

aromas

café | restaurant | grill

VEGETARIAN KEBABS

MATHANIA PANEER TIKKA KEBAB 775

Grilled paneer with aromatic Mathania chilli, a traditional Rajasthani flavour

KHUBANI PIPLI PANEER TIKKA KEBAB 775

Sweet apricot and mild chilli marinated paneer, grilled in a tandoor

SARSON MALAI BROCCOLI KEBAB 725

Creamy mustard-marinated broccoli, grilled in a tandoor

AKBARI ALOO KEBAB 650

Potatoes stuffed with dried fruits and papad, yoghurt-marinated, and baked in a clay oven

BHARWAN HARA BHARA KEBAB 650

Spinach and green pea patties stuffed with mild cheddar and mango chutney

VEGETARIAN KEBAB PLATTER (8PCS) 899

Two pieces each, from any 4 of the above varieties of kebabs only

DAL

KENILWORTH DAL MAKHANI 725

Our speciality, a popular dish from the Punjab region of India made with ingredients like whole black lentil, red kidney beans, butter and cream, slow-cooked to perfection

DHABBA DAL TADKA 650

Twice-tempered dal in clarified butter with onion-tomato masala for rich, layered flavours

INDIAN MENU

NON-VEGETARIAN KEBABS

TANDOORI BHATTI JHINGA KEBAB 1150

Jumbo prawns, marinated in spiced yoghurt, cooked to perfection in a clay oven

ACHARI AJWAINI MAHI TIKKA KEBAB 975

Bengali Bhetki fish marinated in pickling spices and carom seeds, served with mint chutney

GOSHT GALAWAT KEBAB 875

Succulent lamb mince, infused with aromatic Indian spices, served on a base of ultra tawa paratha

CHICKEN TIKKA KEBAB 825

Dhaba-style spiced chicken, cooked in a tandoor

CHANDNI CHOWK KI MURGH 825

MAKHAN MALAI KEBAB

Flame-roasted chicken chunks, richly coated in a spiced butter-cream marination

NON-VEGETARIAN KEBAB PLATTER (8PCS) 1299

Two pieces each, from any 4 of the above varieties of kebabs only

TANDOORI POMFRET 925

Whole pomfret, mildly spiced with yellow chilli, garam masala, turmeric, and ajwain

TANDOORI KUKKAD (HALF/FULL) 650/950

Whole chicken marinated in tandoori masala, cooked to perfection in a clay oven

VEGETARIAN MAINS

KAROLBAGH KI CHOLE PALAK 725

Chickpeas tossed with spinach, chilli, and garlic, finished with a touch of white butter

KUMBH MATAR MAKHANA 725

Mushrooms cooked with peas and fox nuts in a spiced onion-tomato gravy

MALAI KOFTA FIRDAUSI 725

Cottage cheese dumplings stuffed with dried fruits, with a tomato-onion gravy

SIRKA PANEER HARA PYAZ 725

Paneer cooked with pickled onions and scallions, finished with butter and cream

PANEER BUTTER MASALA 725

Paneer in a creamy onion-tomato masala, enriched with butter for a smooth finish

DIWANI DUM KI HANDI 695

A colourful blend of seasonal vegetables cooked with gentle spices

SEASONAL VEGETABLE OF THE DAY 695

Ask our server for the seasonal vegetable selection available, freshly prepared specially by our Chef

ALOO JODHPURI 625

Baby potatoes tempered in tomato-onion masala

NON-VEGETARIAN MAINS

BHETKI BEGUM BAHAR 1045

Bhetki fish in a spiced gravy

RARA GOSHT 1045

Minced lamb and prime cuts, slow-cooked with Indian spices, finished with aromatic spiced oil

MUTTON ROGANJOSH 995

Tender lamb simmered in yoghurt and Kashmiri chilli for a rich and aromatic flavour

KHADE MASALE KA CHICKEN 895

Spicy chicken infused with onions and whole spice pods for a bold, authentic Punjabi taste

MURGH MAKHANI 895

Tandoori chicken simmered in a smooth, aromatic sauce with delicate spices

KATHI ROLLS

MUTTON SEEKH KATHI ROLL 850

Spiced mutton seekh wrapped in a flaky paratha with egg, and a salad of peppers, onions, and spices, with a dash of chutney and herbs

CHICKEN KATHI ROLL 750

Spiced chicken wrapped in a flaky paratha with egg, and a salad of peppers, onions, and spices, with a dash of chutney and herbs

PANEER OR ALOO KATHI ROLL 700

Tandoori paneer or potato wrapped in a flaky paratha, and a salad of peppers, onions, and spices, with a dash of chutney and herbs

INDIAN MENU

FAVORITES OF BENGAL

PRAWN MALAI CURRY 1145

Prawns cooked with cashew and poppy seed

BHETKI PATURI 1045

Mustard and poppy seed marinated bhetki fish wrapped with a banana leaf and steamed

