



A truly fine meal is enjoyed
not once but three times,
in anticipation, in consumption
and in remembrance

Made In India

Where timeless legacy meets modern gastronomy

Embark on an extraordinary culinary journey that celebrates the rich and diverse heritage of India's long-forgotten flavors. Made in India offers a "delicious departure" from the ordinary, a thoughtfully curated tribute to the royal kitchens of India. Each dish is crafted to tell a story of regal opulence and cultural richness, reviving age-old recipes with authenticity and finesse.

Rooted in the grandeur of India's regal past, our culinary offerings present a refined symphony of nuanced and intricate flavors, each as varied as the country's landscapes and as captivating as its cultural legacy. Every ingredient and spice is meticulously chosen, drawing inspiration from the time-honored recipes of India's royal households to bring authenticity and elegance to your dining experience.

Our dedicated team of Artisans, united by an unwavering pursuit of culinary excellence, curates an experience that delights all four senses. At the heart of every dish lies the meticulous art of spice blending and preparation, a tradition perfected over centuries. These time-honored techniques are masterfully revived with precision and care, inviting you to savor flavors once reserved for royalty.

At Made in India, we offer a distinctive dining experience that seamlessly marries the timeless allure of traditional Indian cuisine with the bold creativity of modern culinary artistry. While honoring classical recipes, we also introduce Futuristic Cuisine—a forward-thinking interpretation of Indian gastronomy, thoughtfully reimagined for contemporary and evolving palates.


Signature dishes such as Nihari, Khubani Bhare Kofte, Chingri Malai Curry are some of our hand-crafted delights to enchant both the eye and the palate, embodying a harmonious blend of visual elegance and gastronomic excellence.


Made in India is more than a restaurant, it's a celebration of India's culinary soul, Celebrating Indian Goodness...

ROYAL MENU

Vegetarian

-  **Haryali Shorba** 🥗 | 128 kcal
 Broccoli and coriander broth with Indian spices and cream

-  **Malai Broccoli** 🥦 | 320 kcal
 Broccoli marinated with cream, cooked in Indian clay oven
-   **Zafrani Paneer Tikka** 🍗 | 631 kcal
 Cottage cheese steaks marinated with Kashmiri saffron and cooked in Indian clay oven
-   **Jimikand Ki Galouti** 🍗 | 678 kcal
 Smoked yam pattie with home ground special masala

-  **Paneer Khusro** 🥗 | 631 kcal
 Cottage cheese filled with reduced milk, pomegranate and nuts served in rich gravy
-  **Aloo Matar** 🥔 | 347 kcal
 Potatoes cooked with Green peas
-   **Lahsooni Palak Chilgoza** 🥦 | 708 kcal
 Spinach tempered with garlic and tossed with pine nuts
-  **Subz Awadhi Biryani** 🍗 | 647 kcal
 Mix vegetables cooked with onions, curd and five spices in basmati rice







In Addition with

-   **Dal Makhani** 🍗 | 838 kcal
 Black lentils soaked and cooked slowly overnight, finished with fresh cream & butter
-  **Assortment of Breads from the Indian Clay Oven**
 Roti 🍞 | 198 kcal, lachcha paratha 🍞 | 223 kcal
 plain naan 🍞 | 214 kcal
-  **Homemade Malai Kulfi** 🍦 | 242 kcal
-  **Gulkand Jamun** 🍷 | 526 kcal

Priced at ₹ 2999++



Non Vegetarian

-   **Murgh Dhaniya aur Pudina Shorba** 🥗 | 211 kcal
 Chicken broth cooked with green coriander, mint and spices

-   **Zafrani Murgh Tikka** 🍗 | 681 kcal
 Tender morsels of chicken flavored with Kashmiri saffron
-   **Awadhi Seekh Kabab** 🍗 | 714 kcal
 Skewered lamb with home ground spices cooked over live charcoal
-  **Tilasmi Mahi Tikka** 🐟 | 413 kcal
 Fish cubes marinated with spices and sesame seeds, cooked in Indian clay oven

-  **Malabar Fish Curry** 🐟 | 509 kcal
 Fillet of Sole cooked in tomato onion gravy finished with coconut milk
-   **Zafrani Dum ka Murgh** 🍗 | 648 kcal
 Chicken cooked with caramelized onions, saffron and cashew gravy
-  **Mutton Sukka** 🍗 | 764 kcal
 Dry mutton masala cooked with curry leaves and black pepper
-  **Murgh Hyderabad Biryani** 🍗 | 800 kcal
 House speciality flavorful combination of basmati rice, chicken and traditional spices

Allergens

       
 Gluten Crustaceans Dairy Eggs Fish Nuts Soyabeans Sulphite

An average adult requires 2000 kcal energy per day, however calories needs may vary.

