

Nosh-é-Shuruaat

(Starters)

Jal Zeerā

Lemon juice flavoured with cumin and mint

150.00

Lassi Manpasand

Churned yoghurt-shake : sweet or salted

200.00

Ras Bahār

Seasonal fresh fruit juice

225.00

Ibtēdaa-é-Shorbā

(Soups)

Lucknowi Yakhni Shorbā

Flavoured extract of mutton

200.00

Dal Shorbā

A lentil soup tempered with garlic

200.00

Surkh Shorbā

Tomato soup flavoured with cinnamon and coriander

200.00

Khazānā-é-Kabāb

(Kebābs)

Jhīngā Mehrunnisā

Marinated prawns flavoured with saffron and roasted in a tandoor

1200.00

Māhi-é-Gulfām

Marinated chunks of fish, cooked over charcoal

800.00

Lehsooni Malāi Tikkā

Garlic flavoured chicken chunks, cooked in a tandoor

800.00

Murgh Surkḥ Aṅgaar

Pieces of chicken marinated and roasted over red hot charcoal

900.00

Murgh Lazeez Seekh

Minced chicken and a blend of spices, skewered and roasted in a tandoor

800.00

Nakhās Ki Boti

Chunks of lamb marinated with spices and herbs, cooked on a griddle

800.00

Shāhi Seekh Kabāb

Minced mutton and spices rolled and roasted on skewers

800.00

Galāvat Kabāb

Minced mutton, herbs and spices cooked on a griddle

800.00

Shāhi Shāmi Kabāb

Meat and lentil kabāb with stuffing, cooked on a tawā in the Oudh style. Served only after sunset

800.00

Mulaihza Farmaiye (Vegetarian Kebābs)

Tohfā-é-Noor

Saffron flavoured cottage cheese rolls

550.00

Paneer Tikka

Cubes of cottage cheese in a spicy marinade of ginger, garlic, curd and a blend of spices, cooked in an earthen oven

550.00

Hariyālī Kabāb

A vegetarian kabāb of spinach and green peas stuffed with cottage cheese and herbs, shallow fried

550.00

Pudīnā Kabāb

An in-house vegetarian speciality – kabābs made of cottage cheese and mint

550.00


Sunehri Seekh

A combination of minced vegetables, skewered and roasted on charcoal

475.00

Nazrānā Hāndī Sē

(Curries from the Oudh)

 indicates that the dish can be served in the sealed dum style of the Oudh, cooked specially on order.

Mallikā-é-Dariyā

River prawns cooked in coconut and cream gravy, flavoured with saffron

1200.00

Murgh Fātimī

A tribute to the chefs of Oudh – a chicken delicacy

1000.00

Murgh Rihānā

Barbecued chicken simmered in a gravy of cashew nut, tomato and cream. A universal favourite

800.00

Murgh Siddam Pukht

Boneless chicken cooked in our chef's signature style

800.00

Koh-é-Dāliganj

Mutton cooked in onion and cashew gravy – an all time favourite of Nawabs of Oudh

800.00

Oudhi Qormā

Boneless mutton cooked in traditional Oudhi style

800.00

Husainābādi Gosht

Mutton & potato roundels simmered in a curry, flavoured with selected spices

800.00

Nemat-é-Zameen

(Vegetarian Fare)

Paneer Hazrat Mahal

Chutney stuffed cottage cheese in a rich gravy of tomatoes, cashew nuts and almonds

550.00

Paneer Karhāhi Sé

Cottage cheese fingers sautéed with slices of onion, tomato & capsicum and a blend of spices

550.00

Paneer Rihānā

Cubes of cottage cheese simmered in a gravy of cashew nut, tomato and cream

550.00

Noor-é-Chaman

Cottage cheese in a smooth spinach curry

550.00

Dahi Ké Koftey

Curd balls simmered in a saffron flavoured gravy

550.00

Shabnam Curry

Button mushrooms & green peas cooked in an aromatic gravy with a tinge of ginger

550.00

Zarkhéz Zameen

Mushrooms & Vegetables tossed with a blend of spices

550.00

Nishātganj Ki Jhālfarēzi

A blend of the juliennes of beans, carrots and onions

475.00

Khiley Phool

Flourettes of cauliflower stir fried with bell peppers, onions and tomatoes

475.00

Sabz-é-Gulistān

Choice of seasonal vegetables

475.00

Dāl Sultāni

Yellow lentils cooked in the traditional Oudhi style

300.00

Dāl Oudhi

An in-house black lentil speciality

300.00

Rāngarhi Rāitā

Churned curd with cucumber and tomato

125.00


Bāgh-é-Bahār

Garden fresh salad

125.00

Biryāni Aur Chāwal

(Biryānis and Rice)

 indicates that the dish can be served in the sealed dum style of the Oudh, cooked specially on order.

Murgh Biryāni

Chicken and bāsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh

800.00

Teh Biryāni

Lamb and bāsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh

800.00

Gulnār Biryāni

Rice and vegetables cooked with aromatic herbs and spices in the dum style of the Oudh

475.00

Sādey Chāwal

Plain steamed bāsmati rice

325.00

Rotiyāñ Dāwat-é-Shāhi

(Indian Breads)

Gilāfi Kulchā

Special Oudhi bread

110.00

Sheermāl

A rich saffron-flavoured bread

110.00

Warqi Parānthā

Flaky Oudhi bread with butter, cooked on a griddle

110.00

Oudhi Naan *

95.00

Pudīnā Parānthā *

Sprinkled with mint

95.00

Roomāli Roti

A handkerchief thin bread

95.00

Taādoori Roti

95.00

* Vegan options available with olive oil

Shęerini-Ka-Daur

(Desserts)

Khush Zaiqā

Milk dumplings fried and soaked in flavoured sugar syrup

250.00

Mālpúā Rabrī

Sweet pancakes with reduced sweetened milk

250.00

Muzāfar *

Oudhi style vermicelli with nuts

250.00

Shāhi Tukrā

Indian bread pudding with reduced milk

250.00

Qulfi Fāloodā

A chilled dessert of reduced sweetened milk with pistachio & saffron, served with falooda and a dash of flavoured sugar syrup

250.00

Barfeeli Mehek

Choice of Ice Cream

250.00

(Sugar Free Desserts)

sweetened with stevia—a natural sugar substitute

Firnee

A dessert made with rice and whole milk

250.00

Sheer-é-Oudh

Vermicelli cooked with reduced milk

250.00

* Vegan options available 