KOSHA MANGSHO 995

Bengali style preparation of succulent lamb, cooked slowly

CHICKEN KOSHA 895

Spicy chicken cooked with onion, tomato and Indian spices, served with a boiled egg

JHINGE ALOO POSTO 775

Whole melange of poppy seeds, creamed ridge gourd and potato

CHANAR DALNA 725

Flavourful cottage cheese cakes finished with a hint of turmeric and nigella seed, enriched with coconut milk

DEEMER DAL TADKA 725

A combination of scrambled eggs and mixed lentils tempered with green chilli, onion, tomato, garnished with fresh coriander

POTOLER DOLMA 695

Stuffed pointed gourd cooked with onion tomato gravy and finished with coconut milk

RICE & BIRYANI

AWADHI GOSHT BIRYANI 975

Fragrant, aged basmati rice slow-cooked with tender lamb, layered with aromatic spices, served with with a Hyderabad gravy (salan) and garlic raita

MURGH BIRYANI 925

Slow-cooked basmati rice and chicken, infused with aromatic spices, accompanied with a Hyderabad gravy (salan) and garlic raita

SUBZ AWADHI BIRYANI 875

Aromatic basmati rice with seasonal vegetables and spices, served with with a Hyderabad gravy (salan) and garlic raita

SUBZ PULAO 675

Lightly spiced vegetable pilaf with paneer, finished with a drizzle of clarified butter

STEAMED RICE 495

INDIAN BREADS (1PC)

NAAN - PLAIN / GARLIC / BUTTER 150

TANDOORI ROTI / 2PC TAWA PHULKA / 2 PC LOOCHI 150

LACCHA PARATHA OR PUDINA PARATHA 185

KABULI NAAN OR PARDE WALI NAAN 195

ULTA TAWA PARATHA / RUMALI ROTI / TAWA PARATHA 195

MASALA KULCHA / BAKKARKHANI / WARQI PARATHA 225

SOUP

CHICKEN AND LEEK SOUP 525

Tender chicken and sweet leeks in a delicate broth, served with bread rolls

ALMOND BROCCOLI SOUP 525

Creamy blend of broccoli and almonds, served with bread rolls

MINISTRONE VERDE 450

Hearty light tomato vegetable soup with a medley of small pasta, seasonal vegetables, herbs, and a hint of olive oil, served with garlic toast

MUSHROOM CAPPUCCINO 450

Mushroom soup with a light, frothy finish, served with bread rolls

CLASSIC TOMATO & BASIL SOUP 450

Tomato soup with fresh basil, served with croutons

SALADS

YOUNG GREEN SALAD 750/850

Healthy medley of baby spinach, snow peas, broccoli florets, avocado, baby carrot, boiled beetroot, assorted lettuce, in a Litchi Honey Dressing, topped with feta and roasted walnuts. **CHOICE OF ADDED CHICKEN**

CAESAR SALAD 525/650

Crisp romaine, garlic-infused olive oil, zesty capers, and rich veg aioli. **CHOOSE FROM PANEER OR CHICKEN**

GREEK SALAD 575

A refreshing mix of pickled onion, cucumber, tomato, bell peppers, capsicum, kalamata olive and feta cheese in a light vinaigrette dressing

EUROPEAN MENU

APPETIZERS

PRAWN COCKTAIL 725

Fresh juicy prawns, served with lettuce and signature cocktail sauce

TRADITIONAL FISH FINGERS 725

Crispy, golden fish fingers served with tartare sauce

BBQ CHICKEN WINGS 650

Spicy fried wings, tossed in a homemade BBQ sauce

QUESADILLAS 525/650

Corn tortillas stuffed with crumbled refried kidney beans, cheddar cheese and zesty salsa mayo. **CHOICE OF ADDED CHICKEN**

BRUSCHETTA 650

Fresh, ripe tomatoes and fragrant basil layered on crusty bread, finished with blue cheese and aged balsamic reduction

PIZZAS

PEPPERONI 875

A classic pizza topped with zesty tomato sauce, melted mozzarella cheese, and pepperoni

CHICKEN PESTO 825

Juicy roast chicken, mushrooms, and a drizzle of basil pesto

VERDURE 725

Choose from broccoli, asparagus, jalapeños, olives, artichoke hearts, bell peppers, and fresh onion

MARGHERITA 695

Classic Margherita with fresh tomato sauce, mozzarella, and basil

BURGERS

- ALL BURGERS ARE SERVED WITH A SMALL SIDE OF FRENCH FRIES

KENILWORTH CHICKEN BURGER 750

Crunchy chicken burger, served with lettuce, tomato, crunchy chicken, maple dressing, cheese, arugula, and relish