We use desi ghee, refined oil, mustard oil as a medium of cooking.

The portion size and calculation are indicative and may vary during production.

 Vegetarian,  Non-Vegetarian, (GF) Gluten-free,  Pork  Signatures  Healthy Options

All prices are in Indian rupees, Government taxes as applicable.

Please let us know if you have any food allergens.

Service charge is voluntary and not mandatory.
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MAHARANI MENU

Vegetarian

- ♥️🍷 **Tamatar Aur Nariyal Ka Shorba** 🍷 | 183 kcal
Tomato broth finished with coconut
- 🍷🍷 **Dahi Ke Kabab** 🍷 | 311 kcal
Yoghurt pattie flavoured with cardamom filled with pomegranate cooked on hot plate
- 🍷 **Malai Broccoli** 🍷 | 320 kcal
Broccoli marinated with cream, cooked in Indian clay oven
- 🍷 **Zafrani Paneer Tikka** 🍷 | 631 kcal
Cottage cheese steaks marinated with Kashmiri saffron and cooked in Indian clay oven
- 🍷🍷 **Jimikand Ki Galouti** 🍷 | 678 kcal
Smoked yam pattie with home ground special masala
- 🍷🍷 **Paneer Khusro** 🍷 | 708 kcal
Cottage cheese filled with reduced milk, pomegranate and nuts served in rich gravy
- 🍷 **Subz Phulwari** 🍷 | 578 kcal
Mix vegetables cooked in rich gravy
- ♥️🍷 **Aloo Baingan Ka Chokha** 🍷 | 371 kcal
Oven roasted eggplant finished with onions and potatoes
- 🍷🍷 **Lahsooni Palak Chilgoza** 🍷 | 708 kcal
Spinach tempered with garlic and tossed with pine nuts
- 🍷 **Subz Awadhi Biryani** 🍷 | 647 kcal
Mix vegetables cooked with onions, curd and five spices in basmati rice

In Addition with

- 🍷🍷 **Dal Makhani** 🍷 | 838 kcal
Black lentils soaked and cooked slowly overnight, finished with fresh cream & butter
- 🍷 **Assortment of Breads from the Indian Clay Oven**
Roti 🍷 | 198 kcal, lachcha paratha 🍷 | 223 kcal
plain naan 🍷 | 214 kcal
- 🍷 **Homemade Malai Kulfi** 🍷 | 242 kcal, **Gulkand Jamun** 🍷 | 526 kcal, **Mango Mix Faluda** 🍷 | 539 kcal

Priced at ₹ 3999++

Non Vegetarian

- ♥️🍷 **Murgh Dhaniya Aur Pudina Shorba** 🍷 | 211 kcal
Chicken broth cooked with green coriander, mint and spices
- 🍷🍷 **Ajwaini Jhinga** 🍷 | 617 kcal
Jumbo prawns coated with hung curd and carom seeds cooked in Indian clay oven
- 🍷 **Tilasmi Mahi Tikka** 🍷 | 413 kcal
Fish cubes marinated with spices and sesame seeds, cooked in clay oven
- 🍷 **Zafrani Murgh Tikka** 🍷 | 681 kcal
Tender morsels of chicken flavored with Kashmiri saffron
- 🍷 **Awadhi Seekh Kabab** 🍷 | 714 kcal
Skewered lamb with home ground spices cooked over live charcoal
- 🍷🍷 **Chingri Malai Curry** 🍷 | 668 kcal
Pan tossed prawn curry with Bengal Spices
- 🍷 **Malabar Fish Curry** 🍷 | 509 kcal
Fillet of Sole cooked in tomato onion gravy finished with coconut milk
- 🍷 **Zafrani Dum Ka Murgh** 🍷 | 648 kcal
Chicken cooked with caramelized onions, saffron and cashew gravy
- 🍷🍷 **Burhani Ghost** 🍷 | 1020 kcal
Succulent lamb curry with onions, tomatoes and yoghurt
- 🍷 **Murgh Hyderabad Biryani** 🍷 | 800 kcal
House speciality flavorful combination of basmati rice, chicken and traditional spices

