



*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

<input checked="" type="checkbox"/> <b>Matar, Pudina Shorba (537 kcal   100 gms) <sup>⑧</sup></b> <i>Green pea soup flavored with mint and Indian spices</i>	<b>600</b>
<input checked="" type="checkbox"/> <b>Murgh Goli Shorba (968 kcal   100 gms) <sup>⑧⑨</sup></b> <i>Clear, spiced chicken stock made by simmering chicken minced ball</i>	<b>700</b>
<input checked="" type="checkbox"/> <b>Paya Shorba (579 kcal   200 gms) <sup>⑧</sup></b> <i>Made with lamb trotter mixed with Indian spices</i>	<b>950</b>

## FROM THE TANDOOR

### VEGETABLE

<input checked="" type="checkbox"/> <b>Smoked Shakarkandi Ki Chaat (675 kcal   300 gms) <sup>⑧</sup></b> <i>Tangy and sweet chaat made with roasted sweet potato</i>	<b>800</b>
<input checked="" type="checkbox"/> <b>Bhutte Ki Seekh (889 kcal   300 gms) <sup>⑧</sup></b> <i>Corn kernel and khoya served with chilli corn butter</i>	<b>1000</b>
<input checked="" type="checkbox"/> <b>Paneer chargrilled (1141 kcal   350 gms) <sup>⑧</sup></b> <i>Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and dry mango</i>	<b>1000</b>
<input checked="" type="checkbox"/> <b>Tandoori Malai Broccoli (1200 kcal   1000 gms) <sup>⑧⑨</sup></b> <i>Tender floret of broccoli coated with creamy malai and roasted in tandoor</i>	<b>1000</b>
<input checked="" type="checkbox"/> <b>Nimona Tikki (774 kcal   300 gms) <sup>⑧</sup></b> <i>Green pea kebab stuffed with khoya, raisin, spices and yellow chilli</i>	<b>1000</b>
<input checked="" type="checkbox"/> <b>Tandoori Achari Aloo (225 kcal   300 gms) <sup>⑧⑨</sup></b> <i>Baby potato marinated with pickle, Indian spices and cooked in clay oven</i>	<b>1100</b>

Vegetarian |  Non-vegetarian

Allergens: <sup>⑧</sup> Gluten | <sup>⑨</sup> Dairy | <sup>⑩</sup> Egg | <sup>⑪</sup> Fish | <sup>⑫</sup> Peanut | <sup>⑬</sup> Crustacean | <sup>⑭</sup> Tree nut | <sup>⑮</sup> Mustard | <sup>⑯</sup> Sesame | <sup>⑰</sup> 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.

<input checked="" type="checkbox"/> <b>Dastan-E-Khumb (176 kcal   250 gms)</b> <small>⑧⑨</small>	<b>1150</b>
<i>Stuffed button mushroom with cream cheese, onion, Indian herb and spices coated with malai</i>	
<input checked="" type="checkbox"/> <b>Dahi Ke Kebab (291 kcal   350 gms)</b> <small>⑧⑨</small>	<b>1150</b>
<i>Thick Greek yoghurt kebab, stuffed with mango and shallow fried in desi ghee</i>	
<input checked="" type="checkbox"/> <b>Assorted Vegetarian Sampler (Serves 4)</b> <b>(782 kcal   650 gms)</b> <small>⑧⑩</small>	<b>2050</b>
<i>Paneer char grilled, bhutte ki seekh, tandoori achari aloo, malai broccoli</i>	

