

4-COURSE DEGUSTATION MENU  
**NON-VEGETARIAN**

**SOUP**

**Drumstick Shorba**

Spiced drumstick soup with coriander

**STARTERS**

**Multani Paneer tikka**

Cottage cheese marinated with yoghurt, red chilli and garam masala cooked in tandoor

**Bhutteyan Hari Mirch aur Methi De Kebab**

Baby corn, banana chilli and fenugreek patty cooked on iron tawa

**MAIN COURSE**

**Dilkhush Kofta-e- Ssafron**

Spinach dumplings stuffed with mawa, and dry fruit in cashew nut rich creamy gravy

**Nizami Handi Gulbahar**

Assorted fresh seasonal vegetable cooked with traditional Hyderabad style

**Methi Malai Paneer**

Cottage cheese cooked with onion & tomato masala, fenugreek and cream

**Subz Dum Biryani**

Vegetables cooked with aromatic basmati rice and Dum-cooked in Handi

Chef recommended bread:  
pudina paratha and zaraja paratha

**DESSERTS**

**Mawad Kulfi**

"Chittod City of Rajasthan" special ice cream

**Gulab Jamun**

Deep fried cottage cheese dumplings, soaked in saffron sugar syrup

**Paired with**

The Source Reserve, Chenin Blanc

**INR 2500 plus taxes**

## 4-COURSE DEGUSTATION MENU

# VEGETARIAN

### SOUP

#### Gosht Marag Shorba

Lamb bones cooked overnight with yoghurt, cashew, almond nut and flavored with spices

### STARTERS

#### Murgh Darbari Tangdi

Chicken leg marinated with curd, cinnamon, bay leaf, cardamom and clove

#### Sialkot Ki Boti Kebab

Mutton chunks marinated with chili, pounded spices with garlic and ginger

### MAIN COURSE

#### Kandhari Gosht

Mutton tempered with ghee, bay leaf, black pepper, green cardamom and clove cooked with onion, tomato and pomegranate juice

#### Awadhi Murgh korma

Chicken with dry nuts and traditional Awadhi gravy

#### Alleppey Fish Curry

Sear fish cooked in delicately spiced mustard seed and coconut gravy

#### Gosht Dum Biryani

Aromatic basmati rice cooked with mutton leg, flavored with cardamom and bay leaf

Chef recommended bread:

Roghni naan and hara plaza paratha

### DESSERTS

#### Mawad Kulfi

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