



DAAWAT *-e-* KHAAS

A Journey Through India's Flavours,

Touched by Awadh.

DAAWAT *-e-* KHAAS

DAAWAT-E-KHAAS IS A TRIBUTE TO A TIME WHEN DINING WAS AN EXPRESSION OF GRACE, PATIENCE, AND QUIET INDULGENCE. INSPIRED BY THE ROYAL KITCHENS OF AWADH, EACH DISH IS PREPARED WITH A SENSE OF CARE THAT GOES BEYOND TECHNIQUE. IT REFLECTS A CULTURE WHERE FLAVOURS WERE NOT RUSHED BUT ALLOWED TO UNFOLD SLOWLY, LAYER BY LAYER.

THE MENU BRINGS TOGETHER DELICATELY SPICED SHORBAS, TENDER KEBABS THAT MELT EFFORTLESSLY, CURRIES THAT HAVE BEEN SIMMERED TO PERFECTION, AND AROMATIC DUM BIRYANIS THAT CARRY THE WARMTH OF TRADITION. EVERY ELEMENT IS CRAFTED TO EVOKE A SENSE OF FAMILIARITY AND CELEBRATION, REMINISCENT OF FEASTS THAT WERE ONCE SHARED IN GRAND COURTYARDS AND INTIMATE GATHERINGS ALIKE.

ROOTED IN HERITAGE AND GUIDED BY TIME-HONOURED METHODS, THIS EXPERIENCE IS NOT JUST ABOUT TASTE BUT ABOUT FEELING. IT INVITES YOU TO PAUSE, SAVOUR, AND BE PART OF A STORY THAT CONTINUES TO LIVE THROUGH EVERY CAREFULLY PREPARED PLATE.

SHORBA

(VEG)

TOMATO DHANIYA KA SHORBA 255

A LIGHT AND REFRESHING TOMATO BROTH INFUSED WITH FRESH CORIANDER, DELICATELY SPICED IN TRADITIONAL AWADHI STYLE.

BHUNE BHUTTE KA SHORBA 255

A SMOKY ROASTED CORN SOUP BLENDED WITH MILD SPICES AND HERBS, OFFERING A RICH AND EARTHY FLAVOR.

SHORBA

(NON-VEG)

CHICKEN PALAK KA SHORBA 355

A WHOLESOME SPINACH-BASED SOUP COOKED WITH CHICKEN AND AROMATIC SPICES, INSPIRED BY ROYAL AWADHI KITCHENS.

LAMB PAYA SHORBA 450

A SLOW-COOKED LAMB TROTTER BROTH, RICH IN FLAVOUR AND NUTRIENTS, SIMMERED WITH TRADITIONAL SPICES.

KEBABS OF THE COURT

(VEG)

PANEER ACHARI TIKKA 490

SOFT COTTAGE CHEESE MARINATED IN TANGY PICKLE SPICES
AND GRILLED TO PERFECTION.

MALAI BASIL PANEER TIKKA 490

CREAMY PANEER INFUSED WITH BASIL AND MILD SPICES,
OFFERING A SMOOTH AND DELICATE TASTE.

TANDOORI MALAI BROCCOLI 610

FRESH BROCCOLI FLORETS MARINATED IN CREAM AND SPICES,
ROASTED IN A TANDOOR FOR A SMOKY FLAVOUR.

SAFFRON PANEER TIKKA 490

SOFT PANEER MARINATED WITH SAFFRON CREAM AND
AROMATIC SPICES, GRILLED TO PERFECTION FOR A RICH AND
ROYAL FLAVOUR

MAKKAI DHINGRI PALAK KE KEBAB 550

A DELIGHTFUL BLEND OF CORN, MUSHROOMS, AND SPINACH,
SHAPED INTO SOFT AND FLAVORFUL KEBABS.

DAHI KE KEBAB 510

SOFT AND MELT-IN-THE-MOUTH YOGURT KEBABS WITH A
CRISP GOLDEN COATING.

BEETROOT KEBAB 490

NUTRITIOUS BEETROOT PATTIES INFUSED WITH SPICES,
OFFERING A VIBRANT COLOUR AND EARTHY TASTE.

KEBABS OF THE COURT

(VEG)

VEG KATHI ROLLS 550

ASSORTED VEGETABLES WRAPPED IN SOFT FLATBREAD WITH
FLAVOURFUL SAUCES AND SPICES.

VEG TANDOORI PLATTER 760

AN ASSORTMENT OF VEG TANDOORI APPETIZERS BROUGHT
TOGETHER AND SERVED WITH A MINT CHUTNEY.

KEBABS OF THE COURT

(NON-VEG)

SAFFRON MURGH KALMI 690

CHICKEN DRUMSTICKS MARINATED IN SAFFRON AND SPICES,
GRILLED FOR A JUICY AND AROMATIC FLAVOUR.

