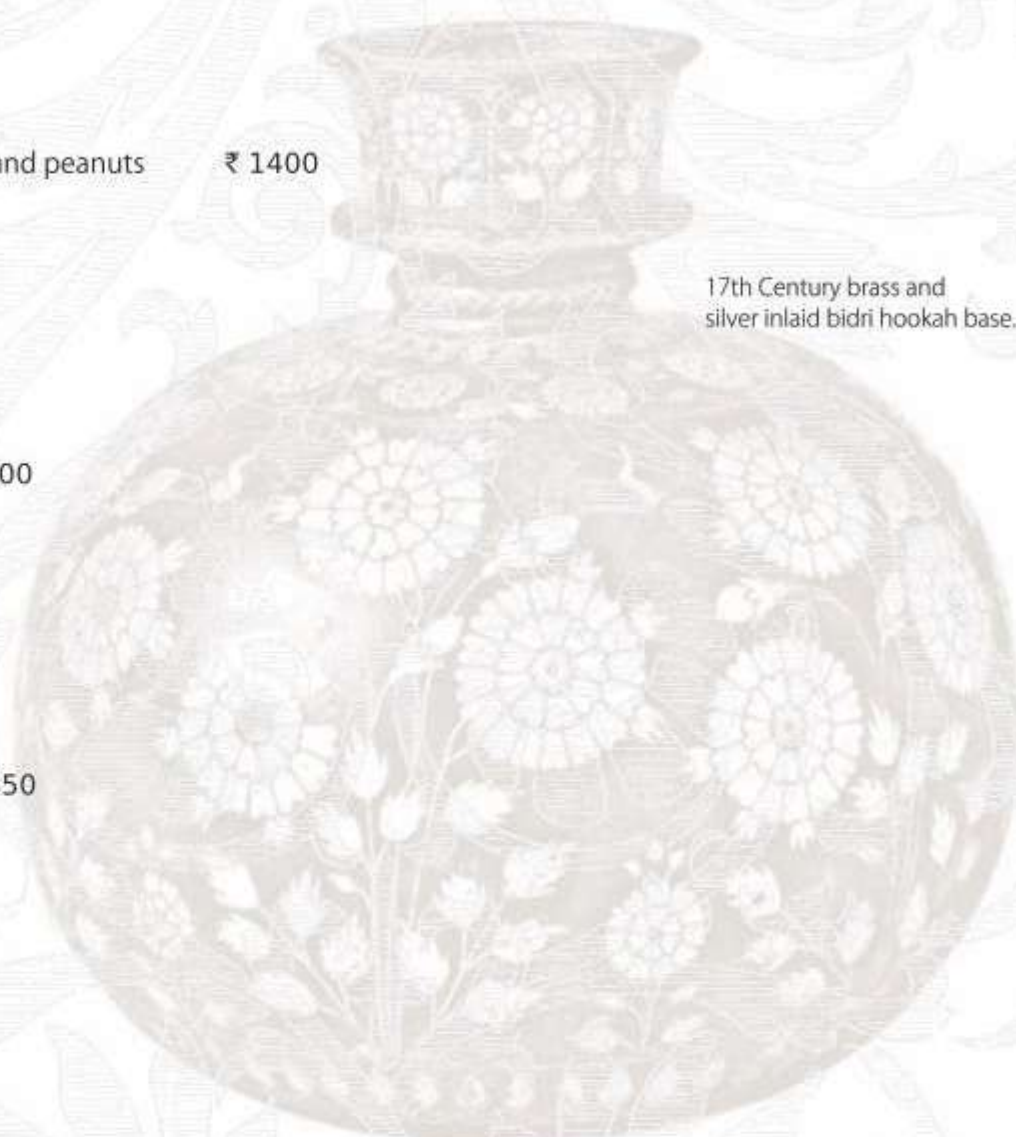


Vegetarian specialties



Non-vegetarian specialties.

All prices are in Indian Rupees. All government taxes as applicable will be extra. In case of any allergy to any ingredient, please inform our service associates.



17th Century brass and silver inlaid bidri hookah base.