## POULTRY

<input checked="" type="checkbox"/> <b>Murgh Malai Kebab (356 kcal   220 gms)</b> <small>⑧</small>	<b>1450</b>
<i>Chicken marinated with cream, yoghurt, cheese, Indian spices and cooked in tandoor</i>	
<input checked="" type="checkbox"/> <b>Murgh Tangri Kebab (1189 kcal   300 gms)</b> <small>⑧⑨</small>	<b>1450</b>
<i>Chicken mince mixed with cheese, dry fruit, spices, stuffed in chicken drumstick and chargrilled in tandoor</i>	
<input checked="" type="checkbox"/> <b>Bhatti Da Murgh (427 kcal   220 gms)</b> <small>⑧⑩</small>	<b>1450</b>
<i>Crisp and spicy grilled chicken marinated with a special spice-infused yogurt paste and smoky flavor from charcoal</i>	
<input checked="" type="checkbox"/> <b>Chicken Silbatta Kebab (813 kcal   300 gms)</b> <small>⑧</small>	<b>1450</b>
<i>Chef's special ground spices on rough unpolished stone mixed with chicken mince, cream cheese and Indian herbs</i>	
<input checked="" type="checkbox"/> <b>Tandoori Chicken</b> <small>⑧⑩</small>	
<i>Half (332 kcal   225 gms)</i>	<b>1450</b>
<i>Full (663 kcal   450 gms)</i>	<b>2650</b>
<i>Marinated in yogurt and spices, roasted in tandoor</i>	

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) ⑧⑨** **1550**  
*Marinated mutton piece with Indian spice and yogurt paste, served on sheermal*
- **Rampuri Mutton Seekh Kebab (445 kcal | 300 gms) ⑧** **1550**  
*Indian spices mixed with ground meat, formed into tandoor on skewer*
- **Soma Special Raan (1506 kcal | 500 gms) ⑧** **2850**  
*House speciality whole baby lamb leg slow roasted to perfection, with marinade of yoghurt, almond and spices*
- **Assorted Non-Vegetarian Kebab Sampler (901 kcal | 650 gms) ⑧⑩** **3040**  
*Chicken silbatta kebab, mutton seekh kebab, malai kebab, roti pe boti kebab*

## SEAFOOD

- **Mahi Tikka (352 kcal | 300 gms) ⑧⑩** **1600**  
*Indian salmon flavored with royal cumin seed*
- **Tandoori Jhinga (465 kcal | 275 gms) ⑧⑩** **2350**  
*Jumbo prawn marinated with tangy yoghurt and cooked in tandoor*

Vegetarian |  Non-vegetarian

Allergens: ⑧ Gluten | ⑨ Dairy | ⑩ Egg | ⑪ Fish | ⑫ Peanut | ⑬ Crustacean | ⑭ Tree nut | ⑮ Mustard | ⑯ Sesame | ⑰ Soya

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## CURRIES

### VEGETABLE

INR

- **Makai Mirch Hara Pyaaz (712 kcal | 350 gms) <sup>⑧</sup>** 1040  
*Tempered with tangy tomato masala, corn, bell pepper, finished with fresh spring onion*
  
- **Subz Nizami Tarkari (348 kcal | 400 gms) <sup>⑧⑨</sup>** 1040  
*Exotic vegetable preparation with onion, tomato gravy finished with cream and herb*
  
- **Anardana Bhindi Masala (523 kcal | 300 gms) <sup>⑧⑨</sup>** 1150  
*Ladies finger toasted with onion, tomato finished with dried pomegranate and cherry tomato*
  
- **Palak Aap Ki Pasand <sup>⑧</sup>** 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) <sup>⑧</sup>** 1150  
*Cottage cheese and pickle onion cooked with onion, tomato, fresh spices*
  
- **Pindi Chole (1122 kcal | 250 gms) <sup>⑧</sup>** 1150  
*A chickpea curry cooked in dark flavorful gravy with roasted and ground spices*
  
- **Paneer Khurchan (1379 kcal | 600 gms) <sup>⑧⑨</sup>** 1250  
*Cottage cheese slivers pan-fried with tomato, capsicum tempered with mustard seed and fresh cream*
  
- **Gucchi Malai Matar (1015 kcal | 350 gms) <sup>⑧⑨</sup>** 1300  
*Kashmiri morel and green pea made with creamy, mildly spicy gravy*
  
