



Food Menu





The Great Bath is one of the best-known structures of the Indus-Saraswati Civilization found at Mohenjo-Daro. It is known to be the “earliest public water tank” of ancient India used for ritualistic bathing. Inspired by the design of this well-known structure, we bring to you ‘The Great Bath’ - an experiential culinary restaurant curated to delight your palates. Dive into an array of carefully crafted dishes by our expert Chefs made from authentic recipes, and immerse yourself in an unforgettable experience.

Soak in the ambience as you laze around, relax and spend time over drinks, and then relish a romantic, candlelit dinner under the night sky with your special someone at the experiential culinary restaurant while reliving the bygone era.





Rasam & Shorba

Derived from the Tamil word 'irasam' and the Sanskrit word 'rasa,' 'Rasam' meaning essence or extract is a South Indian soup used as a side dish with rice in meals. Similarly, 'Shorba,' regarded as the first stew in history, is savoured in India, Asia, and North Africa 'Shurbah,' which means 'soup,' is the root of the word 'Shorba.'

- **Tamatar Dhaniya Shorba** 300
Tomato with Indian Spicy Masala and The Unbeatable Flavour Of Fresh Coriander
- **Kozhi Milagu Rasam** 325
Chicken Pepper Broth with South Indian-Style Flavours

Chaats & Salad

According to one tale, in the 16th century, Chaat, a hot and spicy Indian street food, was created during a cholera outbreak as a way to combat bacteria inside. 'Salads,' which are nutritious and easy to prepare, originated in ancient Roman times, with the first salad consisting of raw veggies and a salt-and-oil dressing.

- 👑 ■ **Aloo Papri Chaat** 325
The Amazingly Popular Chaat of Chunky Potatoes with Crispy Papdi Liberally Seasoned with Chutney
- **Banarasi Tamatar Chaat** 325
Soft, Smooth & Spicy Authentic Tomato Chaat Recipe Straight from the Streets of Varanasi - A Mish-Mash of Potatoes and Tomatoes Flavoured with Lip-Smacking Chutneys
- **Chicken Tikka Chaat** 350
Yogurt Marinated Chicken, Skewered and Chargrilled in Tandoor, Served with Onion & Chutney





Starters From The Tandoor

During the Mughal times, tandoori cuisine gained immense popularity due to its unique flavour and taste. It has now become a popular choice in Indian restaurants around the world due to its distinct characteristics. The tandoor is now one of India's most widely used culinary instruments, used for preparing delicious dishes like tandoori chicken, paneer tikka, mutton galouti kababs, seekh kababs, etc.

Tandoori cooking has been generally associated with Punjab, as Punjabis embraced the tandoor on a regional level. A few decades ago, it was common to have communal tandoors. Some villages in Punjab still have a communal tandoor, a common sight before 1947.



Starters From The Tandoor

The roots of the 'tandoor' can be traced back over 5000 years to the ancient Indus-Saraswati Civilization, one of the oldest known civilizations. The standard heating element of a tandoor is an internal charcoal or wood fire, which cooks food with direct heat and smoke.

- **Kali Mirch Angara Phool** 425
Fresh Broccoli Marinated with Black Pepper Malai Masala, Chargrilled in Tandoor
- **Peshawari Seekh Kabab** 425
Minced Vegetables Roasted on Iron Skewers - North West Frontier Style.
- **Sham Savera** 425
Stuffed Mushroom Marinated with Special Herbs and Cooked To Perfection in Tandoor.
- 👑 ■ **Paneer Tikka** 425
Chunks of Soft Cottage Cheese Marinated with Herbs & Grilled in Tandoor.
- **Hara Bhara Kabab** 425
A flavorful blend of spinach, peas, and potatoes, seasoned with spices and grilled to perfection.
- **Tandoori Smoked Tofu** 500
Marinated in a blend of tandoori spices, yogurt, and aromatic herbs, then charred to perfection in tandoor.

