

“From food do all creatures come into being”

The Bhagavad Gita

The Spice Effect

“Ajwain alone helps digest a hundred varieties of food”
An Ancient Sanskrit Saying

“Black cumin cures fever”
Bha Pra Haritakyadivarga

“Curry leaf the germ killer”
Guna Paadham

“Khuskhus ensures brightness, energy and strength”
Kaaja Nighantu

“All poisons can be removed from the human body if
treated with a dose of turmeric”
Matsya Purana (8th Century A.D.)

“Grind cumin seeds with a drop of Ghee and a pinch of salt.
Apply for scorpion sting”
Chraka Samhita

“Saunf, sweet and cooling”
Bhaava Prakaasam

“Cinnamon fights toxins”
Abhidaana Manjari

“The perfumes of saffron are of very high grade”
Brahma Vaivarta Purana (8th Century A.D.)

Starters

Tangy potatoes in pastry shells \$38

Samosa
Vegetable / chicken / lamb

Batter fried vegetables \$38

Pakori
Mix vegetable / cottage cheese / baby corn / asparagus

Onion Bhaji \$38

Pyaz ka bhajia

Tangy lentils fried pancakes \$18

Masala papad

Lentil Vada \$38

Parpu Vada

Crispy Batter fried fish \$52

Kur kuri Macchi

Pan seared prawns \$58

Reullu vapudu

Pepper chicken \$45

Chicken Kali mirch

Salads and Chaats

Avocado and prawn \$48

Kulunashpati chengdi

Aloo Chaat \$40

Diced potato in a freshly ground appetizing spices

Pan fried potatoes and crisp mini fries \$40

Aloo tikki papdi chat

Puffed rice and vermicelli \$38

Bhel puri

Salad-E-Shirazi \$32

Selected fresh vegetable chopped and blended in mouth watering Indian spices

Yogurt Relish \$32

Raita
Bondi / Onion / Cucumber

The Smokey Flavours Kebabs of India

Home made cottage grilled in clay oven \$68

Paneer tikka

Piccata of paneer wrapped in a green peppercorn-enriched multi-flour batter laden with coriander, mint and curry leaf, grilled in Tandoor

Grilled broccoli and cauliflower \$68

Tandoori Phool

Florets of broccoli and cauliflower, packed with a royal cumin-powered combination of curd, roasted gram flour and char-grilled.

Tandoori vegetable kebab \$68

Vegetable kebab

Mashed vegetable skewered and cooked in tandoor for vegetarian connoisseurs

Clay oven roasted king prawn \$68

Tandoori jhinga

*Plump and fresh king prawns refreshingly marinated in citric blend of lemon juice, ajwain and green cardamom, wrapped with sesame seeds
Served per piece*

Chunks of mackerel in Carom seed marinade \$105

Fish tikka

Chunks of fish marinated in carom seed (ajwain), yoghurt and skewered to perfection

Sandalwood enriched chicken breast \$78

Bhuney Murgh ke pasandey

Escalope of chicken stepped in marinade of sandalwood and rose petal enriched yoghurt cheese and a hint of saffron glazed on charcoal grill

Skewered Chicken \$78

Murgh Tikka

The most popular kebab of all time boneless chunks of chicken marinated in yoghurt, kasuri methi, garam masala

Tandoori chicken \$78

Murgh-e-Tandoor

*To make this king of kebab truly resplendent our masters roast the chicken after curing it with a herbal marinade with a delicate saffron tint.
Served half chicken*

Lamb ribs \$88

Chaamp khaas-a-Khaas

Loin of kid, pot roasted braised slowly in perfectly balanced liquor with an infusion of cloves, black cardamom, kasori methi and basil, grilled in Tandoor

Roasted Lamb leg \$168

Raan

Baby lamb legs "Tandoor" marinated overnight, matured in Clay oven

Saffron infused Mince lamb kebab \$88

Raunaq-e-seekh

A traditional seekh of mince studded with coriander, tomatoes, mint and spring, creating an extraordinary taste.

Tandoori mix grill \$168

Assortment of chicken, lamb kebabs and fish

The Coastal Winds Seafood Curries

Bombay machli \$98

Bombay fish

Fresh boneless fish marinated in light spicy masala and cooked with fresh tomato sauce and herbs

Malabari fish curry \$98

Meen malabari

Malabar, a famous coastal city of India, mackerel poached in red coconut gravy

Goan Fish Curry \$98

Goan Curry

Medium sized fish chunks cooked in a traditional Goan way with coconut milk

Fried red snapper fish \$95

Meen varuval

Comes from the coastal region, a very famous street food, marinated and pan-seared

Prawns with cinnamon and garlic \$99

Prawn balchao

The cuisine of Goa from the west coast of the country was influenced by three religious Hinduism, Islam and Christianity

Jhinga Jalfrezi \$98

Prawn Jalfrezi

Medium sized shrimps cooked with capsicum and onion and flavored with cumin dry variety

Prawn vindaloo \$98

A Portugese influence, the word vin comes from vinegar and also is derived from alho, the Portugese word for garlic

Prawn madras \$98

A madrasi style preparation

Garlic prawn \$108

Chef spealil Jheenga

Prawn malai korma \$98

Jheenga korma

Fresh prawn simmered in light spice sauce of cashew nuts, almonds and white butter

Fish and prawns roasted in banana leaves \$98

Seafood vapudu

Specialty of Andhra Pradesh coastal belt, seafood tossed with mustard and shallots and roasted in banana leaves to give a very distinctive aroma

The Spice Scent Chicken Curries

Sautéd Chicken pepper and onions \$78

Murg-dopiaza

*The meaning of the word dopiaza is still debateable;
However it is a Moghul dish and history has it that it was named after
Emperor Akar's courtier, Mullah Dopiaza*

Tandoor roasted chicken in tomato curry \$78

Kukad de-makhani

*Probably the most popular Indian curry in the world. Dry fenugreek Kasuri "Qasuri methi"
Flavoured tomato curry*

Chicken tikka masala \$78

*A combination never imagined overnight marinated Tandoori roasted
chicken tikka's tossed in a gravy*

Chicken flavoured with fresh broiled peppercorns \$79

Chicken chettinad

*The Chettinad hails from Deep South region of Tamil nadu although the chettiars
are well-known for the vegetarian cuisine but the dish which brought
them on the world map is this.
The king of spices "peppercorn" curry*

Chili chicken in mangalorean style \$79

Mangalorean chilli chicken

*A mangalorean treat – a city famous for cashew chillies and coffees, this chicken dish made
with sun dried spices comes right from the coastal streets*

Murgh Methi Malai \$78

*Chicken cooked with Indian spices sautéd with red chilli and fresh fenugreek
leaves topped with thick milky layers*

Chicken and potatoes korma \$74

Murg aloo korma

*Korma is a technique applied in Indian cooking; means braising
This is originated during the moghul period*

Stir fried chicken in Indian wok \$78

Kadhai murgh

*"Kadhai" is a thick Indian wok, Boneless pieces of chicken tossed with onions and tomatoes
and tempered with crushed coriander*

Chicken with lentils and pumpkin \$74

Dhansak

*This dish comes from the western state of Gujarat,
"Dhan" means wealth and "sak" is vegetables*

The Last Moghuls Lamb Curries

Kashmiri lamb curry \$89

Rogan josh

The rogan and josh refers to the rich colour which is achieved by using a combination of mild and bright kashmiri chillies and the juice extract from a brightly coloured root stem ratin jot, alkanet

Mud Pot cooked lamb \$85

Chippa ka gosht

This comes from the princely state of Andhra Pradesh, Hyderabad. A Chippa is a terracotta pot vessel that imparts the flavour of earth to the meat that is cooked in it

Lamb jalferezi \$89

Ghost jalferezi

Lamb dices tossed with peppers, onions and capsicum

Lamb simmered in mint scented stock reduction \$88

Lagan ki boti

“Lagan” is a traditional flat pot used for making curries and biryani’s. Our chef at Jashan brings this dish right from the kitchen of the Moghul emperors

Roasted garlic with lamb \$87

Lamb vindaloo

A Portuguese influence, the word vin comes from vinegar and also is derived from alho, the Portuguese word for garlic

Spinach with lamb \$88

Saag gosht

A very versatile green leafy vegetable marries very well with the lamb. Tempered with garlic and ginger cuts the heaviness of the dish.

Lamb madras \$89

Gosht madras

Boneless chunks of lamb tempered with coconut, mustard seeds and curry leaves

Dry Lamb Masala \$88

Bhuna Gosht

Succulent pieces of lamb leg cooked in onion, tomato and coriander. Fennel flavored dry lamb. Preparation from West Bengal.

A Feast in the Temple Vegetable Curries

Curry leaves tempered eggplant \$62

Baghare -e- Baigan

*A very famous Hyderabad vegetarian dish, its combination of spices so very representative of the composite of North-south Hyderabadi Culture.
Eggplant cooked in peanuts, sesame seeds and spices*

Nazuk malai kofta \$64

Dumpling made of cottage cheese stuffed with nuts, saffron and simmered in gravy

Vegetable kolapuri \$62

Mixed vegetable

Chopped freshly mixed vegetable mix with ginger, garlic paste and daga phool

Mushroom, green peas and capsicum curry \$60

Dhingri mutter capsicum

A combination irresistible

Mélange of potatoes and cauliflower \$60

Aloo Gobhi

The perfect marriage, potatoes and cauliflower cooked tempered with cumin, ginger and garlic and sprinkled with lots of fresh "Dhania" coriander

Fried okra with Spring onions \$62

Bhindi hara pyaz

North Indian summer special Tender okra's tossed with green onions

Pureed spinach with cottage cheese \$64

Palak Paneer

Fresh green spinach pureed cooked with cottage cheese

Kadhai paneer \$64

Cottage cheese tossed with capsicum onions and tomatoes

Potato fry \$62

Dumpulu vapudu

A dish from Andhra potato dish part of every Brahmin's veg meal

Chick peas curry \$58

Punjabi Choley

Chick peas curry pan tossed with raw mango powder, gooseberry powder and finished with fresh ginger and green coriander

Masala Dosa \$58

*Thin lentil crispy pancake stuffed with the famous "tempered potatoes"
Served with lentil vegetable curry and coconut chutney*

Dal panchmel \$58

Five lentil curry infused with mustard, curry leaves

Dal makhani \$65

"Urad" black lentil cooked overnight and simmered with tomatoes and home churned butter

The Rice Sack Biryani's

Mushroom pilaf \$69

Mushroom Pulao

A fragrant combination of Kashmiri morels-stuffed with royal cumin-spiced milk cake and basmati cooked on dum under a cover of flaky puff pastry

Prawns and fish biryani \$98

Samundree Khazaana

Long grained basmati rice slow-cooked in sealed pots with prawns and fish

Fennel scented Chicken biryani \$77

Murg Biryani

An explosively flavourful combination of chicken prepared with milk and a plethora of saffron and fragrant spices

Succulent lamb biryani \$88

Dum biryani

The perfect rice delicacy of choice cuts of kid and the finest Basmati cooked with the pure flavours of saffron and kewra water

Vegetable biryani \$58

Nizami tartakri biryani

Pulao rice \$40

Saffron flavoured rice

Basmati rice \$30

Pancakes and Noodles

Appam \$24

Appam is the soft pancake made from toddy fermented rice batter and coconut milk. It comes with a soft spongy middle, which is laced with crispy edges.

Neer Dosa \$32

Soft rice and lentil pancake

Plain doosa \$38

Thin lentil crispy pancake

Refined Flour Breads

Olive Naan \$26

Naan's coated with olive oil

Naan \$24

Refined flour bread

Garlic Naan \$24

Garlic studded onions

Onion kulcha \$24

Round refined bread stuffed with onions

Kashmiri Naan \$28

Dry fruits studded naan

Whole Wheat Bread

Roti \$20

Thin bread baked in clay oven

Roomali roti \$27

A treat to watch: Paper thin bread made by twirling and looping to perfection

Pudhina Paratha \$24

Paratha sprinkled with dry mint bread

Aloo Paratha \$24

Potato stuffed Paratha

Tandoori Paratha \$24

Premium bread cooked lightly puffed

Bread Basket \$74

*A combination of whole wheat bread
and refined flour bread
Roti, laccha Paratha, Garlic Naan, Naan*

Desserts \$38

Gulab jamun

Hot milk balls served with ice cream

Gajar Ka halwa

Fresh carrot cooked with milk and nuts

Ras Malai

*Disc shaped cheese soaked in saffron
flavoured thickened milk*

Fresh fruits

Exotic seasonal fruit platter

Kesari Kulfi

Indian thickened saffron, nut and milk icecream

Ice creams

Choice of ice cream