



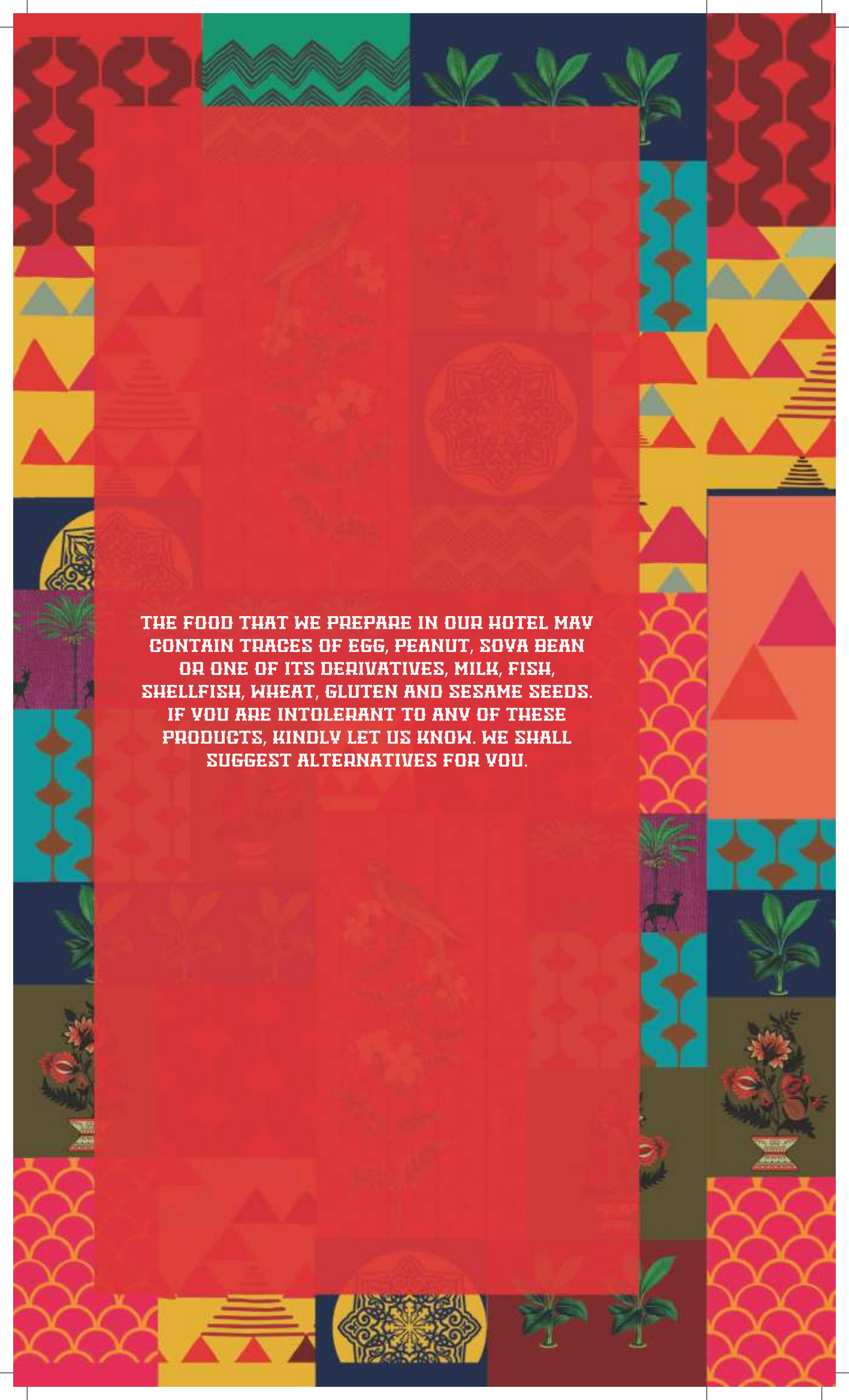
**J. IND**  
DESIGNER



**HOLI... RANGOLI! BOLLYWOOD... KOLLYWOOD! THE MEN IN BLUE... THE MEN IN WHITE! SAFFRON, WHITE AND GREEN... MANGOES, JASMINE AND PARROTS! IS THERE ANOTHER COUNTRY AS COLOURFUL AS INDIA? PROBABLY NOT.**