MURGH ACHARI TIKKA 690

CHICKEN MARINATED IN TANGY PICKLE SPICES AND COOKED IN
A TRADITIONAL TANDOOR.

MURGH KASUNDI TIKKA 650

JUICY CHICKEN INFUSED WITH A MUSTARD-BASED KASUNDI
MARINADE, OFFERING A SHARP AND BOLD TASTE.

MURGH MALAI KEBAB 690

CREAMY AND TENDER CHICKEN KEBABS WITH A MILD, RICH
FLAVOUR.

MAKHMALI KEBAB 810

SILKY SMOOTH LAMB KEBABS MARINATED WITH CREAM,
CHEESE, AND SUBTLE SPICES.

GILAFI LAMB SEEKH KEBAB 799

MINCED LAMB SKEWERS COATED WITH COLOURFUL
VEGETABLES AND GRILLED TO PERFECTION.

KEBABS OF THE COURT

(NON-VEG)

CHICKEN KATHI ROLL 699

SPICED CHICKEN WRAPPED IN SOFT BREAD WITH ONIONS AND SAUCES FOR A QUICK INDULGENCE.

SEAFOOD OPTIONS (AJWAINI & KASUNDI) 730

FRESH SEAFOOD MARINATED WITH CAROM SEEDS OR MUSTARD-BASED SPICES, GRILLED OR COOKED TO PERFECTION.

JUMBO DUM KHAAS BAGH 799

JUMBO PRAWNS DELICATELY DUM-COOKED IN AROMATIC SPICES, FINISHED IN KHAAS BAGH SIGNATURE RICH AND FLAVORFUL STYLE.

MURGH TANDOORI 650

CHICKEN MARINATED IN YOGURT AND SPICES, THEN ROASTED IN THE TANDOOR UNTIL SMOKY AND TENDER.

SIKANDAARI RAAN 850/1599

SUCCULENT LEG OF LAMB MARINATED IN ROYAL SPICES, SLOW-COOKED TO PERFECTION AND FINISHED IN THE TANDOOR FOR A RICH, SMOKY FLAVOUR.

NON-VEG PLATTER 1099

A MIXED PLATTER OF TANDOORI ITEMS MARINATED IN AROMATIC SPICES AND GRILLED TO SMOKY PERFECTION.

THE ROYAL DASTARKHWAAN (VEG)

PANEER HANDI 510

COTTAGE CHEESE CUBES SIMMERED IN BUTTERY, RICH GRAVY
WITH CASHEWS, TOMATOES, AND INDIAN SPICES.

PANEER SAAGWALA 545

COTTAGE CHEESE COOKED IN VIBRANT SPINACH GRAVY OF
FRESH LEAFY GREENS AND INDIAN SPICES.

VEG JALFREZI 470

STIR-FRIED VEGETABLES TOSSED WITH TANGY AND
SPICY SAUCES.

MAKAI KHUMB MUTTER 470

A HEARTY COMBINATION OF CORN, MUSHROOMS, AND GREEN
PEAS IN A FLAVORFUL CURRY.

ACHARI ALOO GOBI 450

POTATOES AND CAULIFLOWER COOKED WITH TANGY PICKLE
SPICES.

VEG PESHAWARI 470

MIXED VEGETABLES IN A MILDLY SWEET AND CREAMY GRAVY
ENRICHED WITH DRY FRUITS

MATAR PANEER MASALA 510

CLASSIC COTTAGE CHEESE AND GREEN PEAS COOKED IN RICH
TOMATO-BASED GRAVY.

THE ROYAL DASTARKHWAAN (VEG)

SAAG KAFULI 470

A TRADITIONAL SPINACH-BASED PREPARATION WITH SUBTLE
SPICES AND HERBS.

KAJU MAKHANA CURRY 699

CASHEWS AND FOX NUTS COOKED IN A CREAMY AND MILDLY
SWEET GRAVY.

AWADHI PANEER ROGANI 610

PANEER COOKED IN RICH, AROMATIC GRAVY WITH AWADHI
SPICES.

YELLOW DAL TADKA 450

COMFORTING YELLOW LENTILS TEMPERED WITH GHEE,
GARLIC, AND SPICES.

DAL BUKHARA 510

SLOW-COOKED BLACK LENTILS ENRICHED WITH BUTTER AND
CREAM FOR A LUXURIOUS TASTE.

KHAAS BAGH KOFTA 550

SOFT VEGETABLE DUMPLINGS SERVED IN RICH AND
FLAVORFUL GRAVY.

VEG KOFTA 500

CRISPY VEGETABLE DUMPLINGS SERVED IN TANGY,
SPICY RED GRAVY.

