



Boldly spiced and masterfully plated - the searing culinary legacy of the North West Frontier lives on at Soma.

Let our chefs delight you with aromas that once danced in the courts of royals. Expect feasts. Gather around the open kitchen and behold magic.

Behind the doors of our signature outlet lie recipes that'll leave you wanting more.

SOUP

INR

- ▲

Matar, Pudina Shorba (537 kcal | 100 gms) ⑩

Green pea soup flavored with mint and Indian spices

600
- ▲

Murgh Goli Shorba (968 kcal | 100 gms) ⑩ ⑪

Clear, spiced chicken stock made by simmering chicken minced ball

700
- ▲

Paya Shorba (579 kcal | 200 gms) ⑩

Made with lamb trotter mixed with Indian spices

950

FROM THE TANDOOR

VEGETABLE

- **Smoked Shakarkandi Ki Chaat (675 kcal | 300 gms)** ⑩

Tangy and sweet chaat made with roasted sweet potato

800
- **Bhutte Ki Seekh (889 kcal | 300 gms)** ⑩

Corn kernel and khoya served with chilli corn butter

1000
- **Paneer chargrilled (1141 kcal | 350 gms)** ⑩

Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and dry mango

1000
- **Tandoori Malai Broccoli (1200 kcal | 1000 gms)** ⑩ ⑪

Tender floret of broccoli coated with creamy malai and roasted in tandoor

1000
- **Nimona Tikki (774 kcal | 300 gms)** ⑩

Green pea kebab stuffed with khoya, raisin, spices and yellow chilli

1000
- **Tandoori Achari Aloo (225 kcal | 300 gms)** ⑩ ⑪

Baby potato marinated with pickle, Indian spices and cooked in clay oven

1100

■ Vegetarian | ▲ Non-vegetarian

Allergens: ⑩ Gluten | ⑪ Dairy | ⑫ Egg | ⑬ Fish | ⑭ Peanut | ⑮ Crustacean | ⑯ Tree nut | ⑰ Mustard | ⑱ Sesame | ⑲ Soya

An average active adult requires 2000 kcal energy per day and the calorie needs may vary. Please let us know in advance if you have any dietary restrictions, allergies or food intolerance. All prices are in INR. Government taxes as applicable. Service charge is at the discretion of the customer. This menu is redeemable via World of Hyatt points.

INR

- **Dastan-E-Khumb (176 kcal | 250 gms)** ^{ⓓ Ⓣ}

Stuffed button mushroom with cream cheese, onion, Indian herb and spices coated with malai

1150
- **Dahi Ke Kebab (291 kcal | 350 gms)** ^{ⓓ Ⓣ}

Thick Greek yoghurt kebab, stuffed with mango and shallow fried in desi ghee

1150
- **Assorted Vegetarian Sampler (Serves 4)**
(782 kcal | 650 gms) ^{ⓓ Ⓜ}

Paneer char grilled, bhutte ki seekh, tandoori achari aloo, malai broccoli

2050

POULTRY

- ▲

Murgh Malai Kebab (356 kcal | 220 gms) [ⓓ]

Chicken marinated with cream, yoghurt, cheese, Indian spices and cooked in tandoor

1450
- ▲

Murgh Tangri Kebab (1189 kcal | 300 gms) ^{ⓓ Ⓣ}

Chicken mince mixed with cheese, dry fruit, spices, stuffed in chicken drumstick and chargrilled in tandoor

1450
- ▲

Bhatti Da Murgh (427 kcal | 220 gms) ^{ⓓ Ⓜ}

Crisp and spicy grilled chicken marinated with a special spice-infused yogurt paste and smoky flavor from charcoal

1450
- ▲

Chicken Silbatta Kebab (813 kcal | 300 gms) [ⓓ]

Chef's special ground spices on rough unpolished stone mixed with chicken mince, cream cheese and Indian herbs

