



# STARTERS

## Non-Veg

### **Chargrilled prawn with coconut & cury leafs sauce**

*Kerala style curry, grilled prawn & lavash*

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### **Tale of three fishes**

*Tuna carpaccio, kasoondi rubbed fish & escabeche*

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### **Philadelphia cheese marinated chicken tikka**

*Masala tikka lavash, Cream cheese & spring greens*

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### **Sous vide chicken with pistachio & kasundi crust**

*Tomato fondue, carrot puree, fenugreek sprouts*

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### **Foie gras stuffed galawati kebab**

*Raspberry chutney, flat bread, green salsa*

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## **Veg**

### **Winter caprese**

*Baby mozzarella, cherry tomato & basil pesto*

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### **Texture of fresh cheese**

*Paneer tikka, grilled cheese, tomato fondue*

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### **Farmed wild mushroom pouches**

*Shitake, enoki, fresh mushroom, malai & tomato cream*

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### **Quinoa arancini in achari salan**

*Achari gravy, raddish sprouts, cajun dusted onion*

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### **Chevre stuffed Bavnagar chillies**

*French goat cheese, panko crumb & spicy mayyo*

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## SOUP

### Non-Veg

**Duck veloute with baby cilantro naan**

*Cilantro brioche, truffle oil, chilli relish, thyme orange foam*

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### Veg

**Slow roasted tomato & Jasmine tea consomme**

*Wilted leeks, basil oil & Japanese tea*

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## SALADS

### Veg

#### **Kasundi dropped wood ash roasted baby potato**

*Wood ash roasted baby potato in homemade kasundi dressing & toasted walnut*

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#### **Root vegetable with pomegrante yogurt**

*Roasted onion, confit pepper, china garlic with yogurt*

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#### **Musculen of green in Sweet tamarind chutney**

*Assorted leafs tossed with cumin & tamarind dressing*

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#### **Tropical sprouts & avocado salad**

*Fresh sprouts, red wine cumin dressing*

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#### **Baby spinach, pears, roquefort in citrus dressing**

*French blue cheese, orange dressing & almonds*

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#### **Pink pepper corn raita**

#### **Blueberry raita**

#### **Cajun dusted onion rings**

#### **Moked paprika onion rings**

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## MAIN COURSE - INDIAN

### Non-Veg

#### **Brasied pork ribs with vindaloo glaze**

*Goan style curry glaze, pork ribs & white wine*

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#### **Lamb shanks & chops in Rogan**

*A unique blend of lamb cooked with rich stock, a specialty of embassy*

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#### **Duet of chicken**

*A blend of minced chicken & whole chicken in masala gravy*

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### Veg

#### **Fresh cheese provencal**

*Finger-cut paneer, cooked with capsicum, pepper and tick tomato gravy*

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#### **Mushroom hara pyaz**

*Garden fresh mushroom, spring onion cooked with cumin seed*

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#### **Creamy buttered spinach with American corn**

*Hand-picked spinach cooked with American corns and home churned butter*

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#### **Crisp okra with flakes**

*Crispy fried lady fingers, tossed with a hint of chaat Masala*

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## ROTI COUNTER

*Bacon & corriander naan*

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*Chilli & mint laccha*

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*Goat cheese stuffed roti/Naan*

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*Truffle essence roti/Naan*

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*Pine nuts naan*

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*Bacon & cheese naan*

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# PILAF COUNTER

## Non-Veg

### Hyderabadi biryani inspired roast chicken pilaf

*Roast chicken, rice, confit garlic, onion & cilantro*

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## Veg

### Tempered leeks & anise rice

*Star anise, rice, cilantro with wine & butter*

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# EUROPEAN GRILL

## Non-Veg

### **Madras curry marinated Jumbo prawns**

*Thyme & curry marinated prawn grilled with saffron sauce*

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### **Fine herb merinated Fish moilee**

*Fish marinate with moilee masala, grilled in cast iron served with lemon & caper emulsion.*

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### **Marwari grill chicken masala**

*Chicken marinated with sun dried tomatoes, white wine, garlic powder & olive oil.  
Serve with pepper lemon sauce.*

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## Veg

### **Cilantro & mint polenta steak**

*Fresh mint & coriander polenta steak, spicy tomato salsa*

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### **White & green asparagus with sweet paan foam**

*Asparagus grilled with sea salt & pepper topped with sweet paan foam*

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### **Rampuri chilli marinated grilled vegetable**

*Thyme & garlic marinated exotic vegetable finished on cast iron pan*

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### **Oven fresh breads and rolls**

*Cheese olive loaf, cinnamon rolls, onion rolls, whole wheat breads, soft rolls,  
French breads. Multi grain loaf, rosemary & oven dried tomato focaccia*

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### **Butters**

*Garlic butter, herb butter, paprika butter, black pepper butter*

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# GOURMET CHEFS LIVE KITCHEN

## Non-Veg

### **Pan seared king scallops with Quinoa biryani**

*Cajun dusted scallops with Quinoa biryani*

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### **Soft shell crab pakora**

*Ciabatta, green & saunth chutney*

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### **Miso coated Black cod with baby kulcha lavash**

*Miso coated fish served with kulcha lavash*

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### **Australian Lamb rack with burra masala**

*Burra marinated lamb served with Grapes & fennel chutney*

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### **Pulled tandoori chicken**

*Focaccia bread, cilantro & mint salad*

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## Veg

### **Falafel in khurmi naan**

*Chickpea grinded with cumin, parsley, cilantro, & sweet peppers finished in fryer*

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### **Palak corn in filo pastry**

*Tomato fondue, toasted almonds*

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### **Reconstruct of dal makhani**

*Molecular touch dal served on savoury tart*

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### **Gucchi stuffed smoked scamorza**

*Castle of asparagus with parmesan crack*

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## DESSERT

Blue berry malpua

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Chocolate stuffed gulab jamun

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Crispy jalebi with Mango mousse

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Saffron & honey crack in misthi

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Tawa khurchan tart

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Vanilla ice cream with gulakhand

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Tea & coffee

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