ORIGINS

Muqawwiya is a carefully and deliberately invented attitude or recommendation for a special category of foods; one that addresses both *sehat* or health and *zaika* or enjoyment of flavours. Invented by herbalists, *muqawwiya* 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 *muqawwiya*. Traditionally, cooked overnight in pots that are buried in the ground, with burning coals atop their lids, *nehari* is a rich 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 chilli 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 chillies. 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 (~500) 1143 Kcal

Jumbo prawns simmered in a turmeric and fenugreek flavoured yoghurt gravy finished on Dum ₹ 2950



MAHI SARSON

Per serve (~300) 474 Kcal

Fillet of seasonal fish imbued with mustard seed paste, cooked on Dum, served with a garnish of fresh coriander and juliennes of ginger soaked in lemon juice ₹ 1950



MURGH QALIYA

Per serve (~500) 1155 Kcal

Morsels of chicken braised on Dum with turmeric and whole spices, drizzled with saffron and garnished with gold leaf ₹ 1850



GRAND MUGHAL ROAST

Per serve (~1250) 3120 Kcal

Whole chicken marinated in Indian spices star anise and brown onion, roasted to perfection. Served with Haldi Paratha and reduced tamarind and spices infused jus to serve four ₹ 2700

*Please allow us 45 mins to serve



MURGH KHUSHK PURDAH

Per serve (~800) 1504 Kcal

A resplendent dish of chicken, cured with a star anise scented marinade, grilled in a tandoor. Dum cooked with an assortment of vegetables and a sprinkling of mace behind a purdah of puff pastry ₹ 1950



MURGH HANDI QUORMA

Per serve (~500) 1189 Kcal

Boneless drumsticks of chicken simmered in brown onion, garlic and yoghurt gravy. Perfumed with saffron, rose water and garnished with almond slivers ₹ 1950



DUM PUKHT KOH-E-AWADH

Per serve (~500) 1035 Kcal

A robust quorma of mutton shanks, Dum cooked in their own tinged juices and perfumed with saffron ₹ 2150



RAAN-E-DUM PUKHT

Per serve (~500) 1506 Kcal

Leg of Lamb, stuffed with onions, pickled garlic and cheese. Cooked on Dum ₹ 3000



SHAHI NEHARI

Per serve (~500) 1141 Kcal

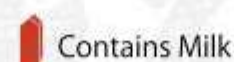
Prime cuts of lamb, cooked overnight with aromatic potli masala then assimilated with extract of roasted lentil and onions ₹ 2150



DIWANI HANDI

Per serve (~500) 1148 Kcal

Select cuts of lamb simmered on low heat, in a sealed handi with seasonal vegetables and aromatic herbs, sprinkled with mace and cardamom ₹ 2000



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut



Contains Crustacean



Vegetarian specialities



Non-vegetarian specialities.

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



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.

17th-18th Century lime-paste
brass container.





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.



ROGANI ROTI

Per serve (~110) 371 Kcal

Whole wheat bread enriched with aromatic ghee, cooked on the griddle on low heat ₹ 250



KHAMIRI ROTI

Per serve (~130) 340 Kcal

Whole wheat sour dough bread, cooked in the tandoor ₹ 250



MANDE

Per serve (~130) 409 Kcal

Paper thin whole wheat flour bread, cooked on inverted dome shaped griddle ₹ 250



WARQI PARANTHA

Per serve (~150) 491 Kcal

Exotic ajwain flavoured multi-layered bread, baked in clay tandoor ₹ 250



NAAN-E-BAH KHUMMACH

Per serve (~130) 356 Kcal

Unleavened semolina and whole wheat bread flour bread, sprinkled with poppy seeds, aniseed and baked in a tandoor ₹ 250



TAFTAN DUM PUKHT

Per serve (~200) 574 Kcal

A unique and flaky, part puff pastry, part leavened refined flour bread, topped with melon seeds and baked in the rarely used iron tandoor ₹ 250



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian specialities



Non-vegetarian specialities.