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



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| ■ Afghani Chicken Tikka | 500 |
| Mildly Spicy yet Rich, Juicy and Succulent Chicken Chunks Marinated in Rich Cream with other Spices and Grilled in Tandoor | |
| ■ Achari Murgh | 500 |
| Chicken Cooked in Tandoor with Pickled Spices - A Flavourful Combination of Spices such as Fennel & Fenugreek Seeds with a Smoky Aroma | |
| ■ Lasooni Macchi | 550 |
| Freshwater Fish (Boneless) Marinated with Ginger-Garlic Paste and Indian Spices | |
| ■ Ajwain Prawns | 600 |
| Prawns Marinated with Ajwain, Yogurt, Ginger-Garlic Paste, Cooked in Tandoor and Finished with a Dash of Lemon Juice | |
| ■ Tandoori Jhinga | 600 |
| Tiger Prawns Marinated with a Melange of Indian Herbs & Spices and then Chargrilled in Tandoor | |
| ■ Mutton Galouti Kabab | 650 |
| Mutton Kheema Marinated with Flavourful Spices Cooked on a Tawa with Smoky Flavours | |

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Bharat Ki Rasoi

An intriguing collection of Thalis / Platters from all over Bharat.

Let us pamper you with a handpicked selection of culinary delights deep-rooted in the soil of this country. The sheer variety of cuisines that this civilization had, ensured that there was something of a delight for every palate. This array of traditional dishes has been specially curated by our Chefs and prepared with the highest quality ingredients.

The earthiness of the dishes transports you across the width of India, that is, Bharat – from the seafood dishes handed down by the sea-faring ancestors to the spicy creations of the hill tribes. It's an exciting journey for the food adventurer.

Savour the delicacies from the far corners of an age-old civilization which have been carefully crafted for an unforgettable dining experience.



Bharat Ki Rasoi



Origin: Uttarakhand Hills

This is a traditional dish from the Garhwal region in Uttarakhand, which is thick but with a smooth texture. The Kingdom of Garhwal founded by Mayal Rajputs nearly a 1000 years ago comprised 52 garhs (fortresses) led by their own chiefs. 'Garhwal' is derived from the title 'Garh-wala' (owner of forts) given to the ruler Mayal.

The dish is believed to have originated in this region during the Gupta era. According to local folklore, the dish was created by a farmer who wanted to make use of the vegetables in his garden. He cooked the vegetables with spices, such as turmeric, chilli powder, coriander, and garam masala, and served it with Puris. The dish was a big hit and soon spread to the neighbouring regions.

Kafuli being a highly nutritious dish, is a boon for all the diet-conscious people out there. It is prepared in an iron kadhai with Spinach and fenugreek leaves.

■ (Khumb/Makhai) Garhwali Kafuli Pahadi 650 Taste Profile : Mild & Umami

Spinach Curry, Dal & Potato Bhujia Served with
Methi Paratha, Rice & Ginger Pickle

* GST & Taxes as applicable

* We levy a 5% service charge

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Bharat Ki Rasoi

Origin: Rajasthan

The word “Marwar” comes from two words, ‘Maru,’ (‘desert’ in Sanskrit) and from ‘wad’ (‘particular area’ in Rajasthan), thus meaning ‘The Region of Desert.’ Baati is prized for its long shelf life and high nutritional content, and in desert areas, for the minimal quantity of water, it requires.

Originally, the three elements of this dish didn’t go together. The Baati dates back to the time of Bappa Rawal, the founder of the Mewar kingdom. It was a preferred wartime meal back then. The Rajput soldiers would put Baatis under a thin layer of sand to bake under the sun, which was brushed with ghee and eaten with curd after their return from the battlefield.

Dal was introduced later by the traders of the Gupta Empire. The combination was an instant hit. Churma, the third element, is a sweet crumb and was introduced by Mewar’s Guhilot clan. As per the story, a cook accidentally poured sugarcane juice on some Baatis. This later evolved into a cardamom-flavoured sweet mixture of crushed Baatis.



Taste Profile : Mild & Umami



Marwar Dal Bati

650

Bati (Unleavened Bread with Stuffing), Panch-mela Dal Served with Chilli Pickle, Coriander, and Garlic Chutneys; alongside which is Served Churma (A Sweet Crumbly Mixture)

* GST & Taxes as applicable

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Bharat Ki Rasoi



Origin: Ancient Magadh (Bihar)

Litti Chokha is said to have originated centuries ago in the court of Magadh (ancient Bihar) when Chandragupta Maurya ruled it. His warriors carried Litti-Chokha with them amid the war as a source of nourishment.

It used to be then roasted over Goitha (made out of cow dung) and topped with a lot of desi ghee. The Goitha used to play a critical role in distinguishing the taste from just an ordinary oven. Properly used during wars, an added advantage of the dish was its quality of staying fresh for up to three days.

Traditionally, Litti is the poor man's food, a staple for labourers and easily accessible to them. With sattv available at relative ease, the delicacy could be cooked out on the fields. It is extremely filling and healthy, with ghee added in abundance.