Allergens

Gluten Crustaceans Dairy Eggs Fish Nuts Soyabeans Sulphite

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MAHARAJA MENU



















Vegetarian

- ♥  **Haryali Shorba**  | 128 kcal
Broccoli and coriander broth with Indian spices and cream
- ☀  **Navrattan kabab**  | 681 kcal
Vegetable kabab with nuts cooked on hot plate
- ☀  **Dal Ke Kabab**  | 492 kcal
Lentil galette filled with sprouts and cooked on hot plate
- ☀  **Malai Broccoli**  | 320 kcal
Broccoli marinated with cream, cooked in Indian clay oven
-  **Zafrani Paneer Tikka**  | 631 kcal
Cottage cheese steaks marinated with Kashmiri saffron and cooked in Indian clay oven
-  **Khumb Galawat**  | 310 kcal
Mouth melting mushroom kabab marinated with kachari masala, cooked on hot plate
- ☀  **Paneer Khusro**  | 708 kcal
Cottage cheese filled with reduced milk, pomegranate and nuts served in rich gravy
- ☀  **Subz Diwani Handi**  | 305 kcal
Mix vegetables cooked with onions, cashew nuts and yoghurt
- ☀  **Lahsooni Palak Chilgoza**  | 708 kcal
Spinach tempered with garlic and tossed with pine nuts
- ♥  **Aloo Baingan Ka Chokha**  | 371 kcal
Oven roasted eggplant finished with onion and potato
-  **Subz Awadhi Biryani**  | 647 kcal
Mix vegetables cooked with onions, curd and five spices in basmati rice

In Addition with

- ☀  **Dal Makhani**  | 838 kcal
Black lentils soaked and cooked slowly overnight, finished with fresh cream & butter
-  **Assortment of Breads from the Indian Clay Oven**
Roti  | 198 kcal, lachcha paratha  | 223 kcal
plain naan  | 214 kcal
-  **Homemade Malai Kulfi**  | 242 kcal, Akhrot Aur Khajoor ka Halwa  | 539 kcal

Non Vegetarian

- ♥  **Murgh Dhaniya Aur Pudina Shorba**  | 211 kcal
Chicken broth cooked with green coriander, mint and spices
-  **Ajwaini Jhinga**  | 617 kcal
Jumbo prawns coated with hung curd and carom seeds cooked in clay oven
- ♥  **Tilasmahi Tikka**  | 413 kcal
Fish cubes marinated with spices and sesame seeds, cooked in clay oven
- ☀  **Makhmali Chicken Seekh Kabab**  | 748 kcal
Skewered minced chicken kabab, griddled on charcoal
- ☀  **Awadhi Seekh Kabab**  | 714 kcal
Skewered lamb with homeground spices cooked over live charcoal
-  **Galouti Kabab**  | 599 kcal
Finely minced lamb galette with spices, cooked on griddle, served with a traditional saffron bread
- ☀  **Chingari Malai Curry**  | 668 kcal
Pan tossed prawn curry with Bengal spices
-  **Malabar Fish Curry**  | 509 kcal
Fillet of Sole cooked in tomato onion gravy finished with coconut milk
-  **Parsi Salli Murgh**  | 568 kcal
Chicken cooked with onions, tomatoes and chef's special spices
- ☀  **Burhani Gosht**  | 784 kcal
Succulent lamb curry with onions, tomatoes and yoghurt
-  **Gosht Lucknawi Biryani**  | 950 kcal
House speciality mutton and basmati rice cooked with whole spices