1450
- ▲

Tandoori Chicken ^{ⓓ Ⓜ}

Half (332 kcal | 225 gms)
Full (663 kcal | 450 gms)
Marinated in yogurt and spices, roasted in tandoor

1450
2650

■ Vegetarian | ▲ Non-vegetarian

Allergens: ⓐ Gluten | ⓓ Dairy | ⓔ Egg | ⓕ Fish | ⓖ Peanut | Ⓢ Crustacean | Ⓣ Tree nut | Ⓜ Mustard | Ⓢ Sesame | Ⓜ Soya

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MUTTON

INR

- Chef's Special Roti Pe Boti Kebab (813 kcal | 300 gms)** ^{ⓓ Ⓣ}

Marinated mutton piece with Indian spice and yogurt paste, served on sheermal

1550
- Rampuri Mutton Seekh Kebab (445 kcal | 300 gms)** [ⓓ]

Indian spices mixed with ground meat, formed into tandoor on skewer

1550
- Soma Special Raan (1506 kcal | 500 gms)** [ⓓ]

House speciality whole baby lamb leg slow roasted to perfection, with marinade of yoghurt, almond and spices

2850
- Assorted Non-Vegetarian Kebab Sampler (901 kcal | 650 gms)** ^{ⓓ Ⓜ}

Chicken silbatta kebab, mutton seekh kebab, malai kebab, roti pe boti kebab

3040

SEAFOOD

- Mahi Tikka (352 kcal | 300 gms)** ^{ⓓ ⓕ}

Indian salmon flavored with royal cumin seed

1600
- Tandoori Jhinga (465 kcal | 275 gms)** ^{ⓓ Ⓢ}

Jumbo prawn marinated with tangy yoghurt and cooked in tandoor

2350

Vegetarian

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Non-vegetarian

Allergens: [Ⓢ] Gluten | [ⓓ] Dairy | [ⓔ] Egg | [ⓕ] Fish | [Ⓟ] Peanut | [Ⓢ] Crustacean | [Ⓣ] Tree nut | [Ⓜ] Mustard | [Ⓢ] Sesame | [Ⓜ] Soya

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CURRIES

VEGETABLE

INR

- **Makai Mirch Hara Pyaaz (712 kcal | 350 gms) ①** **1040**
Tempered with tangy tomato masala, corn, bell pepper, finished with fresh spring onion
- **Subz Nizami Tarkari (348 kcal | 400 gms) ① ①** **1040**
Exotic vegetable preparation with onion, tomato gravy finished with cream and herb
- **Anardana Bhindi Masala (523 kcal | 300 gms) ① ②** **1150**
Ladies finger toasted with onion, tomato finished with dried pomegranate and cherry tomato
- **Palak Aap Ki Pasand ①** **1150**
*Lasooni (430 kcal | 400 gms) | Makai (493 kcal | 400 gms) Paneer (726 kcal | 400 gms)
Spinach tempered with asafoetida, sliced garlic*
- **Paneer Khatta Pyaaz (990 kcal | 350 gms) ①** **1150**
Cottage cheese and pickle onion cooked with onion, tomato, fresh spices
- **Pindi Chole (1122 kcal | 250 gms) ①** **1150**
A chickpea curry cooked in dark flavorful gravy with roasted and ground spices
- **Paneer Khurchan (1379 kcal | 600 gms) ① ①** **1250**
Cottage cheese slivers pan-fried with tomato, capsicum tempered with mustard seed and fresh cream
- **Gucchi Malai Matar (1015 kcal | 350 gms) ① ①** **1300**
Kashmiri morel and green pea made with creamy, mildly spicy gravy
- **Ajmeri Kofta Curry (972 kcal | 450 gms) ① ①** **1350**
Almond, plum stuffed in cottage cheese dumpling, cooked with cardamom, cumin, Mathania chilli in smooth yoghurt based gravy