- **Ajmeri Kofta Curry (972 kcal | 450 gms) <sup>⑧⑨</sup>** 1350  
*Almond, plum stuffed in cottage cheese dumpling, cooked with cardamom, cumin, Mathania chilli in smooth yoghurt based gravy*

Vegetarian |  Non-vegetarian

Allergens: <sup>⑧</sup> Gluten | <sup>⑨</sup> Dairy | <sup>⑩</sup> Egg | <sup>⑪</sup> Fish | <sup>⑫</sup> Peanut | <sup>⑬</sup> Crustacean | <sup>⑭</sup> Tree nut | <sup>⑮</sup> Mustard | <sup>⑯</sup> Sesame | <sup>⑰</sup> Soya

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## POULTRY

INR

- **Murgh Khurchan (508 kcal | 600 gms) ⑧⑨** 1500  
*Tandoor roasted pulled chicken cooked with onion, tomato and capsicum in a cashew gravy simmered with fresh cream*
  
- **Butter Chicken (1091 kcal | 400 gms) ⑧⑩** 1500  
*Tandoor roasted pulled chicken cooked in a rich tomato gravy with white butter and fresh cream*
  
- **Methi Malai Murgh (759 kcal | 350 gms) ⑧⑩** 1500  
*Fresh methi leaf and chicken simmered in creamy gravy*
  
- **Jungle Murgi (753 kcal | 600 gms) ⑧** 1600  
*Wild roasted chicken cooked with plenty of spices, yoghurt, herb, onion and tomato*

## MUTTON

- **Nalli Nihari (1154 kcal | 700 gms) ⑧** 1750  
*Lamb shank cooked on slow flame, flavored with potli masala*
  
- **Saag Gosht (1006 kcal | 350 gms) ⑧** 1750  
*Tender lamb mixed with creamy spinach curry*
  
- **Mutton Curry Home Style (1161 kcal | 350 gms) ⑧** 1750  
*Soma signature mutton curry – Soft tender chunk of meat mixed with onion, tomato gravy cooked in slow flame*

Vegetarian |  Non-vegetarian

Allergens: ⑧ Gluten | ⑨ Dairy | ⑩ Egg | ⑪ Fish | ⑫ Peanut | ⑬ Crustacean | ⑭ Tree nut | ⑮ Mustard | ⑯ Sesame | ⑰ Soya

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## SEAFOOD

INR

■ **Tari Wali Machali (210 kcal | 375 gms) Ⓕ** **1600**  
*Indian salmon cooked in home-style curry finished with coriander*

■ **Kadhai Jhinga (464 kcal | 450 gms) ⒹⒹⓉ** **1800**  
*Pan-fried prawn, cooked with farm pepper, onion, crushed coriander seed and home-made spices*

## LENTIL

■ **Dal Tadka (449 kcal | 450 gms) Ⓓ** **1000**  
*Yellow lentil tempered with garlic, cumin seed and fresh coriander*

■ **Dal Soma (800 kcal | 350 gms) Ⓓ** **1100**  
*House black lentil simmered overnight on the clay oven cooked with tomato, finished with fresh cream, butter and fenugreek*

■ **Dal Amritsari (1098 kcal | 350 gms) Ⓓ** **1200**  
*Black and gram lentil simmered on the clay oven with onion, tomato, ginger, garlic and green chilli cooked in clarified butter*

Vegetarian |  Non-vegetarian

Allergens: Ⓓ Gluten | Ⓓ Dairy | Ⓓ Egg | Ⓕ Fish | Ⓟ Peanut | Ⓒ Crustacean | Ⓣ Tree nut | Ⓜ Mustard | Ⓢ Sesame | Ⓢ Soya

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## RICE AND BIRYANI

INR

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

Vegetarian |  Non-vegetarian

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

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## BREAD

INR

### ■ Roti ⑧⑨

*Khamiri (143 kcal | 50 gms) | Tandoori (68 kcal | 30 gms) | Roomali (120 kcal | 30 gms)*