Allergens

 Gluten
  Crustaceans
  Dairy
  Eggs
  Fish
  Nuts
  Soybeans
  Sulphite

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Shuruwat - Starters

Serving size: 250-300grams

<div>   </div> Subz Kabab Platter   924 kcal	1950	<div>   </div> Navrattan Kabab  681 kcal	950
Tandoori aloo, zafrani paneer tikka, hara kabab and jimikand ki galouti		Vegetable kabab with nuts cooked on hot plate	
<div>   </div> Bharwa Tandoori Malai Gucchi   688 kcal	1450	<div>   </div> Dal Ke Kabab   492 kcal	950
Morels filled with nuts and cottage cheese, marinated with hung curd and homemade spices cooked on charcoal		Lentil galette filled with sprouts and cooked on hot plate	
 Malai Broccoli   320 kcal	950	<div>   </div> Hara Kabab  559 kcal	950
Broccoli marinated with cream, cooked in Indian clay oven		Spinach galette cooked with roasted gram flour and pan grilled	
 Khumb Galawat   310 kcal	950	 Tandoori Aloo  578 kcal	950
Mouth melting mushroom kabab marinated with kachari masala, cooked on hot plate		Baby potatoes marinated with yoghurt and spices, cooked Indian in clay oven	
<div>   </div> Jimikand Ki Galouti  678 kcal	950	 Kastoori Paneer Tikka  630 kcal	975
Smoked yam pattie with home ground special masala		Cottage cheese steaks marinated in yoghurt, yellow chilies and cooked in Indian clay oven	
<div>   </div> Dahi Ke Kabab  311 kcal	950	 Zafrani Paneer Tikka   631 kcal	975
Yoghurt pattie flavoured with cardamom filled with pomegranate cooked on hot plate		Cottage cheese steaks marinated with Kashmiri saffron, cooked in Indian clay oven	

Allergens

 Gluten
  Crustaceans
  Dairy
  Eggs
  Fish
  Nuts
  Soybeans
  Sulphite

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Shuruwat - Starters

Serving size: 250-300grams

<div>    </div> Non Vegetarian Kabab Platter 976 kcal	2500	<div>   </div> Zafrani Murgh Tikka 681 kcal	1400
Ajwaini jhinga, tilasmi mahi tikka, zafrani murgh tikka and awadhi seekh kabab		Tender morsels of chicken flavored with kashmiri saffron	
<div>   </div> Ajwaini Jhinga 617 kcal	1750	<div>   </div> Tandoori Kukkad 945 kcal	1650
Jumbo prawns coated with hung curd and carom seeds cooked in Indian clay oven		House speciality of whole spring chicken with clarified butter, flavoured with star anise	
<div>   </div> Meethe Neem Ka Jhinga 617 kcal	1750	<div>   </div> Sultani Seekh 714 kcal	1600
Curry leaf infused jumbo prawn, marinated with garlic and spices cooked in Indian clay oven		House speciality minced mutton on sword, infused with spices and cooked on charcoal	
<div>   </div> Fish Koliwada 672 kcal	1500	<div>   </div> Dora Kabab 783 kcal	1600
Crispy fried fish, marinated with hand pounded spices		Minced lamb kabab with rare spices, wrapped on sandal wood stick and cooked over charcoal	
<div>   </div> Tilasmi Mahi Tikka 413 kcal	1500	<div>  </div> Kakori Kabab 783 kcal	1600
Fish cubes marinated with spices and sesame seeds, cooked in Indian clay oven		Spiced ground lamb marinated with thirty two spices, finished over charcoal	
<div>  </div> Murgh Shami Kabab 645 kcal	1400	<div>  </div> Galouti Kabab 599 kcal	1600
House speciality succulent minced chicken kabab, cooked on hot plate		Finely minced lamb galette with spices, cooked on griddle, served with a traditional saffron bread	
<div>   </div> Makhmali Chicken Seekh Kabab 748 kcal	1400	<div>   </div> Awadhi Seekh Kabab 714 kcal	1600
Skewered minced chicken kabab, griddled on charcoal		Skewered lamb with home ground spices cooked over live charcoal	

Allergens

 Gluten
  Crustaceans
  Dairy
  Eggs
  Fish
  Nuts
  Soyabeans
  Sulphite

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Shorba - Soups

Serving size: 200-250grams

♥	🍲	Haryali Shorba 🥬 128 kcal Broccoli and coriander broth with Indian spices and cream	500
♥	🍲	Tamatar Aur Nariyal Ka Shorba 🍅 183 kcal Tomato broth finished with coconut	500
♥	🍲	Murgh Dhaniya aur Pudina Shorba 🍲 211 kcal Chicken broth cooked with green coriander, mint and spices	600
♥	🍲	Yakhni Gosht Shorba 🍲 698 kcal Lamb broth cooked with walnut and spices	650