▪ Vegetarian | ▪ Non-vegetarian

Allergens: ① Gluten | ② Dairy | ③ Egg | ④ Fish | ⑤ Peanut | ⑥ Crustacean | ⑦ Tree nut | ⑧ Mustard | ⑨ Sesame | ⑩ Soya

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POULTRY

INR

- Murgh Khurchan (508 kcal | 600 gms)**^{Ⓢ Ⓣ}

Tandoor roasted pulled chicken cooked with onion, tomato and capsicum in a cashew gravy simmered with fresh cream

1500
- Butter Chicken (1091 kcal | 400 gms)**^{Ⓢ Ⓣ}

Tandoor roasted pulled chicken cooked in a rich tomato gravy with white butter and fresh cream

1500
- Methi Malai Murgh (759 kcal | 350 gms)**^{Ⓢ Ⓜ}

Fresh methi leaf and chicken simmered in creamy gravy

1500
- Junglee Murgi (753 kcal | 600 gms)**[Ⓢ]

Wild roasted chicken cooked with plenty of spices, yoghurt, herb, onion and tomato

1600

MUTTON

- Nalli Nihari (1154 kcal | 700 gms)**[Ⓢ]

Lamb shank cooked on slow flame, flavored with potli masala

1750
- Saag Gosht (1006 kcal | 350 gms)**[Ⓢ]

Tender lamb mixed with creamy spinach curry

1750
- Mutton Curry Home Style (1161 kcal | 350 gms)**[Ⓢ]

Soma signature mutton curry – Soft tender chunk of meat mixed with onion, tomato gravy cooked in slow flame

1750

Vegetarian

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Non-vegetarian

Allergens: Ⓢ Gluten | Ⓢ Dairy | Ⓢ Egg | Ⓢ Fish | Ⓢ Peanut | Ⓢ Crustacean | Ⓢ Tree nut | Ⓢ Mustard | Ⓢ Sesame | Ⓢ Soya

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SEAFOOD

INR

- Tari Wali Machali (210 kcal | 375 gms)

Indian salmon cooked in home-style curry finished with coriander

1600
- Kadhai Jhinga (464 kcal | 450 gms)

Pan-fried prawn, cooked with farm pepper, onion, crushed coriander seed and home-made spices

1800

LENTIL

- Dal Tadka (449 kcal | 450 gms)

Yellow lentil tempered with garlic, cumin seed and fresh coriander

1000
- Dal Soma (800 kcal | 350 gms)

House black lentil simmered overnight on the clay oven cooked with tomato, finished with fresh cream, butter and fenugreek

1100
- Dal Amritsari (1098 kcal | 350 gms)

Black and gram lentil simmered on the clay oven with onion, tomato, ginger, garlic and green chilli cooked in clarified butter

1200

Vegetarian | Non-vegetarian

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RICE AND BIRYANI

	INR
<div><div><div></div></div><div>Safed Chawal (148 kcal 200 gms) <i>Steamed basmati rice</i></div></div>	550
<div><div><div></div></div><div>Jeera Rice (162 kcal 200 gms) ① <i>Cumin, coriander leaf tempered basmati rice</i></div></div>	650
<div><div><div></div></div><div>Subz Dum Biryani (474 kcal 750 gms) ① <i>Basmati rice cooked with mixed vegetable and flavored with spices and herb</i></div></div>	1300
<div><div><div></div></div><div>Dum Murgh Biryani (697 kcal 650 gms) ① <i>Basmati rice cooked with boneless chicken and flavored with spices and herb</i></div></div>	1700
<div><div><div></div></div><div>Awadhi Dum Gosht Biryani (909 kcal 650 gms) ① <i>Basmati rice cooked with lamb broth, flavored with spices and herb</i></div></div>	1900
<div><div><div></div></div><div>Raan Biryani (674 kcal 750 gms) ① <i>Baby lamb leg steam cooked for 4 hours with fragrant basmati rice and Indian spices</i></div></div>	2900