**FROM DOORDARSHAN TO NETFLIX, THE FRIENDLY NEIGHBOURHOOD POSTMAN TO THE FRIENDLY GLOBAL AMAZON DELIVERY BOY, WE SURE HAVE COME A LONG WAY. WE HAVE EMBRACED THE WORLD, AND WE HAVE DONE IT WITH A SLICE OF SHUDDH, DESI TADKA!**

**J.HIND IS A CELEBRATION OF MODERN INDIA AND THE MODERN INDIAN. IT'S FOR THE JUGALBANDI HINDUSTANI. A BLEND OF GUISINES, CULTURES, FLAVOURS AND IDEAS, J.HIND IS FOR THE GLOBETROTTING INDIAN WHO LOVES HIS GIN AND TONIC WITH MASALA PAPAD. IT'S FOR ALL OF US WHO LIVE A GLOBAL LIFE BUT LOVE OUR DESI DISHES. J.HIND. IT'S WHERE YOU SCALE THE UNSEEN FRONTS OF INDIAN GUISINE. TO DISCOVER THE MAGIC THAT ENSUES WHEN THE TYPICAL RECIPES ARE SERVED TO YOU WITH A TWIST, THANKS TO SOME ATYPICAL WAYS OF COOKING - MOLECULAR GASTRONOMY, FIRE ROASTING, SOUS-VIDE SLOW COOKING, SMOKING GUNS, TORCH FLAMING, GOLD PRESSED NUT MILKS, ALTERNATE GRAINS AND WHAT NOT! TO THE FLAMBOYANT GLOBETROTTING INDIANS EAGER TO EXPERIMENT WITH THEIR PALATES WITH A MODERN TWIST, WE SAY J. HIND!**



**THE FOOD THAT WE PREPARE IN OUR HOTEL MAY  
CONTAIN TRACES OF EGG, PEANUT, SOYA BEAN  
OR ONE OF ITS DERIVATIVES, MILK, FISH,  
SHELLFISH, WHEAT, GLUTEN AND SESAME SEEDS.  
IF YOU ARE INTOLERANT TO ANY OF THESE  
PRODUCTS, KINDLY LET US KNOW. WE SHALL  
SUGGEST ALTERNATIVES FOR YOU.**



**A WARM  
WELCOME  
TO THE  
JUGALBANDI  
HINDUSTANIS!**



## SOUPS



**Tamatar Tulsi Shorba - Kcal 228 / 374 / 893**

**645/700**

Vegetable / Chicken / Prawn



**Himalayan Thupka - Kcal 234 / 463 / 558**

**645/700**

Himalayan clear soup with water chestnut,  
bamboo shoot and noodles, topped with  
fresh vegetables / chicken / prawns



**Indian Halloween Soup - Kcal 249**



Yellow pumpkin pepper soup

**645**



**Zindabad Soup - Kcal 280**



Artistic blend of puree of pimento and artichoke

**645**



**Raasaa Rasam - Kcal 107**



South Indian vegetarian infusion

**645**



## GARDEN FRESH HYPER-LOCAL VEGETABLES



**Caesar-Is-Indian - Kcal 494 / 401**



**745**

Classic Caesar's salad with a twist  
Choose extra toppings of Chicken Tikka  
or Nethili fried fish



**Karivembu Annasi - Kcal 298**



**595**

Pineapple chunks with curry leaf dressing  
and pomegranate drizzle



**Local Farmer's Green Salad - Kcal 68**



**595**

Assortment of seasonal fresh veggies  
with house dips



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable



## STREET-EAT DRAMA



Choose from:

4 sharing - Kcal 180

1245

A 2-course chaat drama at your tableside to explode your senses with the forms and textures of the deconstructed Indian chaat using modern cooking techniques.