400

### ■ Paratha ⑧⑨

*Warqi (130 kcal | 30 gms) | Lachha (154 kcal | 50 gms) | Pudina (154 kcal | 30 gms)*

450

### ■ Gluten Free Bread ⑧

*Jawar (260 kcal | 70 gms) | Missi (257 kcal | 60 gms) | Bajra (112 kcal | 30 gms)*

500

### ■ Naan ⑧⑨

*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)*

500

### Kulcha ⑧⑨

■ Amritsari (269 kcal | 120 gms)  
■ Chicken kheema (447 kcal | 100 gms)

550

650

## SIDE

### ■ Raita (80 kcal | 100 gms) ⑧

*Anar / Pineapple / Boondi / Burhani / Cucumber and Mint*

430

Vegetarian |  Non-vegetarian

Allergens: ⑧ Gluten | ⑨ Dairy | ⑩ Egg | ⑪ Fish | ⑫ Peanut | ⑬ Crustacean | ⑭ Tree nut | ⑮ Mustard | ⑯ Sesame | ⑰ Soya

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## DESSERT

INR

- Gulab Jamun (750 kcal | 160 gms) ⑧⑨⑩** 700  
*Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup*
  
- Rasmalai (328 kcal | 120 gms) ⑧⑩** 700  
*Indian cottage cheese dumpling poached in sweetened saffron milk*
  
- Tilewali Kulfi (261 kcal | 100 gms) ⑧** 700  
*Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed*
  
- Dry Fruit Ghevar (243 kcal | 150 gms) ⑧⑩** 800  
*Disc-shaped sweet made with all-purpose flour and soaked in sugar syrup, topped with thick condensed milk and dry fruit*

Vegetarian |  Non-vegetarian

Allergens: ⑧ Gluten | ⑨ Dairy | ⑩ Egg | ⑪ Fish | ⑫ Peanut | ⑬ Crustacean | ⑭ Tree nut | ⑮ Mustard | ⑯ Sesame | ⑰ Soya

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## SET MENU

### FROM THE TANDOR

- **Bhutte Ki Seekh (889 kcal | 300 gms) ®**  
*Corn kernel, spices and milk combination*
- **Paneer Chargrilled (1141 kcal | 350 gms) ®**  
*Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and raw mango*
- **Bhatti Da Murgh (427 kcal | 220 gms) ®®**  
*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) ®**  
*Lamb mince, fresh coriander root, garlic, mint leaf, garlic, ginger, green chilli, ghee*

### CURRY

- **Paneer Khurchan (1379 kcal | 600 gms) ®®**  
*Cottage cheese sliver pan-fried with tomato, capsicum, tempered with mustard seed and fresh cream*
- **Subz Nizami Tarkari (348 kcal | 400 gms) ®®**  
*Exotic vegetable preparation with onion, tomato gravy finished with cream and herb*
- **Dal Soma (800 kcal | 350 gms) ®**  
*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) ®®**  
*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) ®**  
*Cumin, coriander leaf tempered basmati rice*

### ASSORTED INDIAN BREAD

### DESSERT

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

INR 2600\*

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)⑧**  
*Corn kernel, spices and milk combination*
- **Tandoori Malai Broccoli (Jain) (225 kcal | 300 gms)⑧⑨**  
*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)⑧**  
*Chef special spices ground on rough unpolished stone and mixed well with minced chicken*
- **Mahi Tikka (352 kcal | 300 gms)⑧⑩**  
*Indian salmon flavoured with royal cumin seed*