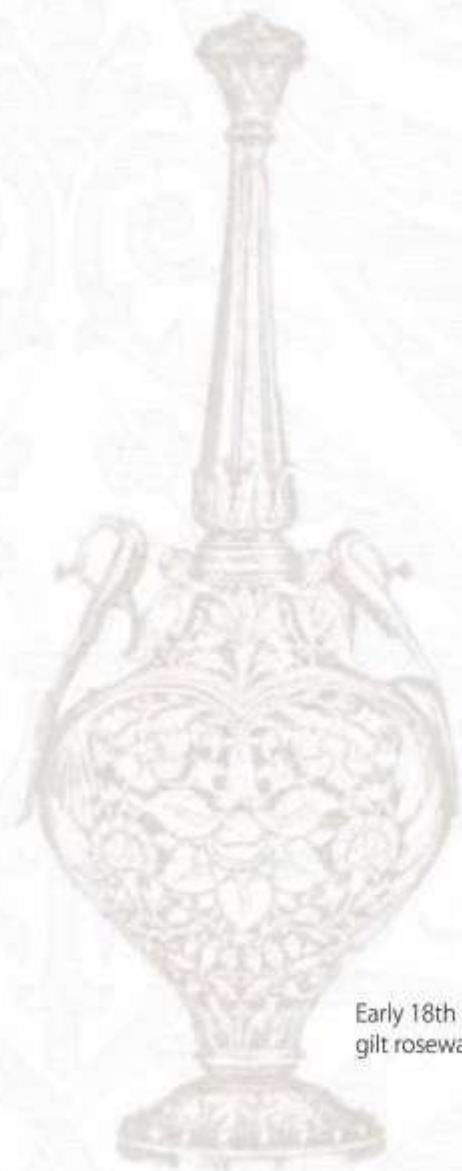
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BIRANJ

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 *biryani*s, 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 BC, 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, Hyderabad, Memoni, Sindhi, Sri Lankan and Tahari. Each of these styles differ on family tradition, recent innovations, and ingredients.



VEGETARIAN



GUCCHI PULAO

Per serve (~730) 782 Kcal

Saffron fragranced Basmati rice cooked with morels, stuffed with herbed cheese and finished in a sealed handi with cardamom

₹ 1950



SUBZ BIRYANI

Per serve (~730) 1004 Kcal

Seasonal vegetables and aged basmati rice cooked on dum in a subtly spiced vegetable extract