This is classically paired with a simple roasted veggie mash, essentially with onion, garlic, green chillies, and mustard oil, called the Chokha.

■ Magadhi Litti Chokha

650 Taste Profile : Mild & Umami

Litti (Unleavened Bread with Stuffing) Accompanied with Spicy Aubergine (Chokha) and Tomato Chutney

* GST & Taxes as applicable

* We levy a 5% service charge

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Bharat Ki Rasoi

Origin: Erstwhile undivided Punjab

Pindi chana is a traditional Punjabi dish. It is known for its unique flavour and texture and is typically made with boiled chickpeas, spices like cumin, coriander, and ginger, and vegetables like tomatoes and potatoes, and finally garnished with julienned ginger. The unique flavour of the dish comes from the absence of garlic and onions, and the spices used to create the dish also contribute to its unique taste. In addition, Pindi chana is known for its nutritional value and is a healthy and delicious alternative to meat-based dishes.

The dish is believed to have originated from the city of Pindi Bhatia, situated in the outskirts of Lahore (now in Pakistan). The local Punjabis would combine the cooked chickpeas with spices, tomatoes and then garnish with onions before presenting this dish.

It is said to have been brought to the city of Rawalpindi, Pakistan, by the local Punjabis. It is also referred to as 'Rawalpindi Chana Masala' due to this connection.



Taste Profile : Spicy & Tangy



Pindi Chana

700

Punjabi Delicacy of Spicy Dum-Cooked Chick-peas Served with Amritsari Kulcha, Potato Bhujia, Dal, and Rice

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



Bharat Ki Rasoi



Origin: Kerala

Legend has it that the dish was created by Bhima, one of the Pandavas from Mahabharata, during their exile when Bhim worked as Ballava the cook in royal kitchen of Virat. Once faced with limited ingredients, Bhima chopped and cooked whatever vegetables were available, topping it with coconut, thus creating a dish that was both nourishing and delicious.

However, another popular old story is that in the Kingdom of Travancore, the King gave a great feast but found that a lot of vegetables were being wasted when peeled resulting in a shortage and so he ordered the cook to make a curry with these remnants. Thus, Avial was born. The king also ordered it to be served as the first item. Hence Avial is the first to be served on a Sadhya (traditional feast).

Served alongside flaky, layered, buttery Malabar Paratha, making it a wholesome and satisfying platter and a celebration of simplicity, nutrition, and tradition.

■ Avial with Malabar Paratha

650

Taste Profile : Creamy & Mildly Spiced

A harmonious blend of seasonal vegetables in a creamy coconut-yogurt gravy, infused with curry leaves, coconut oil, and a hint of turmeric.

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



Bharat Ki Rasoi

Origin: Tamil Nadu

This is a popular South Indian dish that originates from the Chettinad region of Tamil Nadu. It is believed to have been developed by a family of wealthy merchants and traders known as the Maravar Chettiars in the late 19th century. The family had travelled to many parts of the world and had acquired a taste for spicy food. In order to recreate the flavours they had experienced during their travels, they developed a unique blend of spices and herbs, which became the basis for the dish.

The dish is typically made with chicken, onions, tomatoes, ginger, garlic, and a variety of spices, such as coriander, cumin, cardamom, cinnamon, and black pepper. This combination of spices gives the dish its unique flavour and aroma. It comes with other accompaniments like Papadums and coconut chutney. It is very popular in the United Kingdom and the United States, where it has been adopted by Indian-fusion restaurants.



Taste Profile : Spicy & Hot 🟡

Chicken Chettinad

750

Fiery Hot Chicken Curry from the South Served with Paratha, Rice & Raita

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



Bharat Ki Rasoi



Origin: Kerala

A regional delicacy from Kerala It is a type of fish curry that has been passed down through generations and is known for its unique flavour The history of this dish dates back to the days before the invention and introduction of a medium of exchange when the region was an important hub for fisheries, stockfish, and pickling and drying It was in this region that this famous fish curry originated and has been favoured by locals ever since

The dish is unique in that it combines juicy fish pieces with ingredients like turmeric powder, curry leaves, coconut milk, onion & tomatoes, crushed ginger & garlic, mustard seeds, coriander powder, ground pepper, garam masala & coconut oil Unlike other fish curries in India, this Curry is made without the use of tamarind, making it milder and smoother

The combination of these ingredients creates a rich and flavourful dish that is sure to tantalize the taste buds while providing a healthy and nutritious meal

Travancore Fish

800

Taste Profile : Spicy & Aromatic

Authentic Kerala-style Fish Flavoured with Coconut, Tomato, Curry Leaves and Served with Rice & Bitter Gourd Crisps

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



Bharat Ki Rasoi

Origin: Punjab

The history of the deliciously delectable dish is rich in culture and tradition. Believed to have originated in the Patiala region of Punjab. During the time of the Sikh Empire, it was first prepared by the royal women of the court. The royals used to serve this dish as a special treat to their noble guests, and it quickly became a staple among the locals.

