

BENGALI BHURIBHOJ FROM THE CITY OF JOY

CALCUTTA EGG ROLL 200

A flaky paratha wrapped around spicy, flavorful omelette. Filled with sliced onions, green chilies, a dash of tangy sauce and, it's the perfect on-the-go snack.

KOSHA MANGSHO 650

A popular Bengali dish of spicy mutton curry from Kolkata, made by slow-cooking marinated mutton with spices until it's tender and the gravy is thick. The name comes from "kosha", means sauteed, and "mangsho", means meat (specifically mutton).

ALOO PULKOPI TARKARI 300

A traditional Bengali curry made with potatoes and cauliflower, gently cooked in aromatic spices like cumin, turmeric and ginger. Served with fluffy, golden luchi-deep-fried puffed breads made from Refined flour.

BASANTI PULAO 250

It is a fragrant, ghee-laden preparation primarily made for festive occasions.

ROSOGULLA 250

A popular, milk-based sweet from East India soft, round dumplings made from Chena, which are cooked in sugar syrup.

MISHTI DOI 175

A traditional fermented sweet yogurt (curd) dessert originating from the Bengali region of the Indian subcontinent it is known for its distinctive sweet and tangy flavor and creamy, thick texture.

FROM THE STREET OF AMRITSAR

MALAI WALI LASSI 150

A traditional, thick, and creamy yogurt-based drink. Specifically, a thick layer of clotted or fresh milk fat.

AMRITSARI FISH 475

Spicy and juicy fish fillets dipped in a chickpea flour batter and deep-fried until crispy.

MAKKI DI ROTI & SARSON DA SAAG 375

A classic winter meal of corn flat bread served with a flavorful mustard greens curry.

AMRITSARI CHOLE KULCHA 300

A crispy, flatbread typically served with a spicy chickpea curry.

(Taxes as Applicable)

FROM KUTCH TO SURAT - FLAVOURS THAT UNITE

UNDHIYU 300

Undhiyu is prepared in Layers of green beans, plantains, purple yam, muthia are put in the earthen pot along with green garlic, carom and grated coconut. The slow cooking lends the vegetables a distinct, smoky flavour. Served with jowar roti (Prepared with juwar flour, this gluten-free flat bread is also rich in protein, fiber and iron).

GUJRATI KICHIDI 300

A nutritious and comforting dish of rice and lentils cooked together, often a blend of moong dal and rice

FAFDA JALEBI 250

(Jalebi) A deep-fried spiral sweet soaked in syrup. crispy served with Fafda (deep-fried savory snack made from gram flour).

THEPLA 80

A spiced flatbread, often made with fenugreek leaves.

DILLI KA KHANA, DIL JEET LE JANA

DAULAT KI CHAAT 300

A light, frothy, melt-in-your-mouth confection made from milk foam. The dessert is known for its cloudy and airy texture.

CHOLE BHATURE 300

A famous dish of spicy chickpeas curry with refined flour & semolina fried bread.

BUTTER CHICKEN WITH BUTTER NAAN 450

An iconic chicken dish that originated in Delhi, known for its rich and creamy tomato-based sauce. Served with naan (A Leavened Indian flatbread)

RAJMA CHAWAL 275

Kindney beans curry served with rice, another popular and hearty meal.

KULFI FALOODA 250

A Rich and creamy Indian dessert made with traditional kulfi, served over sweet falooda.

(Taxes as Applicable)

DASTARKHWAN FROM THE CITY OF CHARMINAR

PATHAR KA GOSHT 650

Nawabi spiced stone grilled mutton kebab served with roomali roti

MURGH PATHARWALLA 400

The unique cooking technique gives the chicken a tender texture and a rich, earthy taste, making Murgh Patharwalla a popular delicacy from Hyderabadi cuisine.

HYDERABADI MUTTON BIRYANI 650

A fragrant dish of basmati rice and marinated mutton cooked with spices. Served with Bagara baingan & Raita.

HYDERABADI CHICKEN BIRYANI 450

A fragrant dish of basmati rice and marinated chicken with spices.(Bagra baingan) An eggplant curry with a spicy, rice gravy, (salan) This dish is a traditional tangy, spicy, and nutty curry made with green chili peppers, peanuts, sesame seeds, and tamarind.

HYDERABADI VEGETABLE BIRYANI 350

A fragrant dish of basmati rice and marinated assortment of vegetable with spices. Served with Bagara Baingan & Raita.

HALEEM 650

A rich stew made from meat, wheat, lentils, and spices, slow-cooked to perfection. Served with roomali roti.

QUBANI KA MEETHA 250

A popular dessert made from dried apricots and nuts.

(Taxes as Applicable)

DAKSHIN BHOJANAM - FLAVOURS OF TAMIL NADU

GHEE ROAST DOSA 250

Crispy rice and lentil crepes (dosa) are staples. Served with sambar and chutneys.

CHICKEN CHETTINAD 450

A classic, spicy Indian curry dish from the Chettinad region of Tamil Nadu, known for its bold, complex flavors derived from freshly roasted and ground whole spices, coconut, and the distinctive use of "kalpasi" (black stone flower).

KOTHU PARATHA 250

A popular South Indian street-style dish, especially famous in Tamil Nadu. It is made by shredding paratha into small pieces and stir-frying them with vegetables, along with onion, tomato, and spicy masala.

ELANEER PAYASAM 250

A dessert made with tender coconut pulp.

CHURCHGATE TO CHOWPATTY - MUMBAI GALLI TREATS

PAV BHAJI 250

A combination of a thick vegetable curry served with a soft bread roll.

VADA PAV 200

Spiced potato patty dipped in a chickpea flour batter and deep-fried until golden brown. Stuffed in buttered and toasted soft bread rolls (pav) often called the "Mumbai burger".

KHEEMA PAV 450

A popular and spicy Indian street food originating in Mumbai, consisting of a flavorful minced meat curry (keema) served with buttered and toasted soft bread rolls (pav).

BOMBAY TOAST SANDWICH 250

A layered sandwich with vegetables, chutney, and cheese, made with soft white bread.

(Taxes as Applicable)