₹ 1750

NON-VEGETARIAN



DUM PUKHT BIRYANI

Per serve (~787) 1255 Kcal

Basmati rice simmered mutton with mace and ittar, finished in a sealed handi

₹ 2050



MURGH YAKHNI PULAO

Per serve (~810) 1126 Kcal

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

₹ 1850



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



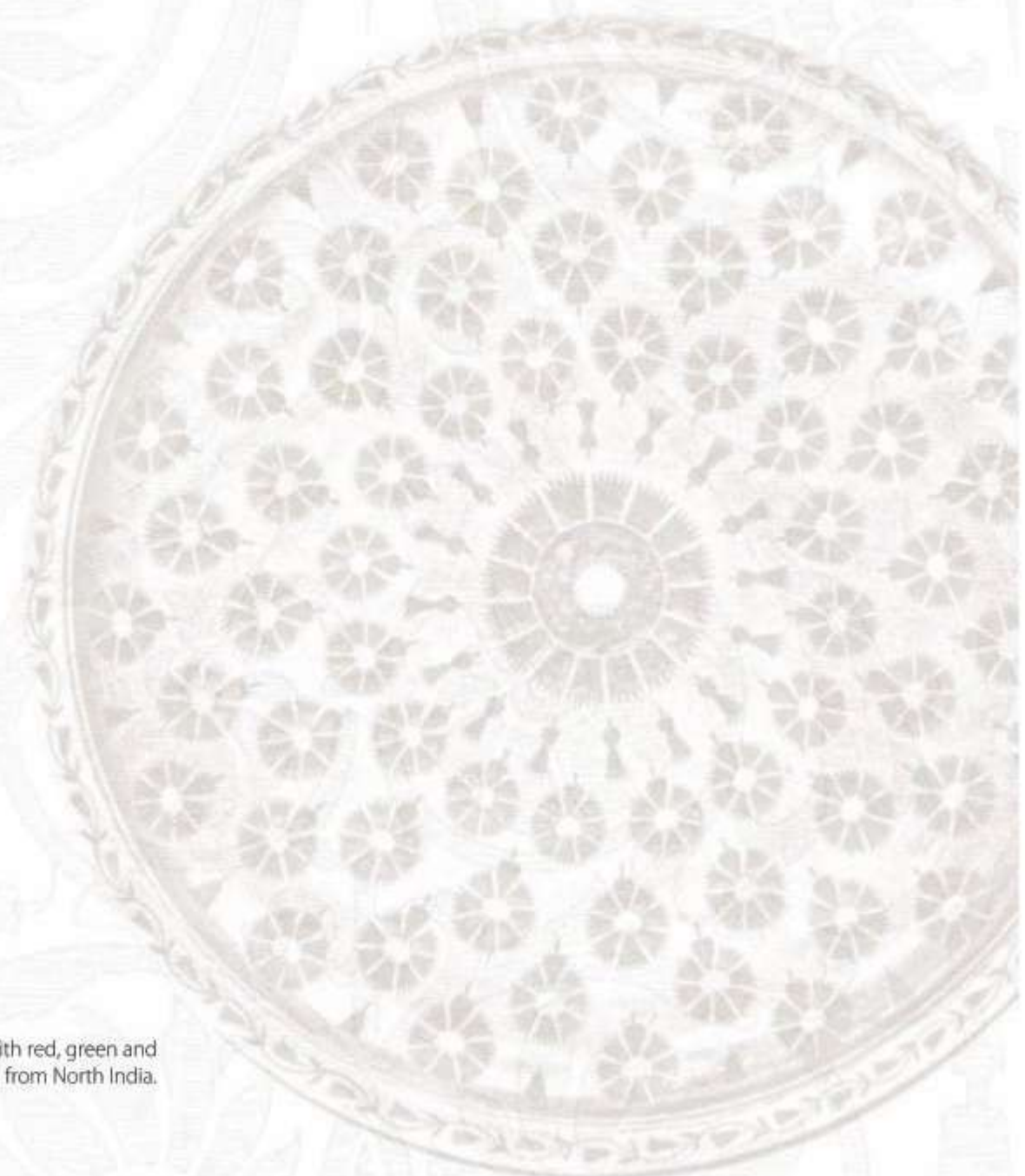
Vegetarian specialties



Non-vegetarian specialties.

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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 (~150) 737 Kcal

An exotic dessert of saffron rabri, spread on a slice of syrup soaked homemade bread, garnished with silver leaf, pistachio and almonds ₹ 550



SHAHED-E-JAAM

Per serve (~180) 629 Kcal

A large gulab jamun filled with pistachio, almond and dipped in saffron honey syrup ₹ 550



KULFI BADSHAH PASAND

Per serve (~180) 339 Kcal

Creamy saffron and pistachio kulfi, served crowned with gold leaf ₹ 550



GULAB KI KHEER

Per serve (~160) 343 Kcal

Reduced milk, delicately cooked on low heat with rose petals, garnished with pistachio and silver leaf ₹ 675



KESARI PHIRINI

Per serve (~200) 356 Kcal

Milk reduced with rice, flavoured with saffron and cardamom ₹ 550



PISTEH- E-SHAHI (Sugar free)

Per serve (~180) 309 Kcal

Rich full cream milk reduced with rice and pistachio, hint of green cardamom ₹ 675



ZAUK-E-SHAHI


Per serve (~150) 560 Kcal

Khoya dumpling in saffron flavoured reduced milk ₹ 550

Contains Milk Contains Wheat/ Rye/ Barley/ Oats Contains Nut

Vegetarian specialities Non-vegetarian specialities.

All prices are in Indian Rupees. All government taxes as applicable will be extra. In case of any allergy to any ingredient, please inform our service associates.



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.



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.



SEA FOOD

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.