THE ROYAL DASTARKHWAAN (VEG)

BHINDI KALI MIRCH WITH BABY ONION 450

FRESH OKRA COOKED WITH BABY ONIONS AND COARSELY
GROUND BLACK PEPPER.

BHAVNAGARI MIRCHI MATAR 450

PEAS TOSSED WITH OUR SPECIAL RAJASTHANI
GREEN CHILLIES.

THE ROYAL DASTARKHWAAN (NON-VEG)

MURGH DHANIYA WALA 690

CHICKEN COOKED IN A FRESH CORIANDER-BASED GRAVY.

MURGH METHI 690

CHICKEN COOKED WITH FENUGREEK LEAVES FOR A
DELICATELY BITTER AND AROMATIC FLAVOUR.

MURGH MUSALLAM 850

A ROYAL WHOLE CHICKEN PREPARATION COOKED WITH RICH
SPICES AND GRAVY.

MURGH PINDALU 590

A SPICY AND TANGY CHICKEN CURRY INSPIRED BY
TRADITIONAL FLAVOURS.

AWADHI SHAHI KORMA 690

A LUXURIOUS CURRY COOKED WITH NUTS, CREAM, AND
AROMATIC SPICES.

AWADHI BUTTER CHICKEN 590

TENDER CHICKEN COOKED IN A RICH BUTTERY TOMATO GRAVY.

MURGH KHADA MASALA 610

CHICKEN COOKED WITH WHOLE SPICES FOR A BOLD AND
RUSTIC FLAVOUR.

THE ROYAL DASTARKHWAAN (NON-VEG)

MURGH HOME-STYLE CURRY 600

SIMPLE AND COMFORTING CHICKEN CURRY MADE WITH
EVERYDAY SPICES.

MURGH RARA MASALA 650

A RICH COMBINATION OF CHICKEN PIECES AND MINCED MEAT
COOKED WITH SPICES.

BHUNA GOSHT 725

SLOW-COOKED MUTTON IN THICK, SPICED GRAVY WITH
INTENSE FLAVOURS.

MUTTON ROGAN JOSH 710

A CLASSIC KASHMIRI-STYLE LAMB CURRY WITH RICH COLOUR
AND SPICES.

GOSHT NALLI NIHARI 710

SLOW-COOKED LAMB SHANK CURRY, RICH, AROMATIC, AND
DEEPLY FLAVOURFUL.

AWADHI MACHHI MASALENDAR 850

FRESH SEAFOOD PREPARED IN SELECTED AWADHI STYLE
AND SPICES..

AWADH
BASMATI BAHAR
(VEG)

SAFFRON VEGETABLE PULAO 475

FRAGRANT BASMATI RICE COOKED WITH VEGETABLES AND
SAFFRON.

DUM JEERA RICE 355

STEAMED RICE TEMPERED WITH CUMIN SEEDS FOR A SIMPLE
YET AROMATIC FLAVOUR.

SAFFRON VEGETABLE DUM
BIRYANI (BURANI RAITA) 475

LAYERED RICE AND VEGETABLES SLOW-COOKED WITH
SAFFRON AND SERVED WITH SPICED YOGURT.

SAFFRON GHEE ROAST PULAO 355

RICE COOKED IN GHEE WITH SAFFRON FOR A
RICH AROMA AND TASTE.

SAFFRON KASHMIRI CORN PALAK PULAO 475

A UNIQUE BLEND OF CORN, SPINACH, AND
SAFFRON-INFUSED RICE.

STEAMED RICE 290

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B A S M A T I B A H A R
(NON-VEG)

NIZAMI MURGH BIRYANI (BURANI RAITA) 510

A ROYAL CHICKEN BIRYANI COOKED IN DUM STYLE WITH
AROMATIC SPICES.

NIZAMI LAMB DUM BIRYANI
(BURANI RAITA) 790

TENDER LAMB LAYERED WITH RICE AND SLOW-COOKED FOR
RICH FLAVORS.

RAJASTHANI SPECIALS

(VEG)

HALDIYA PANEER 490

PANEER COOKED IN MEWADI AROMATIC SPICES WITH A RICH, CREAMY TEXTURE AND DISTINCTIVE GOLDEN COLOR.

KER SANGRI 525

TRADITIONAL RAJASTHANI KER BERRIES AND SANGRI BEANS COOKED WITH SPICES FOR A TANGY, RUSTIC FLAVOR.

GATTE KI CURRY 440

SOFT GRAM-FLOUR DUMPLINGS SIMMERED IN A MILDLY SPICED YOGURT GRAVY.

PITHOD KA SAAG 440

SOFT GRAM-FLOUR PIECES COOKED IN A CREAMY, TRADITIONAL RAJASTHANI SPICED GRAVY.