The technique of slow-cooking the meat and vegetables together in a large kadhai allows for the flavours to fully develop, resulting in a flavourful curry that is both rich and hearty. Various spices and herbs, including bay leaves, red chilli powder, turmeric, and garam masala which are further added, give the dish a distinct flavour that sets it apart from other dishes. The result is a succulent and aromatic dish that is enjoyed across India and beyond. It has become an integral part of Punjabi cuisine and is still served in traditional restaurants and homes throughout India.



Taste Profile : Tangy ■

Patiala Kadhai Gosht

850

Juicy Bone-in Lamb in a Tangy & Spicy Reduction
Served with Dal, Laccha Pudina Paratha & Rice

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies



Bharat Ki Rasoi



Origin: Lucknow

A dish that emulates the true essence of Nawabo ka sheher, the Lucknowi Keema is as rich and indulgent as the welcoming city of Lucknow. And getting lost in the flavours inspired by the Awadhi history is just as easy as getting lost in its rich culture and heritage.

It is said that the dish was created during the rule of Nawab Asaf-ud-Daula in the 18th century. The Nawab's chief Khansama (chef), Wazir Ali Khan, was fond of this particular dish, and it became popular amongst the people of his court very quickly. The dish was a combination of minced meat and spices cooked in clarified butter to give it a creamy texture. The spices used in this dish were carefully chosen to create a unique flavour, which was so liked that it soon earned its place in the royal cuisine of the Nawab's court. The dish eventually gained popularity across India. It is now considered a fundamental part of Mughlai cuisine.

■ Lucknowi Mulmul Keema

850

Taste Profile : Spicy & Aromatic

Traditional Awadhi Dish; Smoked Lamb Mince
Served with Chilly Pudina Paratha & Dal

* GST & Taxes as applicable

* We levy a 5% service charge

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Bharat Ki Rasoi

Origin: Orissa

Utkal (meaning 'excellence' in Sanskrit) was the ancient name of the region, which is now Orissa. It is believed that this particular dish was introduced by some influencers in the bygone days, and over the years, it has become a staple dish for the locals. It is interesting to note how the spices used in this curry are different from other parts of India, and hence it has its own unique flavour.

It has been enjoyed since ages as a part of Oriya culture and tradition. This curry has been a household name here due to its delicious taste and aroma. It is made with fresh prawns and some of the traditional spices that give it a distinctive flavour. Several generations have been enjoying the same original recipe passed down from ancestors. It is an amazing dish that is cherished by many due to its rich history in Odisha's cuisine.



Taste Profile : Spicy & Aromatic



Utkal Prawn

800

Prawn Cooked on Slow Flame with a Blend of Indian Spices, which include Coconut Milk & Cashew Gravy, and Served with Garlic Naan, Dal & Rice

* GST & Taxes as applicable

* We levy a 5% service charge

* Please inform us of any food allergies





Main Course

The main course of a multi-part formal meal is the primary or prominent dish on the menu. In a formal setting, the courses that come before the main course serve as a method to set the stage for and build anticipation for it, which is regarded as the culinary high point of the meal. Prepared with utmost care, our dishes are served with a slice of love on every plate. Take your taste buds on a gastronomic adventure with an array of flavours curated by our expert Chefs!