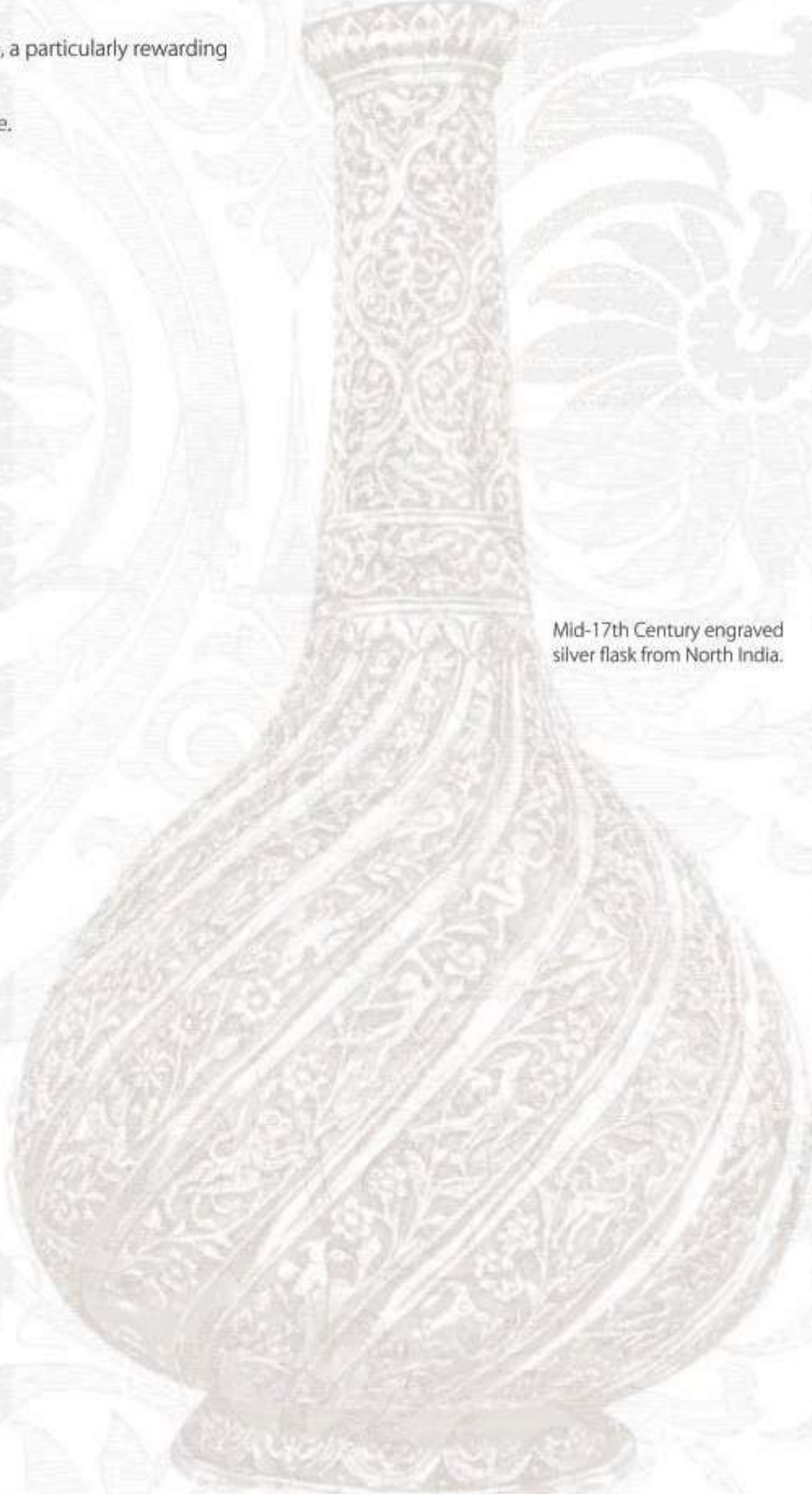
LAMB

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.



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





ITC HOTEL
RESPONSIBLE LUXURY



ITC WINDSOR
BENGALURU



The Royal Afghan

The Poolside Barbeque

NON VEGETARIAN

🍱 TANDOORI LOBSTER ₹ 3950 🍤 🥛

Per serve (~350g) 649 Kcal

Lobster marinated in a mixture of yoghurt, red chilies, and turmeric, flavoured with shahi jeera, garam masala, skewered and roasted in a tandoor.