CHAKKI KI SABZI 510

WHEAT-FLOUR DUMPLINGS COOKED IN A RICH, SPICY GRAVY WITH AUTHENTIC RAJASTHANI FLAVORS.

GULAB JAMUN KI SABZI 550

SOFT KHOYA DUMPLINGS SERVED IN A SAVORY, SPICED GRAVY FOR A UNIQUE SWEET-AND-SPICY EXPERIENCE

KER KAJU DAKH 550

KER BERRIES AND CASHEWS & RAISINS COOKED WITH AROMATIC SPICES FOR A TANGY AND NUTTY RAJASTHANI DELICACY.

RAJASTHANI SPECIALS

(VEG)

DAL PANCHMEL 450

A WHOLESOME BLEND OF FIVE LENTILS TEMPERED WITH AROMATIC SPICES AND GHEE.

DAL BATI CHURMA 650

TRADITIONAL BAKED WHEAT-FLOUR DUMPLINGS, CRISP OUTSIDE AND SOFT INSIDE, SERVED WITH GHEE AND DAL.

RAJASTHANI SPECIALS

(NON-VEG)

THECHA BOTI 690

TENDER MEAT TOSSED IN A FIERY CHILI-GARLIC THECHA PREPARATION WITH BOLD, RUSTIC FLAVORS.

GADARIYA MURG 550

RUSTIC RAJASTHANI CHICKEN COOKED WITH AROMATIC SPICES FOR A RICH AND ROBUST FLAVOR.

MUTTON CHAPLI KEBAB 650

JUICY MINCED MUTTON PATTIES SEASONED WITH HERBS AND SPICES, PAN-SEARED TO PERFECTION.

LAL MAAS 710

FIERY RAJASTHANI MUTTON CURRY COOKED WITH MATHANIA CHILIES AND TRADITIONAL SPICES.

RAJASTHANI SPECIALS

(NON-VEG)

JUNGLEE MAAS 710

RUSTIC MUTTON PREPARATION COOKED WITH MINIMAL
INGREDIENTS AND WHOLE SPICES.

FULGAR MAAS 710

TENDER MUTTON COOKED WITH AROMATIC SPICES AND
CHILIES FOR A RICH, RUSTIC RAJASTHANI SMOKY FLAVOR.

KHAS KHAS MURG 600

TENDER CHICKEN COOKED IN A CREAMY, NUTTY POPPY-SEED
GRAVY WITH DELICATE SPICES.

MURG NAGAURI 600

AROMATIC CHICKEN PREPARATION INSPIRED BY NAGPUR
CUISINE, COOKED WITH TRADITIONAL RAJASTHANI SPICES.

INDIAN BREADS

TANDOORI ROTI 50

PLAIN- 80 / BUTTER- 85 / GARLIC NAAN- 120 /
CHEESE NAAN- 125 / GARLIC CHEESE NAAN 140

KHAMEERI ROTI 125

LACHA PARANTHA (METHI/PUDINA) 120

NAMAK MIRCHI KA TIKARIYA 105

NAMAK AJWAIN KI PARONTHI 105

MALBARI PARANTHA 145

AMRITSARI KULCHA 160

BAJREKA SOGRA 90

SAATH MEIN

(SIDES)

GREEN SALAD 200

RAITA SELECTION 250

MIX VEG, BOONDI, PINEAPPLE, BURANI

MASALA PAPAD/MASALA PEANUTS 150

MEETHA-E-DAAWAT

KESAR SHAHI TUKDA 410

A ROYAL BREAD DESSERT SOAKED IN SAFFRON SYRUP AND
TOPPED WITH RICH RABRI.

KESAR SHAHI PHIRNI 410

A CREAMY RICE PUDDING FLAVOURED WITH SAFFRON AND
SERVED CHILLED.

MALPUA 410

TRADITIONAL INDIAN SWEET PANCAKE SERVED WARM WITH
RABRI

CHIKKI & GAJJAK ICE CRUNCH 410

NUTS AND JAGGERY ICE CREAM

CARAMELISED APPLE RABRI 410

CHOPPED RABRI KHURCHAN

THE SEVENTH DAY 500

KHAAS BAGH SPECIAL SUNDAE

CARROT TOP CARRIAGE 410

GAJAR HALWA CRUMBLE

BEVERAGES

DHUAN CHAACH 240

SHAHI SHIKANJI 310

GUAVA DELIGHT 310

MASALA CHAI 240

TURMERIC LATTE 285

THE COFFEE FIX 230

ESPRESSO/CAPPUCCINO/MACCHIATO/LATTE/AFFOGATO

KINLEY 90

KELZAI 230

SPARKLING WATER 330



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