2 sharing - Kcal 180



Gluten



Dairy



Sesame



Lupin

945



## SHARING SMALL PLATES



## THE CLAY POT



Tasting platters of



Tandoori seafood kebabs - Kcal 661 / 316 / 119



3895



Tandoori chicken & lamb kebabs - Kcal 600 / 748



Dairy

2495



Tandoori vegetables - Kcal 403 / 261



Dairy

2045



Gluten



Dairy



Eggs



Crustaceans



Fish



Peanuts



Soya



Nuts



Celery



Mustard



Dairy-free



Gluten-free



Sesame



Sulfites



Molluscs



Lupin

SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable



## HIMALAYAN KINGDOM



- ▲ **Steamed Non-Vegetarian Momos - Kcal 374 / 893 / 539** 945  
Curried chicken celery, hot bean lamb, Lupin Celery Crustaceans  
lemon coriander prawn,

- ▲ **C-Momos - Kcal 477 / 584** Lupin Celery Crustaceans 895/945  
Momos ducked in spicy red chilli  
sauce from Kathmandu

- Steamed Vegetarian Momos - Kcal 319 / 298 / 656** 895  
Broccoli with Malabar spinach/ Lupin Nuts Celery  
bok choy & corn/ landoori paneer/  
water chestnut & corn/  
buckwheat & bamboo shoot



## DRAVIDIAN DELIGHTS



- ▲ **Karuvepakku Royya Vepudu - Kcal 237** Crustaceans 1645  
Fried prawns marinated with aromatic curry leaf

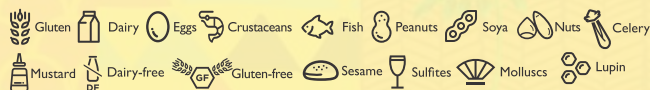
- ▲ **Marina Beach Nethili Fry - Kcal 566** Fish Gluten 1195  
Crispy fried local-catch anchovies marinated  
with Dravidian spices

- ▲ **Karandi Omelette Popsicles with Spicy Crab - Kcal 339** 945  
Masala crab centered egg dumplings Dairy Eggs Crustaceans Sulfites  
with house sauce and salsa

- ▲ **Kerala Fried Chicken - Kcal 838** Gluten Dairy 1045  
Chicken morsels marinated  
with fresh coriander and fried

- ▲ **Tandoori Prawns** Crustaceans 1645

- ▲ **Tandoori Ponfret** Fish 1845



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

- Murgh Malai Kabab**
 Dairy
 1045
- Hyderabadi Pather Gosht - Kcal 498**
 Gluten
 Dairy
 Mustard
 1145  
 Pita pockets filled with mace oil smoked lamb cooked on lava stone
- Kozhukattai Board - Kcal 402**
 Gluten-free
 Mustard
 945  
 Assortment of traditional South Indian dumplings
- Pazha Dosa Pops - Kcal 414**
 Nuts
 Dairy
 Gluten
 845  
 Mini dosa bites of banana and nuts
- Gun Powder Arancini Rice Balls - Kcal 624**
 845  
 Indian style Arancini
 Gluten
 Dairy
 Sulfites
- Crispy 'Masala' Vadai - Kcal 521**
 Gluten-free
 Dairy-free
 Mustard
 845  
 Fried lentils and plantain flower patty served with coconut chutney
- Lotus Stem**
 Gluten
 845  
 (Honey Chilli / Salt & Pepper)
- Tandoori Paneer Tikka**
 Dairy
 845

Gluten
 Dairy
 Eggs
 Crustaceans
 Fish
 Peanuts
 Soya
 Nuts
 Celery
 Mustard
 Dairy-free
 Gluten-free
 Sesame
 Sulfites
 Molluscs
 Lupin

SERVED FROM 11 AM TO 11 PM.  
 Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.  
 Taxes and service charges extra as applicable

# MODERNIST INDIAN

Modern and Progressive Indian recipes inspired by JHind's travel and foodie escapades. Art, science and food collide to bring a fusion of flavors that tickle your palates as much as your curiosity.