Curries - Gravy

Serving size: 300-350grams

🍲	🍲	Subz-Bahar Gucchi 🍲 547 kcal House speciality semi dry preparation of Kashmiri mushrooms and mix vegetables	1500	🍲	🍲	Aloo Methi /Aloo Jeera /Aloo Matar / Chatpate Aloo 🍲 347 kcal	1100
🍲	🍲	Mussalam - E - Gucchi 🍲 620 kcal Morels filled with nuts and cottage cheese in smoke onion and yoghurt gravy	1500	🍲	🍲	Punjabi Wadiyan 🍲 591 kcal Spicy lentil dumplings in a rich gravy of onions and tomatoes with green chilies	1100
🍲	🍲	Lahsooni Palak Chilgoza 🍲 708 kcal Spinach tempered with garlic and tossed with pine nuts	1100	🍲	🍲	Subz Phulwari 🍲 578 kcal Mix vegetables cooked with rich gravy	1100
🍲	🍲	Paneer Mirchi Ka Keema 🍲 660 kcal House speciality grated cottage cheese, cooked in clarified butter with fresh red and green chilli	1200	🍲	🍲	Khubani Bhare Koftey 🍲 700 kcal Cottage cheese dumplings filled with apricot and simmered in a royal blend of almonds and reduced milk	1200
🍲	🍲	Subz Diwani Handi 🍲 305 kcal Mix vegetables cooked with onions, cashew nut and yoghurt	1100	🍲	🍲	Palak Paneer Ke Koftey 🍲 835 kcal Spinach and cottage cheese dumplings cooked in a smooth tomato gravy	1200
🍲	🍲	Paneer Khusro 🍲 708 kcal Cottage cheese filled with reduced milk, pomegranate and nuts served in rich gravy	1200	🍲	🍲	Bhindi Masala 🍲 568 kcal Stir fried okra made with semi dry onion and tomato cubes	1100
🍲	🍲	Khatte Meethe Baingan 🍲 213 kcal "Sweet and sour aubergine" with a tangy yoghurt gravy	1100	🍲	🍲	Aloo Baingan Ka Chokha 🍲 371 kcal Oven roasted eggplant finished with onions and potatoes	1100

Allergens



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Curries - Gravy

Serving size: 300-350grams

<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Raan-E-Awadh 920 kcal <p>Leg of lamb marinated with dark rum and selected spices finished in Indian clay oven</p>	2000	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Burhani Gosht 1020 kcal <p>Succulent lamb curry with onion, tomato and yoghurt</p>	1600
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Chingri Malai Curry 668 kcal <p>Pan tossed prawn curry with bengal spices</p>	1900	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Dum Ki Boti 788 kcal <p>Mutton morsels cooked over dum in rich gravy</p>	1600
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Nihari 784 kcal <p>Lamb shanks cooked in it's own stew with mace, brown onions and cardamom on sigree</p>	1600	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Mutton Sukka 764 kcal <p>Dry mutton masala, cooked with curry leaves and black pepper</p>	1600
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Malabar Fish Curry 509 kcal <p>Fillet of sole cooked in tomato onion gravy finished with coconut milk</p>	1500	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Murgh Nawabi Lukma 610 kcal <p>Tender chicken morsels in a rich gravy of cashew nut, red chillies and yoghurt</p>	1500
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Zafrani Dum Ka Murgh 648 kcal <p>Chicken cooked with caramelized onions, saffron and cashew gravy</p>	1500	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Parsi Salli Murgh 568 kcal <p>Chicken cooked with onions, tomatoes and chef's special spices</p>	1500
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Dhaniya Murgh 608 kcal <p>Chicken morsels cooked with cashewnuts, yoghurt and coriander</p>	1500	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Murgh Khurchan 648 kcal <p>Stir fried chicken Juliennes with sliced onion, bell pepper and tomatoes</p>	1500

Allergens



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🔴 Signatures
❤️ Healthy Options

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Dal - Lentils

Serving size: 300-350grams

 	Dal Makhani  838 kcal	950
Black lentils soaked and cooked slowly overnight, finished with fresh cream and butter		
 	Peeli Dal Tadka/Saag  540 kcal	750
Yellow lentils tempered with cumin seeds, red chillies and tamarind		