🍱 TANDOORI JHINGA ₹ 3300 🍤 🥛

Per serve (~305g) 522 Kcal

Jumbo prawns marinated in a mixture of yoghurt, red chilies, turmeric and flavoured with garam masala, carom seeds, skewered and roasted in a tandoor.

🍱 TANDOORI POMFRET ₹ 2050 🐟 🥛 🍳

Per serve (~325g) 641 Kcal

Whole pomfret mildly spiced with yellow chili, garam masala, turmeric powder, garnished with carom seeds, skewered and roasted in a tandoor.

🍱 MACHLI TIKKA ₹ 2050 🥛 🐟

Per serve (~320g) 381 Kcal

Tender cubes of boneless fish, mildly spiced with yellow chili, garam masala, turmeric powder, flavoured with carom seeds skewered and roasted in a tandoor.

🍱 MURGH MALAI KEBAB ₹ 2050 🥛 🍷

Per serve (~365g) 557 Kcal

Creamy “kebab” of boneless chicken blended with cream cheese, malt vinegar, green chili and coriander, grilled in the tandoor.

🍱 KASTOORI KEBAB ₹ 2050 🥛 🍷 🍳

Per serve (~420g) 729 Kcal

Succulent pieces of boneless chicken, marinated in ginger garlic paste, and freshly ground black pepper, chargrilled with a coat of egg-yolk.

🍱 KADAK SEEKH RESHMI ₹ 2050 🥛 🍷

Per serve (~340g) 1119 Kcal

Chargrilled chicken mince stuffed with green chilies and cheese, batter-fried and served crisp.

🍱 MURGH TANDOORI ₹ 2150 🥛

Per serve (~550g) 993 Kcal

The “king of kebab”, whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger garlic paste, lemon juice, yellow chilies, turmeric powder and garam masala, skewered and cooked in a tandoor.

🍱 RESHMI KEBAB ₹ 2050 🥛

Per serve (~320g) 593 Kcal

Tender rolls of chicken minced with cheese, ginger and royal cumin chargrilled in a tandoor.

🍱 PESHAWRI KEBAB ₹ 2100 🥛

Per serve (~270g) 487 Kcal

Boneless cubes of lamb marinated in a mixture of yoghurt, red chili powder, garam masala and royal cumin chargrilled in a tandoor.

🍱 BARRAH KEBAB ₹ 2200 🥛

Per serve (~340g) 608 Kcal

Chunks of leg of lamb marinated in a mixture of yoghurt, malt vinegar and a melange of spices, chargrilled in a tandoor.

🍱 SEEKH KEBAB ₹ 2100 🥛

Per serve (~310g) 609 Kcal

Tender lamb mince mixed with ginger, green chilies and coriander spiced with royal cumin and saffron, skewered and grilled in a tandoor.

🍱 SIKANDRI RAAN ₹ 3500 🥛

Per serve (~520g) 895 Kcal

Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin and red chili paste, finished in a tandoor.

🍱 SAMUNDARI KHAZANA ₹ 4300 🍤 🥛 🐟

Per serve (~880g) 1656 Kcal

Assorted seafood platter.

Please inform our service associate if you are allergic to any ingredient.

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 concentratins of 10mg/kg or more.

Our chefs will 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

Rates are exclusive of taxes. We levy no service charge.

🍱 Non Vegetarian



Contains Crustacean



Contains Wheat/ Barley/ Rye/ Oat



Contains Nut



Contains Milk



Contains Soy



Contains Fish



Contains Egg



The Royal Afghan

The Poolside Barbeque

VEGETARIAN

☐ PANEER TIKKA ₹ 1400 🍷🍴

Per serve (~400g) 1368 Kcal

Fresh cottage cheese marinated with fresh cream, gram flour, carom seeds and yellow chilies, grilled in a tandoor.

☐ TANDOORI PHOOL ₹ 1350 🍷🍴

Per serve (~300g) 752 Kcal

Cauliflower florets, seasoned with yellow chili and spices, coated with spiced batter of gram flour, carom seeds and grilled in a tandoor.