## NON VEGETARIAN



**Capt. Air-Fried Prawns - Kcal 565** Crustaceans Dairy Sesame Nuts **1745**

Torch-flamed jumbo prawns marinated & cooked in a spicy green peppercorn curry covered with cheese

**Amritsar Fish & Chips - Kcal 762** Fish Dairy Gluten **1395**

Punjabi hand battered fried fish, served with spicy French fries & masala mushy peas

**Farzi Parsee - Kcal 352** Fish Dairy Gluten **1395**

Red Snapper fish fillet marinated with a special seasoning wrapped & steamed in a banana leaf, served with vegetable Dhansak and Sali potatoes

**She-Crab Cakes - Kcal 557** Crustaceans Sulfites **945**

Kothmir and southern spices marinated crab cakes & smoked with hickory wood, served with spicy artichoke & green chilly dip

**Quesadilla Indi-Mexicana - Kcal 928** Gluten Sulfites Dairy **1245**

Chicken tikka & smoked cheddar quesadillas

**The Great Southern Indian Railway Co. Chicken Curry - Kcal 757** **1245**

The traditional railway recipe of the British Raj, Dairy served with lump rice, in the first class cabins of the Indian Railways.

**Nargis-Laid-An-Egg - Kcal 910** Gluten Dairy Eggs **1445**

Spiced Minced meat wrapped around boiled eggs like classic scotch eggs & served on a bed of whole wheat spaghetti

**Dr. Pepper's Paya - Kcal 332** Dairy Nuts **1445**

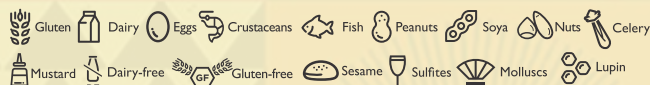
Lamb trotters cooked sous-vide style (slowly on low heat for hours) in specially prepared South Indian Muslim spices

**ABCD Garam Kuttha - Kcal 528** Gluten Mustard Eggs **1445**

American Born Confused Desi's hot dog

**J. Hind Home Breakfast: Muttai Appam, Sheek Kebab, Baked Beans** Dairy Eggs **945**

Egg hoppers and minced lamb kebabs served with curried baked beans



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable



## VEGETARIAN



### M4 – Magic Mushroom Malai Mutter - Kcal 393

1045

Get high on the taste of magic mushrooms  
blended with fresh peas in a creamy gravy.

Served with baby pooris    

### Semiya Biryani & Capsicum Serva - Kcal 1015

1045

### Quinoa Bisi Bele Bhath & Masala Spiked French Fries - Kcal 729 1045



### Curried Mac & Cheese Bake - Kcal 631

1045

Spiced up macaroni and cheddar cheese

### Baked Paneer Lababdar Lasagne - Kcal 793

1045

Collage cheese cooked in an  
Indian tomato gravy for the Italian girlfriend

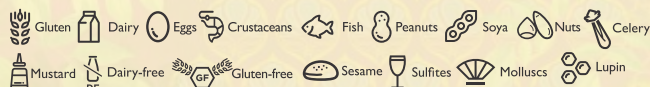
### Vegetable Curry Bunny Chow - Kcal 448

1045

South African bunny chow meets  
the spiced up vegetable curry

### Paneer Tikka Makhani Bisi Bele Bhath - Kcal 536

1045



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable




# TRADITIONAL HINDUSTANI

Traditional and authentic Indian recipes from Indian streets  
brought to you in a multi-ethnic, multi-sensory dining experience  
where flavors clash on purpose.





## NON-VEGETARIAN



**Prawn Chilman Biryani - Kcal 672**  Crustaceans  Dairy **1745**

Layered Biryani from the sea shores with fresh catch from the sea


**Era Malli thokku - Kcal 310**  Crustaceans  Dairy **1745**

Delicate pickled shrimps simmered in a thick coriander gravy

**Goan Prawn Balchao - Kcal 315**  Crustaceans  Dairy  Sulfites **1745**

Balchão is a method of Goan cooking using a spicy & tangy tomato-chilli sauce.


Fresh prawns are cooked with malt vinegar & red chilies and finished with coconut.

**Vanjaram Meen Varuval - Kcal 335**  Dairy  Fish **1295**



King-fish darnes marinated with South Indian spices & grilled on a stone

**Lamb Vindaloo - Kcal 360**  Dairy  Sulfites **1345**

Vindaloo was the traditional Portuguese sailor's 'preserved' raw ingredients, packed in wooden barrels of alternate layers of lamb and garlic, and soaked in wine. This was 'Indianized' by the local Goan Christian cooks, and local vinegar was used instead of wine

**Taar Korma - Kcal 520**  Dairy **1345**



A recipe fit for the Nawabs, with royal flavors of Rampuri cuisine infused into the lamb cuts tempered by a refreshing bouquet of spices & mellowed by Dum cooking.