Biryani | Pulao - Rice









Serving size: 350-400grams

 	Gucchi Dum Pulao  536 kcal	2400
Morels filled with paneer and spices cooked in basmati rice		
	Subz Awadh Biryani  647 kcal	1300
Mix vegetables cooked with onions, curd and five spices in basmati rice		
	Pulao  463 kcal	950
Jeera/matar/paneer cooked with basmati rice		
	Sultani Khushka  492 kcal	750
Basmati rice cooked in milk and clarified butter		
 	Prawn Baghara Khushka   519 kcal	1750
Seal cooked basmati rice with prawns, tempered with garlic and mustard seeds		
	Gosht Lucknawi Biryani  950 kcal	1600
House speciality mutton and basmati rice cooked with whole spices		
	Murgh Hyderabad Biryani  800 kcal	1500
House speciality flavorful combination of basmati rice, chicken and traditional spices		






Accompaniments

	Raita (Plain/Mix-veg)  98 Kcal	350
	Green Salad 18 Kcal	350

Allergens

 Gluten  Crustaceans  Dairy  Eggs  Fish  Nuts  Soybeans  Sulphite

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Rotiyan - Breads

Per piece

🌶️	🌱	Amritsari Kulcha 🌾 🥛 258 kcal	275
		Refined flour bread filled with potatoes, onions and spices	
	🌱	Kulcha (Onion, Aloo and Paneer) 🌾 🥛 242 kcal	275
		With your choice of filling of onion, paneer or aloo	
	🌱	Seasonal Paratha 🌾 🥛 244 kcal	250
		Whole wheat flour bread filled with seasonal vegetables	
🌶️	🌱	Lal Mirch Ka Paratha 🌾 🥛 224 kcal	250
		Whole wheat flour bread filled with red chilies	
	🌱	Rogani Roti 🌾 187 kcal	250
		Whole wheat flour bread topped with rogan (spice oil)	
🌶️	🌱	Kabalian Naan 🌾 🥛 🥜 212 kcal	250
		Refined flour bread with sesame seeds	
🌶️	🌱	Khurmi Naan 🌾 🥛 250 kcal	250
		Refined flour bread filled cheese, topped with diced tomatoes	
	🌱	Khameeri Roti 🌾 🥛 234 kcal	250
		Leavened sour dough bread made with wheat flour	
	🌱	Roomali Roti 🌾 🥛 230 kcal	250
		Thin bread like a handkerchief	
	🌱	Missi Roti 🥛 234 kcal	250
		Spiced Indian bread with gram flour	
	🌱	Sattu Paratha 🌾 🥛 195 kcal	250
		Roasted chickpeas and whole wheat parantha	
	🌱	Bajre Ki Roti 🌾 191 kcal	250
		Pearl millet flour bread	
🌶️	🌱	Keema Kulcha 🌾 🥛 286 kcal	275
		Refined flour bread filled with spiced minced lamb	

Allergens



An average adult requires 2000 kcal energy per day, however calories needs may vary.

We use desi ghee, refined oil, mustard oil as a medium of cooking.

The portion size and calculation are indicative and may vary during production.

🌱 Vegetarian, 🌱 Non-Vegetarian, (GF) Gluten-free, 🐷 Pork 🌶️ Signatures ❤️ Healthy Options

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Meetha - Desserts

Serving size: 180-200grams

<div> <div></div> <div> Akhrot Aur Khajoor Ka Halwa <div>   </div> </div> </div> <div>526 kcal</div> <div>Slow cooked walnut and dates</div>	600
<div> <div></div> <div> Mango Mix Faluda <div>   </div> </div> </div> <div>539 kcal</div> <div>Mango, basil seeds, vermicelli and ice cream</div>	600
<div> <div></div> <div> Seasonal Halwa <div>   </div> </div> </div> <div>682 kcal</div> <div>Please ask your server for the season's speciality</div>	600
<div> <div></div> <div> <div></div> <div> Homemade Malai Kulfi <div>   </div> </div> </div> <div>242 kcal</div> <div>Parfait of reduced milk, flavoured with cardamom</div> </div>	600
<div> <div></div> <div> Gulkand Jamun <div>   </div> </div> </div> <div>526 kcal</div> <div>Reduced milk dumpling filled with rose petals</div>	600
<div> <div></div> <div> Saffron Tres Leches <div>    </div> </div> </div> <div>302 kcal</div> <div>Moist cake with three milk sauce, Dulche De Leche</div>	600