KENILWORTH CHICKPEA BURGER 695

Chickpea burger layered with tahini dressing, pickled vegetable fattoush, and hummus

ROASTS. GRILLS. BAKES

GRILLED PRAWNS	1150
Jumbo prawns, grilled with a hint of garlic, olive oil, and Chef’s special herb blend. Served with Lemon Butter Sauce	
STEAK & POTATOES	975
Seared Beef steak, served with a creamy mashed potatoes, and a colourful vegetable medley. CHOOSE FROM ROSEMARY JUS, PEPPER CORN SAUCE OR MUSHROOM SAUCE	
GRILLED FISH	925
Fresh Bhetki fish with a light white wine dill sauce, complemented by mashed potatoes and seasonal vegetables	
FISH & CHIPS	925
A Kenilworth favorite with crisp fish fillets, house-made tartare sauce, golden fries, and fresh lemon wedges	
PAN-SEARED CHICKEN	825
Juicy chicken paired with a creamy mashed potatoes, and a vibrant vegetable bouquet. CHOOSE FROM ROSEMARY JUS, PEPPER CORN SAUCE OR MUSHROOM SAUCE	
SPINACH RICOTTA LASAGNE	775
A Kenilworth speciality of layered lasagne sheets, baby spinach, ricotta and cheese	
VEGETABLE AU GRATIN	675
Assortment of seasonal vegetables baked in a rich cheesy sauce, topped with crunchy gremolata mix	
ON THE SIDE	
FRENCH FRIES	525
GARLIC TOAST	525
Garlic toast with melted cheese	

EUROPEAN MENU

SANDWICHES	
• SERVED WITH A SMALL SIDE OF GREEN SALAD & FRENCH FRIES	
NON-VEGETARIAN CLUB SANDWICH	895
Hearty layers of tomato, cucumber, lettuce, grilled chicken, gherkins, fried egg, crispy bacon, and cheese	
VEGETARIAN CLUB SANDWICH	795
Layers of tomato, cucumber, zesty mustard mayo, grilled veggies, and caramelised onion, with cheese	
AVOCADO SOURDOUGH TOAST	725
Creamy smashed avocado flavoured with onion, a sprinkle of sea salt, cracked black pepper, and a hint of zesty lime, layered over toasted artisan bread, topped with cherry tomato, cucumber, feta and arugula	
CHICKEN SANDWICH	725
Grilled or Toasted or Plain sandwich with shredded chicken in mayo, layered with lettuce. CHOOSE FROM WHITE, BROWN, OR MULTIGRAIN BREAD	
EGG SALAD MAYO – TOASTED / PLAIN	695
Egg salad flavoured with mayo, scallions, salt, cracked black pepper, and a hint of Tabasco, layered over freshly sliced bread. CHOOSE FROM WHITE, BROWN, OR MULTIGRAIN BREAD	
ROASTED VEGETABLE SANDWICH	695
Mediterranean style roasted vegetables- bell peppers, zucchini, carrot and aubergine, flavored with a pesto mayo, tucked into warm herbed Focaccia bread	
BOMBAY MASALA SANDWICH	600
Indian spiced sandwich with tomato, cucumber, onion, beetroot, and potato, with Indian spices, mint chutney, and melted cheese	

PASTAS & RISOTTOS

CLASSIC SPAGHETTI BOLOGNESE	850
Pasta with tender lamb mince simmered in a hearty tomato sauce with aromatic herbs, topped with Parmigiano Reggiano	
SPAGHETTI OR PENNE PESTO	795
Pasta with fragrant basil pesto sauce, exotic vegetables, with Parmigiano Reggiano	
ADDITION OF VEGETABLES	850
ADDITION OF CHICKEN	895
SPAGHETTI OR PENNE ARRABIATTA	700
A robust pomodoro sauce, exotic vegetables, with Parmigiano Reggiano	
ADDITION OF VEGETABLES	750
ADDITION OF CHICKEN	795
SPAGHETTI AGLIO E OLIO	700
Pasta tossed with slow-cooked garlic, red chilli, olives, and fresh parsley, topped with Parmigiano Reggiano	
ADDITION OF VEGETABLES	750
ADDITION OF CHICKEN	795
MAC & CHEESE	695
Creamy macaroni coated in a yellow cheddar and mozzarella sauce	
SELECTION OF RISOTTOS	
Silky Arborio rice infused with fragrant herbs and a touch of Parmigiano Reggiano	
SUN-DRIED TOMATO	775
PORCINI MUSHROOM	775

