

NAASHTA

chaats & starters & salad

Kale Chips Papdi Chaat (v) Roasted sweet potato, peanuts, gramflour hay, minted-tamarind dip	QR 55	Grilled Asparagus, Avocado, Young Buffalo Cheese Salad (v) Baby spinach, pecan nuts, mint-pomegranate dressing	QR 65	Shahi Badami Mater (v) Grilled, almond flaked Jaipuri young sweet peas croquette	QR 65
Puchka (v) Semolina shells, curried Bengal gram and potato mash, sweet-tangy tamarind & mint shots	QR 55	Samosa Khaas Flaky savoury pastry pyramids, royal cumin, green chili, ginger tempered potatoes, roasted cashew nuts, dates-ginger chutney	QR 60	Crisp Baby Squid frites Carom spiced, coriander-chili-garlic	QR 75

ROBATA & TANDOOR

grilled & bee-hive clay oven

Phool Saufiya (v) Broccoli florets, fennel, mustard	QR 75	Makhan Chooza Roast, Amritsari Roasted chicken, royal cumin-cream steeped, garlic, herb mint	QR 115	Biryani & Rice pot sealed, dum	
Paneer Kairi (v) Curd cheese, green mango, mustard, mild chillies	QR 75	Bhatti da Murgh, Majitha Char grilled chicken, ginger-mustard-yogurt marinade, exotic spice, "mugga", now rare	QR 125	Zaffarani Guchchi (v) Exotic morels, saffron, basmati, almonds, "burani", garlic raita	QR 165
Anjeer Akhrot Seekh (v) Char-grilled skewers, figs, roasted walnuts, curd cheese, ginger, black cardamom, sesame seeds	QR 75	Dhunaar Gilawat Smoked lamb pate, butter-almond roti, fennel-nigella-mango "murabbaa", jelly	QR 135	Chooza Oudhi Steam cooked spring chicken, basmati, rose petals, saffron, cardamom-mace, burani raita	QR 145
Talli Machchi Banana leaf griddle seabass, ginger-curry leaf-mustard-tamarind glaze, gun powder	QR 125	Shikaar Maas, Rajwada (Australian 400g) Clove smoked lamb rack, "Mathania" chillies, mustard, perfected under personal tutorials of HH Shreeji, Mewar	QR 145	Riyasati Gosht Dum (Australian, 400g) Aromatic lamb shanks biryani, saffron basmati rice, "burani" garlic-yogurt, a Persian influence	QR 175
Hamour Aamada Grouper, lemon zest, thymol, mango-ginger, coriander root	QR 135	Labh-jod Salim Raan (Australian, 1kg) Slow roasted, lamb leg, garlic juice, green cardamom, mace, almond, saffron-mint- yogurt. Lends grandeur to any ceremonial dinner, inspired by Nawab Mehboob Alam Khan, Hyderabad.	QR 345	Jheenga Dakhani Biryani Steam sealed, tiger prawns, coconut, cinnamon, cloves, basmati rice	QR 165
Jeenga Balai Tiger prawns, roasted garlic, Kashmiri chillies, cream cheese	QR 155			Kesar Khushka Saffron steamed basmati	QR 55
Maine Lobster "Sigdi" (Canadian, 750g) Grilled lobster, green peppercorns, coriander, garlic lime butter	QR 275			Long grain Basmati Rice	QR 45

KHAAS

large bowls, mains

Malai Makhan, Ruby Rose (v) A royal take on humble paneer makhani, pan-grilled curd cheese patty, rose jam, tomato-saffron sauce	QR 85	Seafood Malai Tiger prawns, mussels & scallops, green chillies, ginger, coriander coconut cream	QR 145	TANDOORI ROTIYAN & SIDES (V) bee-hive clay oven, baked breads & accompaniments	
Khumb, Alubhukhara Korma (v) Himalayan mushrooms, prunes-curd cheese koftas, pistachios, caramelised melon seeds sauce	QR 80	Qasuri Jheenga Harimiri Stirred prawns, smoked garlic, green peppercorns, roasted tomatoes & red onion pan gravy	QR 145	Naan Butter, garlic or plain	QR 25
Khada Saag (v) Baby spinach, baked buffalo cheese, ginger, fenugreek	QR 85	Mardana Murgh Tandoor roasted chicken, sun-dried fenugreek speckled smoked tomato-saffron-cream sauce	QR 125	Roti Whole wheat, butter or plain	QR 20
Chatpatta Alu Roast (v) Cumin-thymol-mustard seeds tempered potatoes, lime	QR 75	Patiala Tawa Murgh Pot roasted chicken, robust spices, cashewnuts-yogurt, pickled ginger	QR 125	Makhni Lachcha Parantha Layered whole wheat, butter	QR 30
Bhartha, Hare Mater (v) Charcoal-smoked eggplant mash, green peas, garlic-green chillies-ginger tempered	QR 75	Nalli Khaasa (Australian, 400g) Braised lamb shanks, aromatic "potli" spices, vetiver roots, rose petals	QR 175	Amritsari bharna kulcha Spiced potatoes, coriander, lime, dried pomegranate seeds	QR 30
Subz Khaas, (v) Quick stirred baby corn, broccoli, greens of the moment, fennel, coriander, bay, peppercorns	QR 75	Khad Gosht Slow baked lamb shoulder pumpkin seeds, yogurt, heady spice mix. Traditionally, a pit baked game meat, desert land's speciality	QR 135	Saunfiya khamiri Leavened, wheat-semolina bread, fennel seeds	QR 25
Shabdegh Dal Riyasat (v) "Maah di daal", patiently simmered lentils, creamed and buttered, beats all, a must have!	QR 75	Wagyu Ribeye (Australian, 300g) Roasted, coriander-garlic-pepper rubbed, chilly-kasundi crushed potatoes, gravy	QR 350	Kachumber (v) Green leafy bowl, pickled shallots, cucumber, tomatoes	QR 30
				Popadums (v)	QR 25
				Pomegranate raita	QR 30

Please note that our food is medium spiced. If you have any dietary needs or intolerances please let your server know and we will do our best to assist you.