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| ■ | Subz Handi | 400 |
| | Mixed Vegetables Simmered in a Spiced Tomato Gravy | |
| ■ | Spiced Bhindi | 400 |
| | Okra with Spiced Onion, Ginger, Garlic, and Tomato | |
| ■ | Paneer Khurchan | 450 |
| | Sautéed Soft Creamy Cottage Cheese with Capsicum and an Onion-Tomato Reduction | |
| 👑 | ■ Paneer Lababdar | 450 |
| | Sautéed Soft Creamy Cottage Cheese in a Rich Buttery Tomato Gravy | |
| ■ | Dal Panchratan | 425 |
| | Five Types of Lentils Cooked with Onion, Tomato, and Spices | |
| ■ | Dal Makhani | 450 |
| | Black Lentils Simmered in a Slow Charcoal Fire with a Dash of Butter | |

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| ■ | Murgh Makhani | 500 |
| | Sauteed and Juicy Chicken Pieces in a Rich Buttery Tomato Gravy | |
| 👑 | ■ Murgh Nihari | 500 |
| | Juicy Chicken in a Concoction Dominated with Whole Spices | |
| ■ | Fish Tikka Masala | 550 |
| | Grilled Fish Simmered in a Tomato Spice Reduction | |
| ■ | Dal Gosht | 650 |
| | Spiced Lentils and Mutton Finished with a Tempering of Ghee and Hot Spices | |
| ■ | Bhuna Gosht | 650 |
| | Traditional Indian Mutton Dish Slow Cooked with a Blend Of Spices | |
| ■ | Mutton Rogan Josh | 700 |
| | Kashmiri Style of Lamb Preparation in a Tangy and Spicy Gravy | |
| ■ | Prawn Patiala | 600 |
| | Prawns Cooked in a Sweet and Spicy Tomato Reduction | |

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Breads

Indian cuisine is not complete without the huge variety of flatbreads that make up Indian bread. Their richness and uniqueness represent the variety of Indian cuisine and its customs and culture. Unleavened, milled flour - typically atta or maida - and water are the main ingredients in the majority of flatbreads from northern India. Every region of India has a distinctive bread that is unique to its landscape. Some of these, such as the modest roti or the loaded paratha, are eaten as staple foods. Our specialties include more extravagant & leavened ones like the Amritsari Masala Kulcha, Lachha Paratha, and Cheese Garlic Naan, alongside the basic ones.

■ Tawa Chapati	60
■ Tandoori Roti	90
■ Naan	100
■ Garlic Naan	120
■ Cheese Garlic Naan	140
■ Lachha Paratha	110
■ Pudina Paratha	110
■ Amritsari Masala Kulcha	160

* GST & Taxes as applicable

* We levy a 5% service charge

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Rice

The quintessential rice is just as important to an Indian meal as a flatbread. There is enough evidence to show that rice was used in the Ganges river basin as early as 4500 BC, and archaeological findings of rice production in India indicate that this grain served as the foundation of the ancient civilization in India. Pick from our classic options for a hearty lunch or dinner!

■ ■	Nizam Dum Biryani (Veg / Mutton)	400/650
	Originating from Kitchens of Hyderabad Nizams - A Special Slow-Cooked Spicy Biryani	
■	Jeera Rice	300
	Hot Fluffy Rice Tempered with Cumin Seeds	
■	Veg Pulao	325
	Basmati rice cooked with vegetable and spices.	
■	Green Peas Pulao	325
	Basmati Rice with Green Peas	
■	Steamed Rice	300
	Hot and Fluffy Steamed Rice	
■	Choice of Raita	200
	Boondi/Mixed/Pudina	

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Desserts

Bharat has a rich heritage and is a mother source of delicious food and sweets linked to celebrations. Over the millennia, sweets have remained a major component of every traditional celebration. We not only express our love through food and sweets, but in our tradition, the first offering of prasad is to the Gods in the form of pure food made majorly out of sugar, ghee, and milk. Round off your experience with the heavenly bliss of classic Indian Desserts, and keep coming back for more...

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| ■ Saffron Shrikhand Gajar Halwa | 350 |
| Carrot-Based Sweet Dessert from Punjab fondly called 'Gajrela' as well, served with saffron shrikhand in a nest, topped with saffron cream and pistachios. | |
| ■ Gulab Jamun Cheesecake | 350 |
| A Baked Innovation of the Traditional Gulab Jamun from India, combined with cheesecake, served with vanilla ice cream on a chocolate soil bed, and drizzled with toffee sauce. | |
| ■ Masala Chai Crème Brûlée | 350 |
| Soft Fluffy Flavourful crème brûlée with a unique texture that melts in the mouth, infused with masala chai, served with poached pear in a bed of sand, and accompanied by a cookie. | |
| ■ Tiramisu | 400 |
| Elegant and Rich Layered Italian Dessert Made with Coffee & Cocoa Powde. | |
| ■ Choco-almond Torte | 400 |
| Rich Chocolate and Almond Cake Served with Belgian Chocolate Ice Cream. | |

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