Vegetarian | Non-vegetarian

Allergens: ① Gluten | ② Dairy | ③ Egg | ④ Fish | ⑤ Peanut | ⑥ Crustacean | ⑦ Tree nut | ⑧ Mustard | ⑨ Sesame | ⑩ Soya

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BREAD

	INR
<div><div><div></div></div><div>Roti [Ⓢ]Ⓢ</div><div><i>Khamiri (143 kcal 50 gms) Tandoori (68 kcal 30 gms) Roomali (120 kcal 30 gms)</i></div></div>	400
<div><div><div></div></div><div>Paratha [Ⓢ]Ⓢ</div><div><i>Warqi (130 kcal 30 gms) Lachha (154 kcal 50 gms) Pudina (154 kcal 30 gms)</i></div></div>	450
<div><div><div></div></div><div>Gluten Free Bread [Ⓢ]</div><div><i>Jawar (260 kcal 70 gms) Missi (257 kcal 60 gms) Bajra (112 kcal 30 gms)</i></div></div>	500
<div><div><div></div></div><div>Naan [Ⓢ]Ⓢ</div><div><i>Cheese (160 kcal 40 gms) Cheesy tikha (170 kcal 50 gms) Garlic (150 kcal 30 gms) Plain (130 kcal 30 gms) Butter (145 kcal 30 gms)</i></div></div>	500
<div><div><div></div></div><div>Kulcha [Ⓢ]Ⓢ</div><div><div><div></div><div><i>Amritsari (269 kcal 120 gms)</i></div></div><div><div></div><div><i>Chicken kheema (447 kcal 100 gms)</i></div></div></div></div>	550 650

SIDE

<div><div><div></div></div><div>Raita (80 kcal 100 gms) [Ⓢ]</div><div><i>Anar / Pineapple / Boondi / Burhani / Cucumber and Mint</i></div></div>	430
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Vegetarian | Non-vegetarian

Allergens: [Ⓢ] Gluten | [Ⓢ] Dairy | [Ⓢ] Egg | [Ⓢ] Fish | [Ⓢ] Peanut | [Ⓢ] Crustacean | [Ⓢ] Tree nut | [Ⓢ] Mustard | [Ⓢ] Sesame | [Ⓢ] Soya

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DESSERT

	INR
<div><div><div></div></div><div><div>Gulab Jamun (750 kcal 160 gms) ⓓ ⓐ ⓣ</div><div><i>Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup</i></div></div></div> <div>700</div>	
<div><div><div></div></div><div><div>Rasmalai (328 kcal 120 gms) ⓓ ⓣ</div><div><i>Indian cottage cheese dumpling poached in sweetened saffron milk</i></div></div></div> <div>700</div>	
<div><div><div></div></div><div><div>Tilewali Kulfi (261 kcal 100 gms) ⓓ</div><div><i>Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed</i></div></div></div> <div>700</div>	
<div><div><div></div></div><div><div>Dry Fruit Ghevar (243 kcal 150 gms) ⓓ ⓣ</div><div><i>Disc-shaped sweet made with all-purpose flour and soaked in sugar syrup, topped with thick condensed milk and dry fruit</i></div></div></div> <div>800</div>	

Vegetarian | Non-vegetarian

Allergens: ⓐ Gluten | ⓓ Dairy | ⓔ Egg | ⓕ Fish | Ⓟ Peanut | ⓐ Crustacean | ⓣ Tree nut | Ⓜ Mustard | Ⓢ Sesame | Ⓢ Soya

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SET MENU

FROM THE TANDOR

- **Bhutte Ki Seekh (889 kcal | 300 gms) ⑩**
Corn kernel, spices and milk combination
- **Paneer Chargrilled (1141 kcal | 350 gms) ⑩**
Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and raw mango
- ▲ **Bhatti Da Murgh (427 kcal | 220 gms) ⑩ ⑭**
Melange of Kashmiri chilli paste marinated morsel of chicken with cumin, malt vinegar, peppercorn, clove, whole coriander seed and yoghurt cooked to perfection in our clay oven
- ▲ **Rampuri Mutton Seekh Kebab (445 kcal | 300 gms) ⑩**
Lamb mince, fresh coriander root, garlic, mint leaf, garlic, ginger, green chilli, ghee