☐ TANDOORI SALAD ₹ 1350 🍷🍴

Per serve (~460g) 322 Kcal

Onion, capsicum, tomato wedges, paneer and pineapple seasoned with yellow chilies, garam masala, black cumin and malt vinegar, arranged on skewers and grilled in a tandoor.

☐ TANDOORI NAAN ₹ 275 🍷🍴

Per serve (~140g) 305 Kcal

☐ KHASTAROTI ₹ 275 🍷🍴

Per serve (~120g) 408 Kcal

☐ TANDOORI ROTI ₹ 275 🍴

Per serve (~70g) 186 Kcal

☐ ONION KULCHA ₹ 275 🍷🍴

Per serve (~175g) 408 Kcal

☐ GULAB JAMUN ₹ 625 🍷🍴🍴🍴

Per serve (~180g) 585 Kcal

Reduced milk dumplings stuffed with pistachios and cardamom, deep fried and doused in sugar syrup.

☐ KULFI ₹ 675 🍷🍴

Per serve (~180g) 492 Kcal

A rich and a creamy dessert with almonds, served with corn starch vermicelli and rose syrup.

☐ PANEER KHURCHAN ₹ 1450 🍷🍴

Per serve (~320g) 899 Kcal

Cottage cheese batons, pan-fried with tomatoes, capsicum and tempered with mustard seeds.

☐ PANEER MAKHANI ₹ 1450 🍷🍴

Per serve (~450g) 1212 Kcal

Cottage cheese batons tossed in a tomato, cream and cashew gravy, garnished with ginger juliennes and a swirl of cream.

☐ DAL BUKHARA ₹ 1150 🍷🍴

Per serve (~380g) 517 Kcal

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered over night on slow charcoal fire and finished with cream, served with a dollop of butter.

☐ TANDOORI SIMLA MIRCH ₹ 1350 🍷🍴

Per serve (~430g) 457 Kcal

Bell pepper stuffed with sauteed beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chili powder, skewered and roasted in a tandoor.

☐ TANDOORI ALOO ₹ 1400 🍷🍴

Per serve (~395g) 815 Kcal

Scooped potatoes stuffed with potato mash, raisins, cashewnuts, chopped green chilies and coriander, skewered and finished in a tandoor.

☐ SUBZ SEEKH KEBAB ₹ 1400 🍷🍴

Per serve (~360g) 898 Kcal

Tender rolls of minced cabbage, carrot and other vegetables flavoured with cumin and roasted in a tandoor.

☐ BUTTER NAAN ₹ 275 🍷🍴

Per serve (~160g) 160 Kcal

☐ ROOMALI ROTI ₹ 275 🍷🍴

Per serve (321g) ~105 Kcal

☐ NAAN BUKHARA ₹ 1550 🍷🍴

Per serve (~3063g) 1120 Kcal

☐ BHARVAN KULCHA ₹ 295 🍷🍴

Per serve (~582g) 200 Kcal

☐ PUDINA PARATHA ₹ 275 🍷🍴

Per serve (~455g) 140 Kcal

☐ PHIRNEE ₹ 625 🍷🍴

Per serve (~180g) 271 Kcal

A light dessert of milk and Basmati rice, flavoured with cardamom, set in earthen mould, garnished with pistachios.

☐ RASMALAI ₹ 625 🍷🍴

Per serve (~160g) 365 Kcal

Poached dumplings of fresh cottage cheese soaked in a saffron flavoured reduced milk sauce.

BREADS

DESSERTS

Please inform our service associate if you are allergic to any ingredient.

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 concentratins of 10mg/kg or more.

Our chefs will 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

Rates are exclusive of taxes. We levy no service charge.

☐ Vegetarian



Contains Wheat/ Barley/ Rye/ Oat



Contains Nut



Contains Milk



Contains Soy

🌱 **VEGETARIAN**

₹ 3250

STARTER

SUBZ SEEKH KABAB 🍴🌱

Tender rolls of smooth mince of cabbage, carrot and other vegetables flavoured in cumin & cooked in tandoor.

TANDOORI ALOO 🍴🌱

Scooped potatoes stuffed with potato mash, raisins and cashewnuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven".