**Gongura Mamsam - Kcal 341**  Dairy  Mustard **1345**

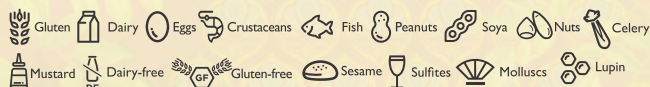
Andhra style lamb gravy with sour rosella leaves and Dravidian spices

**Dindugal Kari sukka - Kcal 323**  Dairy **1345**

Lamb cubes stir fried to perfection with shallots, garlic and garam masala

**Bottle Biryani - Kcal 549**  Dairy  Nuts **1435**

Lamb biryani from Dindugal which is usually packed & sent with the daughter for the son-in law






SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable

**Bazari Menamma's Chatty Meen Kozhambu - Kcal 341 1395**

Recipe from the fisherwomen who  Fish  Dairy  Mustard  
cook fresh fish in a mud pot  
- hot and tangy

**Machhi Saagwali - Kcal 239  Fish  Dairy 1395**

Fresh fish fillets cooked delicately in a  
spinach & mustard greens curry

**Amritsari Dhaba Murgh Makkanwala - Kcal 810  Dairy 1245**

A recipe shared by Parminder Singh's dhaba.  
Tender Chicken Tikka morsels cooked in a tangy  
tomato gravy with dollops of cream and butter &  
found only at the dhabas on the highways  
between Delhi and Agra

**Tangri Kebab Awadhi Khorma - Kcal 621  Dairy  Nuts 1245**

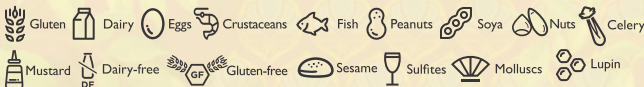
Chicken quads cooked delicately in a clay oven  
& served with rich cashew gravy and a hint  
of Kashmiri saffron

**Karakudi Kozhi Vartha Kolambu - Kcal 357  Dairy  Mustard 1245**

Chicken marinated in a special blend of spices  
that includes peppercorns, star anise &  
mace and cooked in a secret recipe  
of the Burmese Chettiyars

**Hyderabadi Chicken Biryani - Kcal 1368  Dairy  Nuts 1315**

Mughlai Biryani served in the dining rooms  
of Nizams



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable



## VEGETARIAN



**Malai Kofta Curry - Kcal 740**  Dairy  Lupin  Nuts **1045**





Smooth texture of cashew nuts & almond based gravy, poured on sweet cottage cheese koftas, finished with fine saffron butter

**Paneer Makhmali - Kcal 629** **1045**


Beetroot paste cooked with almond & served with cottage cheese layered sandwich

**Punjabi Chole - Kcal 226**  Mustard  Dairy  Nuts **1045**

A dish which talks about the state of Five Rivers



**Hyderabadi Mirchi Ka Salan - Kcal 297**  Dairy  GF  Gluten-free  Mustard **1045**


Chilies stuffed with potatoes and cottage cheese served on spicy smoked gravy

**Bhendi Kolhapuri - Kcal 507**  Dairy **1045**


Ladies' fingers stuffed with chilly & dry mango powder, served with spicy Maharashtrian flavored gravy

**Broad Beans and Cauliflower Tamatar Kut - Kcal 297** **1045**



Delicious tomato stuffed curry cooked to perfection in the traditional Nizami style  Dairy  Mustard

**Bangaladumpa Vepudu - Kcal 280**  Dairy **1045**

Andhra style chalpata potato preparation tossed in hand pounded spices

**Aloo Gobi Mutter - Kcal 496**  Dairy **1045**

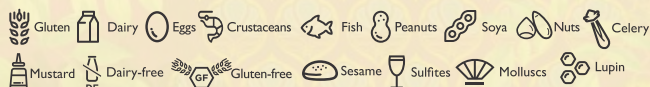
Potatoes, cauliflower & green peas cooked with distinct charcoal flavor