### CURRY

- **Paneer Khatta Pyaaz (990 kcal | 350 gms)⑧**  
*Indian cottage cheese cooked with onion, tomato gravy and fresh spices*
- **Pindi Chole (1122 kcal | 250 gms)⑧**  
*Chickpea soaked in water over night cooked in a rich and flavourful Indian spiced, dry pomegranate*
- **Dal Tadka (449 kcal | 450 gms)⑧**  
*Yellow lentil tempered with garlic, cumin seed and fresh coriander*
- **Butter Chicken (1091 kcal | 400 gms)⑧⑨**  
*Tandoor roasted pulled chicken, cooked in a rich tomato gravy with white butter, fresh cream*
- **Gosht Saagwala (1006 kcal | 350 gms)⑧**  
*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)⑧**  
*Basmati rice cooked with mixed vegetable and flavored with spices and herb*

### ASSORTED INDIAN BREAD

### DESSERT

- **Gulab Jamun (750 kcal | 160 gms)⑧⑨⑩**  
*Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup*
- **Rasmalai (328 kcal | 120 gms)⑧⑨**  
*Indian cottage cheese dumpling poached in sweetened saffron milk*
- **Tilewali Kulfi (261 kcal | 100 gms)⑧**  
*Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed*

**INR 3100\***

Vegetarian |  Non-vegetarian

Allergens: ⑥ Gluten | ⑦ Dairy | ⑧ Egg | ⑨ Fish | ⑩ Peanut | ⑪ Crustacean | ⑫ Tree nut | ⑬ Mustard | ⑭ Sesame | ⑮ Soya

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## SET MENU

### SOUP

**Matar, Pudina Shorba (537 kcal | 100 gms) ®**  
Green pea and mint puree mixed with cream cooked in Indian spices

**Murgh Goli Shorba (968 kcal | 100 gms) ®®**  
Clear, spiced chicken stock made by simmering chicken minced ball

### FROM THE TANDOR

**Bhutte Ki Seekh (889 kcal | 300 gms) ®**  
Corn kernel, spices and milk combination

**Tandoori Malai Broccoli (225 kcal | 300 gms) ®®**  
Tender floret of broccoli marinated with cream, hung curd, cashew nut paste, fried garlic and fenugreek spiced butter

**Paneer Chargrilled (1141 kcal | 350 gms) ®**  
Classic Indian cottage cheese stuffed with fresh fennel, coriander, green chilli and raw mango

**Bhatti Da Murgh (427 kcal | 220 gms) ®®**  
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) ®**  
Indian spices mixed with ground meat, formed into tandoor on skewer

**Mahi Tikka (352 kcal | 300 gms) ®®**  
Indian salmon flavoured with royal cumin seed

### CURRY

**Palak Aap Ki Pasand ®**  
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) ®®**  
Cottage cheese sliver pan-fried with tomato, capsicum, tempered with mustard seed, fresh cream

**Subz Nizami Tarkari (348 kcal | 400 gms) ®®**  
Exotic vegetable preparation with onion, tomato gravy finished with cream and herb

**Dal Soma (800 kcal | 350 gms) ®**  
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) ®®**  
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) ®**  
Slow-cooked boneless mutton with youghurt, onion and tomato masala, simmered with ginger julienne and coriander

### STARCH

**Subz Dum Biryani (474 kcal | 750 gms) ®**  
Basmati rice cooked with mixed vegetable, flavored with spices and herb

**Dum Murgh Biryani (697 kcal | 650 gms) ®**  
Basmati rice cooked with boneless chicken and flavored with spices and herb

### ASSORTED INDIAN BREAD

### DESSERT

**Gulab Jamun (750 kcal | 160 gms) ®®®**  
Pistachio and saffron filled dumpling of reduced milk poached in a cardamom flavored sugar syrup

**Rasmalai (328 kcal | 120 gms) ®®**  
Indian cottage cheese dumpling poached in sweetened saffron milk

**Tilewali Kulfi (261 kcal | 100 gms) ®**  
Traditional Indian ice cream on a stick with falooda and rabri, drizzled with rose syrup and basil seed

**INR 3600\***

Vegetarian |  Non-vegetarian

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

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