TANDOORI PHOOL 🍴🌱

Cauliflower florets seasoned with yellow chili & spices, coated with spiced batter of gram flour and "ajwain", deep fried, skewered & char grilled.

PANEER TIKKA 🍴

Fresh cottage cheese marinated and stuffed with fresh cream, gram flour, "ajwain" and yellow chillies and grilled in the "Earthen Oven".



MAIN COURSE

TANDOORI SIMLA MIRCH 🍴🌱

Capsicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashewnut and sultanas, spiced with cumin and yellow chili powder, skewered and roasted in earthen oven.

PANEER MAKHANI 🍴🌱

Paneer batons tossed in a tomato, cream and cashew gravy, garnished with ginger juliennes and swirl of cream.

DAL BUKHARA 🍴

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter.

SERVED WITH ASSORTED BREADS 🍴🌱



DESSERT

GULAB JAMUN 🍴🌱🌱

Reduced milk dumplings stuffed with pistachios and cardamom, deep fried & doused in sugar syrup.

KULFI 🍴🌱

A rich and creamy dessert with almonds served with corn starch vermicelli and rose syrup.

Taxes extra as applicable. We levy no Service Charge.

🍖 **NON-VEGETARIAN**

₹ 3750

STARTER

MURGH MALAI KABAB 🍴🌱

Creamy "kabab" of boneless chicken blended with cream, cheese, malt vinegar, green chili and coriander, grilled in the "Tandoor".

RESHMI KABAB 🍴

Tender rolls of chicken mince spiced with cheese, ginger and Royal Cumin, char grilled in the "Tandoor".

BARRAH KABAB 🍴

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & mélange of spices, char-grilled over "Red Hot Embers".



MAIN COURSE

MURGH MAKHANI 🍴🌱

Chicken Tikka, tossed in a tomato, cream and cashew gravy, garnished with ginger juliennes and swirl of cream.

SEEKH KEBAB 🍴

Tender lamb mince mixed with ginger, green chillies and coriander spiced with Royal Cumin and saffron, skewered and grilled over charcoal fire.

SIKANDRI RAAN 🍴

Whole leg of spring lamb braised in a marinade of malt vinegar, cinnamon, black cumin and red chili paste and finished in the tandoor.

DAL BUKHARA 🍴

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter.

SERVED WITH ASSORTED BREADS 🍴🌱



DESSERT

GULAB JAMUN 🍴🌱🌱

Reduced milk dumplings stuffed with pistachios and cardamom, deep fried & doused in sugar syrup.

KULFI 🍴🌱

A rich and creamy dessert with almonds served with corn starch vermicelli and rose syrup.

Taxes extra as applicable. We levy no Service Charge.

🐟 **SEAFOOD**

₹ 4400

STARTER

TANDOORI JHINGA 🍴🌱🌱

Prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chillies, turmeric and flavoured with "garam masala" skewered and roasted over charcoal fire.

MACHLI TIKKA 🍴🌱

Tender cubes of boneless fish, mildly spiced with yellow chili, garam masala, turmeric powder, flavoured with "ajwain" skewered and roasted in the "Clay Oven".

MURGH MALAI KABAB 🍴🌱

Creamy "kabab" of boneless chicken blended with cream cheese, malt vinegar, green chili and coriander, grilled in the "Tandoor".

BARRAH KABAB 🍴

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & mélange of spices, char-grilled over "Red Hot Embers".



MAIN COURSE

MURGH MAKHANI 🍴🌱

Chicken Tikka, tossed in a tomato, cream and cashew gravy, garnished with ginger juliennes and swirl of cream.

SEEKH KEBAB 🍴

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WELLBEING AND DIETARY INDICATORS

LS

Locally Sourced



Contains Milk



Contains Wheat/
Rye/ Barley/ Oat



Contains Nuts



Contains Soy



Contains Egg

CF

Contains Fish



Contains Crustacean

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.

07 | 24


ITC HOTEL
RESPONSIBLE LUXURY

ITC WINDSOR
BENGALURU



The Royal Afghan
Robust flavours of the North-West Frontier



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