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NEW AGE TASTING MENU

(A day prior booking is mandatory)

DEGUSTATION

Who Burns with Soup, Will Blow in Yoghurt 🥗 | 122 kcal

Tomato carom broth and griddled kadaif yoghurt



Foraged Around For My Shroom 🍄 | 225 kcal

Charred stuffed morrels, truffle mushroom naan



Take a Chill Pill 🍊 | 121 kcal

Mandarin and mint salvation



Curry a Favor to me 🍛 | 619 kcal

Cottage cheese dumplings, soaked cashew and tomato gravy
Organic vegetables, ivory spinach sauce
Black dairy lentil
Signature fenugreek bread



A Roll Jack Rice, Couldn't Jump Over 🍛 | 279 kcal

Pandanus scented, seal cooked jackfruit and basmati
Tart Lincoln Green Chilies and Nuts Curry
Greenhouse Cucumber and Mint Yogurt



Homemade Malai Kulfi 🍦 | 242 kcal

Parfait of reduced milk, flavoured with cardamom

Have A Good Nosh 🍛 | 227 kcal

Tomato carrom broth and griddled goat pate



As Scarce as Hen's Teeth 🍗 | 284 kcal

Frizzle chicken leg, hand pounded back magic



Take a Chill Pill 🍊 | 121 kcal

Mandarin and mint salvation



Curry A Favor to Me 🍛 | 628 kcal

Succulent Meat, Braised Gelatinize Curry Scampi,
Madras Curry and Coconut Cream
Black Dairy Lentil
Signature Fenugreek Bread



A Roll Jack Rice, Couldn't Jump Over 🍛 | 355 kcal

Pandanus Scented, Seal Cooked Goat and Basmati
Tart Lincoln Green Chilies and Nuts Curry
Greenhouse Cucumber and Mint Yogurt



Land of Milk and Honey 🍯 | 302 kcal

Himalayan Honey, Dulche De Lache and Hot Milk Dumpling

includes 60 ml Indri Single Malt

Priced at ₹ 3999++

Allergens



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Made In India Special

Serving size: 300-400grams

(No Onion, No Garlic)

🌶️	🍃	Hara Kabab 🥤 559 kcal	950
		Spinach galette cooked with roasted gram flour and pan grilled	
	🍃	Kastoori Paneer Tikka 🥤 630 kcal	975
		Cottage cheese steaks marinated in yoghurt, yellow chilies and cooked in Indian clay oven	
	🍃	Malai Broccoli 🥤 320 kcal	950
		Broccoli marinated with cream, cooked in Indian clay oven	
	🍃	Bharwa Tandoori Malai Gucchi 🥤🥜 688 kcal	1450
		Morels filled with nuts and cottage cheese, marinated with hung curd and homemade spices cooked on charcoal	
🌶️	🍃	Paneer Mirchi ka Keema 🥤 660 kcal	1200
		House speciality grated cottage cheese, cooked in clarified butter with fresh red and green chili	
🌶️	🍃	Paneer Makhani 🥤 840 kcal	1200
		Cottage cheese, tossed in rich tomato butter gravy	
🌶️	🍃	Jeera Aloo 🥤 347 kcal	1100
		Cumin tossed potatoes	
🌶️	🍃	Methi Matar Malai 🥤🥜 350 kcal	1100
		Fenugreek, greenpeas tossed in rich cashew gravy	
🌶️	🍃	Palak Paneer 🥤 835 kcal	1200
		Cottage cheese cooked with spinach	
❤️	🍃	Peeli Daal (Tadka Saag Heeng) 🥤 540 kcal	750
		Yellow lentils tempered with cumin seeds, red chillies and tamarind	
🌶️	🍃	Peas Pulao Jeera Rice 🥤 492 kcal	950

Allergens

Gluten 🌾 Crustaceans 🦀 Dairy 🥛 Eggs 🥚 Fish 🐟 Nuts 🥜 Soyabeans 🌱 Sulphite 🧪

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