CURRY

- **Paneer Khurchan (1379 kcal | 600 gms) ⑩ ①**
Cottage cheese sliver pan-fried with tomato, capsicum, tempered with mustard seed and fresh cream
- **Subz Nizami Tarkari (348 kcal | 400 gms) ⑩ ①**
Exotic vegetable preparation with onion, tomato gravy finished with cream and herb
- **Dal Soma (800 kcal | 350 gms) ⑩**
Signature of the house black lentil simmered overnight on the clay oven cooked with tomato, butter, cream, tempered with ginger, garlic and fenugreek
- ▲ **Butter Chicken (1091 kcal | 400 gms) ⑩ ①**
Tandoor roasted pulled chicken cooked in a rich tomato gravy with white butter and fresh cream

STARCH

- **Safed Chawal (148 kcal | 200 gms)**
Steamed basmati rice
- **Jeera Rice (162 kcal | 200 gms) ⑩**
Cumin, coriander leaf tempered basmati rice

■ ASSORTED INDIAN BREAD

DESSERT

- **Gulab Jamun (750 kcal | 160 gms) ⑩ ⑥ ①**
Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup
- **Rasmalai (328 kcal | 120 gms) ⑩ ①**
Indian cottage cheese dumpling poached in sweetened saffron milk

INR 2600*

■ Vegetarian | ▲ Non-vegetarian

Allergens: ⑩ Gluten | ⑩ Dairy | ⑥ Egg | ⑥ Fish | ⑥ Peanut | ⑩ Crustacean | ① Tree nut | ⑭ Mustard | ⑤ Sesame | ⑥ Soya

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SET MENU

FROM THE TANDOR

- **Bhutte Ki Seekh (889 kcal | 300 gms) ⑩**
Corn kernel, spices and milk combination
- **Tandoori Malai Broccoli (Jain) (225 kcal | 300 gms) ⑩ ⑪**
Tender floret of broccoli marinated with cream, hung curd, cashew nut paste, fried garlic and fenugreek spiced butter
- ▲ **Chicken Silbatta Kebab (813 kcal | 300 gms) ⑩**
Chef special spices grounded on rough unpolished stone and mixed well with minced chicken
- ▲ **Mahi Tikka (352 kcal | 300 gms) ⑩ ⑫**
Indian salmon flavoured with royal cumin seed

CURRY

- **Paneer Khatta Pyaaz (990 kcal | 350 gms) ⑩**
Indian cottage cheese cooked with onion, tomato gravy and fresh spices
- **Pindi Chole (1122 kcal | 250 gms) ⑩**
Chickpea soaked in water over night cooked in a rich and flavourful Indian spiced, dry pomegranate
- **Dal Tadka (449 kcal | 450 gms) ⑩**
Yellow lentil tempered with garlic, cumin seed and fresh coriander
- ▲ **Butter Chicken (1091 kcal | 400 gms) ⑩ ⑪**
Tandoor roasted pulled chicken, cooked in a rich tomato gravy with white butter, fresh cream
- ▲ **Gosht Saagwala (1006 kcal | 350 gms) ⑩**
Boneless mutton with onion and tomato masala, coarsely of spinach and spices finished with ginger julienne

STARCH

- **Safed Chawal (148 kcal | 200 gms)**
Steamed basmati rice
- **Subz Dum Biryani (474 kcal | 750 gms) ⑩**
Basmati rice cooked with mixed vegetable and flavored with spices and herb

■ ASSORTED INDIAN BREAD

DESSERT

- **Gulab Jamun (750 kcal | 160 gms) ⑩ ⑫ ⑪**
Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup
- **Rasmalai (328 kcal | 120 gms) ⑩ ⑪**
Indian cottage cheese dumpling poached in sweetened saffron milk
- **Tilewali Kulfi (261 kcal | 100 gms) ⑩**
Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed

INR 3100*

■ Vegetarian | ▲ Non-vegetarian

Allergens: ⑩ Gluten | ⑫ Dairy | ⑪ Egg | ⑫ Fish | ⑫ Peanut | ⑩ Crustacean | ⑪ Tree nut | ⑫ Mustard | ⑩ Sesame | ⑩ Soya

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SET MENU

SOUP

- **Matar, Pudina Shorba (537 kcal | 100 gms)** ②
Green pea and mint puree mixed with cream cooked in Indian spices
- ▲ **Murgh Goli Shorba (968 kcal | 100 gms)** ② ①
Clear, spiced chicken stock made by simmering chicken minced ball

FROM THE TANDOR

- **Bhutte Ki Seekh (889 kcal | 300 gms)** ②
Corn kernel, spices and milk combination
- **Tandoori Malai Broccoli (225 kcal | 300 gms)** ② ①
Tender floret of broccoli marinated with cream, hung curd, cashew nut paste, fried garlic and fenugreek spiced butter
- **Paneer Chargrilled (1141 kcal | 350 gms)** ②
Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and raw mango
- ▲ **Bhatti Da Murgh (427 kcal | 220 gms)** ② ④
Melange of Kashmiri chilli paste marinated morsel of chicken with cumin, malt vinegar, peppercorn, clove, whole coriander seed and yoghurt cooked to perfection in clay oven
- ▲ **Rampuri Mutton Seekh Kebab (445 kcal | 300 gms)** ②
Indian spices mixed with ground meat, formed into tandoor on skewer
- ▲ **Mahi Tikka (352 kcal | 300 gms)** ② ⑥
Indian salmon flavoured with royal cumin seed

CURRY

- **Palak Aap Ki Pasand** ②
Lasooni (430 kcal | 400 gms) / Makai (493 kcal | 400 gms) / Paneer (726 kcal | 400 gms)
Spinach tempered with asafoetida, sliced garlic
- **Paneer Khurchan (1379 kcal | 600 gms)** ② ①
Cottage cheese sliver pan-fried with tomato, capsicum, tempered with mustard seed, fresh cream
- **Subz Nizami Tarkari (348 kcal | 400 gms)** ② ①
Exotic vegetable preparation with onion, tomato gravy finished with cream and herb
- **Dal Soma (800 kcal | 350 gms)** ②
Signature of the house black lentil simmered overnight on the clay oven cooked with tomato, butter, cream, tempered with ginger, garlic and fenugreek
- ▲ **Murgh Khurchan (508 kcal | 600 gms)** ② ①
Tandoor roasted pulled chicken cooked with onion, tomato and capsicum in a cashew gravy simmered with fresh cream
- ▲ **Mutton Curry Home Style (1161 kcal | 350 gms)** ②
Slow-cooked boneless mutton with yoghurt, onion and tomato masala, simmered with ginger julienne and coriander

STARCH

- **Subz Dum Biryani (474 kcal | 750 gms)** ②
Basmati rice cooked with mixed vegetable, flavored with spices and herb
- ▲ **Dum Murgh Biryani (697 kcal | 650 gms)** ②
Basmati rice cooked with boneless chicken and flavored with spices and herb

■ ASSORTED INDIAN BREAD

DESSERT

- **Gulab Jamun (750 kcal | 160 gms)** ② ③ ①
Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup
- **Rasmalai (328 kcal | 120 gms)** ② ①
Indian cottage cheese dumpling poached in sweetened saffron milk
- **Tilewali Kulfi (261 kcal | 100 gms)** ②
Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed

INR 3600*

■ Vegetarian | ▲ Non-vegetarian

Allergens: ② Gluten | ② Dairy | ③ Egg | ③ Fish | ② Peanut | ③ Crustacean | ① Tree nut | ④ Mustard | ⑤ Sesame | ⑥ Soya

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