SOUP

ORIENTAL SOUPS 450/525

Sweet Corn
Manchow
Hot and Sour
Clear Soup
CHOOSE FROM VEGETARIAN OR CHICKEN

DIM SUM

VEGETABLE & CHIVES 575

CHICKEN SUI MAI 625

EDAMAME TRUFFLE 725

MAKE YOUR OWN

ORIENTAL STYLE PRAWN 1150

ORIENTAL STYLE FISH 1045

ORIENTAL STYLE CHICKEN 895

ORIENTAL STYLE TOFU 850

ORIENTAL STYLE VEGETABLES 775

CHOOSE FROM THE FOLLOWING SAUCES

Schezwan
Black Bean
Kung Pao
Hot Garlic
Light Garlic Scallion
Chili Style (with bell peppers and soya sauce)

ORIENTAL MENU

STARTERS

KATAIFI PRAWNS 1150

Crispy fried prawns wrapped in delicate kataifi pastry threads, paired with a sweet plum sauce

CHILI CHICKEN OR FISH 825/975

Kenilworth favourite with tender morsels of chicken or fish, stir fried with peppers, onion, and Chef's special sauce

CHICKEN SATAY 825

Indonesian style skewered chicken grilled to perfection, served with a flavourful peanut sauce

THAI SPRING ROLL 525/650

Crispy rolls with aromatic Thai flavours, served with a tangy dipping sauce. CHOOSE FROM VEGETARIAN OR CHICKEN

TORI GYOZA 525/650

Pan-fried dumplings with a delightful crunch, served with a tangy soy vinegar and chilli oil. CHOOSE FROM VEGETARIAN OR CHICKEN

EDAMAME - SEA SALT 525

Imported edamame pods steamed flavoured with sea-salt

CRISPY PEPPER SALT AMERICAN CORN OR MUSHROOM 525

CHOOSE FROM AMERICAN CORN OR BUTTON MUSHROOMS, tossed with sweet peppers, salt and black pepper

MAINS

MAPO TOFU (VEGETARIAN) 925

A Szechuan-inspired dish with soft tofu in a spicy, savoury sauce

THAI RED OR GREEN CURRIES 825/875/925

Rich and aromatic Thai Green or Red curry, served with a small portion of refreshing raw papaya salad.

CHOOSE FROM VEGETARIAN, CHICKEN, OR PRAWN

CAULIFLOWER BROCCOLI MANCHURIAN 825

Chef's signature creation with minced vegetable balls in a manchurian gravy

STIR-FRIED GREENS WITH TOFU AND CASHEWS 725

A vibrant mix of greens and tofu, tossed with crunchy cashews in a mild garlic sauce

RICE & NOODLES

ORIENTAL FRIED RICE 625/675/750

A classic wok-fried rice. CHOOSE FROM VEGETABLE, CHICKEN OR PRAWN

BURNT GARLIC FRIED RICE 625/675/750

Richly flavoured rice with aromatic burnt garlic. CHOOSE FROM VEGETABLE, CHICKEN OR PRAWN

STICKY JASMINE RICE 575

WOK-TOSSED NOODLES 675/725/795

Choose from Hakka, Schezwan, or chilli Garlic noodles. CHOOSE FROM VEGETABLE, CHICKEN OR PRAWN

PAN-FRIED CANTONESE NOODLES 725/795

Crisp wok-fried noodles with Cantonese styled vegetables. OPTIONAL - ADD CHICKEN

DESSERTS

INTERNATIONAL DESSERTS

BERRY TIRAMISU 525

Layers of mascarpone and delicate sponge, infused with fresh berries for a fruity twist on the classic. CONTAINS EGG

LEMON SOUFFLÉ ENTREMET 525

A bright, airy lemon mousse with layers of tangy citrus and a light, velvety finish. CONTAINS EGG

BROOKIE SUNDAE 575

A warm, fudgy brownie-cookie hybrid topped with creamy vanilla ice cream and a selection of toppings, CONTAINS EGG

CHEF'S CHOICE OF EGGLESS PASTRIES 475

An assortment of indulgent, egg-free pastries crafted daily by our chef

CHOICE OF ICE CREAM 525

Choose any one of our Premium EGGLESS ice creams in a variety of flavors - CHOCOLATE, VANILLA, BUTTERSCOTCH, STRAWBERRY

CHOICE OF ARTISINAL ICE CREAM 575

Artisinal EGGLESS ice cream in a variety of flavours - NOLEN GUR OR PAAN.

INDIAN DESSERTS

MISHTI DOI 525

A traditional Bengali delicacy of sweetened, fermented yoghurt

PISTE WALI RASMALAI 575

Soft, spongy dumplings soaked in fragrant saffron milk, garnished with pistachios

MALAI KULFI 575

Creamy, traditional Indian ice cream with a dense texture and rich flavour of cardamom

HOMEMADE SANDESH (4PCS) 425

A light and delicate Bengali sweet made with fresh paneer, lightly sweetened and flavoured for a melt-in-your-mouth experience

MINI GULAB JAMUNS 525

Deep fried condensed milk dumplings, soaked in rose flavoured syrup

