



KURUMBA MAHAL

Shuruwat - Starters

Samosas (Sabzi / Murgh / Keema) 13
Assortment of Fried Pastry Stuffed with Vegetable, Chicken and Lamb

Murgh Chaat 13
Succulent Char grilled Chicken chunks with Yogurt, Tomato, Cucumber & Onion in a Mint & Tamarind Sauce

Piaz Bahji (V) 12
Spicy Batter Fried Onion Dumplings

Aloo Bahji (V) 12
Spicy Batter Fried Potato Dumplings

Aloo Chaat (V) 12
Potatoes with Tamarind & Masala Seasoning

Taaza Salad (V) 11
Garden Greens with Cucumber, Onion & Tomato

Lassi (V) 12
Fresh Yogurt Drink, Served Sweet or Salted

Mango Lassi (V) 14
Mango Flavoured Sweetened Yogurt Drink

Shorba- Soups

Jhangiri Shorba 12
Imperial Favourite Creamed Chicken Bouillon with Mint & Coriander

Dhal Palak Shorba (V) 11
Yellow Lentil & Spinach Soup with Lime



Aatish- E- Tandoor – Char grilled in a Traditional Clay Oven

Achhari Tandoori Murgh

Whole Chicken Marinated In Yogurt & Pickled Spices 42

Half Chicken Marinated In Yogurt & Pickled Spices 29

Murgh Reshami Kebab

Chicken Marinated with Gram Flour, Yogurt, Cream & Egg 27

Seekh Kakori Kebab

Finely Minced Lamb Blended with Fennel Seeds, Herbs & Spices 27

Zafrani Jingha (S)

Spicy Jumbo Prawns Flavoured with Saffron 37

Machhli Kebab (S)

Boneless Chunks of Reef Fish Marinated In Spiced Yogurt 25

Singa Changazi (S)

Mildly Spiced Omani Lobster 57

Murgh Tikka

Spicy Boneless Chicken Marinated In Yogurt 27

Chapa Rampuri

Spiced Lamb Chops 35

Accompaniments

Naan – Bread

Plain 6

Aloo ~ Potato 7

Paneer ~ Cheese 7

Lasan ~ Garlic 6

Keema ~ Lamb 7

Lacha Paratha

Plain 6

Paneer 7

Lasan 6

Keema 7

Rôti 6

Shakahari Pasand – Vegetarian

Sabzi Korma (N) (V)

Mixed Vegetables with Cashew Nuts in a Rich Cream Sauce 16

Dhingiri Muttar (V)

Button Mushrooms with Green Peas 14

Paneer Makhin (V)

Homemade Cheese in a Rich Tomato Cream Sauce 16

Vegetarian(V) Nuts(N) Shell fish(S)

Prices are in USD, subject to 10% service charge & applicable government taxes



Paneer Muttar (V) Green Peas with Homemade Cheese in a Curry Sauce	16
Aloo Gobi (V) Potato & Cauliflower Cooked with Mixed Spices	15
Bhindi Masaledar (V) Okra Sautéed with Onion	14
Palak Paneer (V) Creamy Spinach with Homemade Cheese	16
Sabzi Biryani (N) (V) Mixed Vegetables with Rice & Spices	20
Dal – Makhni / Tadka (V) Mixed Lentils in a Tomato Sauce or Tempered with Indian Spices	13
Gehre Pani Se – From the Sea	
Kadhai Jingha (S) Jumbo Prawns Cooked with Onion, Capsicum & Tomato Infused with Ginger	40
Ajwaini Machi Kari (N) Red Snapper Chunks Cooked In Coconut Milk based Curry.	29
Murgh – Chicken	
Murgh Makhni Boneless Chicken Tikka in a Rich Tomato Cream Sauce	27
Murgh Biryani (N) Rich Pilaf Rice with Spicy Chicken	29
Murgh Masala Chicken Cooked with Ginger, Garlic & Capsicum	27
Murgh Palak Chicken Cooked with Spinach	27



Gosht- Meat

Hyderabadi Biryani (N) Hyderabadi Style Pilaf Rice with Spiced Mutton	30
Roghan Josh Kashmiri Style Lamb Cooked In Yogurt & Spices	29
Gosht Palak Lamb Cooked with Spinach	28

Accompaniments

Raita (V) Seasoned Yoghurt with a Choice of Cucumber or Onion & Tomato	8
Chawal / Jeera Chawal (V) Basmati Rice Plain Steamed or with Cumin Seeds	8
Pulao Apni Pasand (V) Spiced Fragrant Rice with Choice of Peas, Mushroom or Mixed Vegetables	9

Mithai – Dessert

Gajjar Halwa (N) Carrot Cooked In Milk with Nuts	12
Kulfi (N) Indian Style Ice Cream	9
Rabri (N) Condensed Milk Dessert	10
Gulab Jamun (N) Reduced Milk Dumplings In a Rose Flavoured Syrup	10
Tropical Sliced Fruit Platter	12
Masala Chai	5
Darjeeling Tea	4

All Our Lamb and Chicken are Halal Prepared

Vegetarian(V) Nuts(N) Shell fish(S)

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