**Baby Corn and Broccoli Khorma - Kcal 376**  Dairy  Nuts **1045**

Tender baby corn & broccoli cooked in a coconut and poppy seed gravy

**Tarkari Biryani - Kcal 624**  Dairy  Nuts **1045**


A vegetarian version of the Nizami Biryani cooked exclusively for the favorite princess of the Hyderbadi Nizams



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable

**Dal Panchrattan - Kcal 474**  Dairy **695**

Five lentils cooked overnight on a slow tandoor  
with smooth flavors of turmeric, red chili & coriander


**Dal Makhni - Kcal 695**  Dairy **695**

Slow cooked mélange of lentils with  
home-made fresh butter &  
Kasoori Methi, and finished with desi ghee



## BREAD BAR & ACCOMPANIMENTS



**Wild organic brown rice - Kcal 224**  Gluten-free **645**

**Steamed basmati - Kcal 302**  Gluten-free **645**


**Sundried Tomato Rotis - Kcal 385**  Gluten **355**

Tandoori rotis cooked and topped  
with sundried tomatoes

**Hyderabadi sheermal - Kcal 504**  Gluten  Dairy **355**

**Ulla tawa paratha - Kcal 126**  Gluten  Dairy **355**

(Ulla tawa is an Iranian cooking  
style for thin breads)

**Kerala kothumai veechu barotta - Kcal 382**  Gluten  Dairy **355**



Gluten



Dairy



Eggs



Crustaceans



Fish



Peanuts



Soya



Nuts



Celery



Mustard



Dairy-free



Gluten-free



Sesame



Sulfites



Molluscs



Lupin

SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

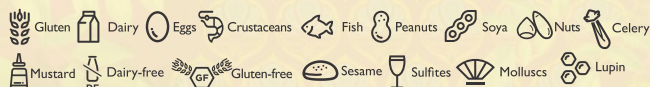
Taxes and service charges extra as applicable



## DESSERTS



- |  |  |            |
|--|--|------------|
|  | <b>Baked Kalandhar - Kcal 333</b> Dairy  Gluten  Nuts                              | <b>695</b> |
|  | <b>A modern interpretation of thandai and date ice cream</b>                       |            |
|  | <b>Green Cardamom Brûlée with Rose Petal Biscotti - Kcal 371</b> Dairy  Eggs  Nuts | <b>695</b> |
|  | <b>Vanilla &amp; Lemon Grass Kulfi - Kcal 161</b> Dairy                            | <b>695</b> |
|  | <b>Tender Coconut Pudding - Kcal 142</b> Dairy                                     | <b>695</b> |
|  | <b>Gulabi - Kcal 606</b> Dairy  Nuts  Gluten                                       | <b>695</b> |
|  | <b>Hyderabadi Shahi Tukra JHind style</b>  |            |
|  | <b>Chocolate Golgappa - Kcal 495</b>   | <b>695</b> |
|  | <b>Gulab Jamun</b> Dairy  Nuts   | <b>695</b> |
|  | <b>Mango Rasmalai</b> Dairy  Nuts  | <b>695</b> |
|  | <b>Walnut Brownie with Ice cream</b> Dairy  Nuts  Gluten                           | <b>695</b> |
|  | <b>Kesar Malai Kulfi</b> Dairy  Nuts   | <b>695</b> |
|  | <b>Halwai Cupcake</b> Dairy  Gluten  | <b>695</b> |



SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable



## HINDUSTANI BEVERAGES



<b>Cutting chai - Kcal 166</b>	Dairy	<b>345</b>
<b>Bombay style masala tea</b>		
<b>Badam lhandai - Kcal 306</b>	Dairy  Nuts	<b>445</b>
<b>Almond pulp with sweetened milk</b>		
<b>Sardarji kesar lassi - Kcal 295</b>	Dairy  Nuts	<b>445</b>
<b>Punjabi style sweetened yoghurt</b>		
<b>Chaos - Kcal 92</b>	Dairy	<b>445</b>
<b>Indian style butter milk</b>		
<b>Aam ka panna - Kcal 280</b>	Dairy-free	<b>445</b>
<b>Refreshing raw mango drink</b>		



Gluten



Dairy



Eggs



Crustaceans



Fish



Peanuts



Soya



Nuts



Celery



Mustard



Dairy-free



Gluten-free



Sesame



Sulfites



Molluscs



Lupin

SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable

