

# UDAIMAHAL INDIAN SPECIALITY



# UDATMAHAL

#### SOUP

📉 Shatavari rassa 🙎 asparagus soup flavoured with cumin (167 kcal, 175g)

Murgh yakhni shorba flavourful chicken extract (205 kcal, 180g)

#### **APPETISER**

Subz galouti soft vegetable kebabs with mild Awadhi spices (236 kcal, 205g)

Bharwan gucchi

Kashmiri morels filled with wild mushroom, reduced milk and cheese (312 kcal, 170g)

Jodhpuri paneer tikka (B) spiced cottage cheese with garlic, ginger, coriander and sun dried Mathania chilli (326 kcal, 240g)

Ajwaini mirch ka jheenga 🚇 🚇 kochin tiger prawns flavoured with bishop's weed cooked on a griddle (346 kcal, 200g)

▲ Gosht ke gilawat 🗿 Awadh nizam's favourite mouth melting lamb kebabs (312 kcal, 220g)

▲ Beere da murgh tikka 🚯 cinnamon and black cumin flavoured chicken kebab (365 kcal, 180g)

Tandoori bater smoked quail in classic tandoor marinade (278 kcal, 170g)

Chaap tajdaa

New Zealand lamb chops flavoured with clove, black cardamom and kasuri methi slow cooked in a tandoor (375 kcal, 190g)



Vegetarian

Contains meat and seafood

(M) Contains shellfish

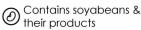
O Contains egg Contains pork Contains fish & fish products ( Contains alcohol

(A) Contains gluten









Immunity Booster Abilities









## MAIN COURSE

Kesari khumani kofta <a> O</a>
apricot filled cottage cheese dumplings in a saffron nut gravy (346 kcal, 360g)
Amritsari wadi palak (213 kasi 240s)
spiced lentil dumplings with spinach and garlic (313 kcal, 340g)
Singhada, shatavari, chilgoza, phalli ki sabzi 🛈 🕝 🔊 🙉 water chestnut, asparagus, pine nuts, green beans stir fried with cumin, chillies and coconut milk (228 kcal,325g)
Pindi chole *** traditional chickpea preparation from the streets of Punjab with home ground spices, recommended with Amritsari kulcha (296 kcal, 350g)
Katliyan Aloo turmeric braised potatoes, spiced with curry leaves and ginger (169 kcal, 280g)
Dal dhungar 🕲 traditional Rajasthan smoked five lentil stew (305 kcal, 350g)
Dal makhani (1)  Udaivilas specialty, 24 hours cooked black lentil with tomato, butter and cream (350 kcal, 350g)
Locally sourced Kerala fish curry
Locally sourced Goan lobster curry   lobsters stewed in a classic Goan curry (398 kcal, 370g)
Hyderabadi haleem (6) a delicacy from Hyderabad, finely minced lamb and broken wheat cooked overnight (428 kcal, 400g)
Awadhi gosht nalli korma (6) traditional Awadhi preparation of lamb shank slow cooked with hand picked spices (404 kcal, 360g)
Jungli gosht hunter style lamb preparation with robust spices (340 kcal, 350g)
Khargosh ka Mokul @@ traditional Rajasthani preparation of rabbit with freshly ground spices (346 kcal, 340g)
Murgh methi saag (19) Morels of chicken cooked with fenugreek leaves (392 kcal, 350g)
▲ Tawa murgh khatta pyaaz ②⑤ shredded chicken tikka with bell peppers and pickled onions (385 kcal, 350g)

Immunity Booster Abilities Signature Dish 🗼 An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customisation.

Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter.

We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.

\*Main course items are also available in individual portion

■ Vegetarian
▲ Contains meat and seafood O Contains egg Contains pork O Contains fish & fish products O Contains alcohol

© Contains milk & milk Products

Ontains soyabeans & their products

VEGAN VEGAN

Contains nuts Contains sulphite

(M) Contains shellfish

( Contains gluten



### SPECIALTY BREAD

Amritsari kulcha 🛈 🕮 spiced potato filled bread cooked in a tandoor (428 kcal, 200g)
Aloo bajre ki roti (152 kcal, 85g)
Koki masala roti (1) (221 kcal, 85g)
Sofiyana khamiri roti 🛈 🕲 fermented whole wheat bread flavored with fennel seeds (188 kcal, 120g)
BIRYANI
from the royal houses of Awadh in Lucknow comes the authentic rice preparation cooked on dum with rice and meat or vegetables blended with aromatic flavours of Indian spices.
Biryanis were once said to be a 'Complete Meal'
Vegetarian (395 kcal, 600g) (16)  Chicken (440 kcal, 640g) (18)  Gosht yakhni (495 kcal, 650g) (18)  served with fresh mint raita
DESSERT
with vanilla ice-cream (468 kcal, 140g)  Gulkand chhena payesh ②  cottage cheese dumplings cooked in sugar with candied rose petal (415 kcal, 150g)  Badam aur anjeer ka halwa ③②  almond pudding with figs and cardamom cooked with clarified butter (478 kcal, 140g)  Baked lancha ③②  condensed milk dumplings baked with rabri (498 kcal, 120g)  Dry fruit Payasam  coconut and dry fruits pudding (250 kcal, 160g)





Contains meat and seafood





