

TASTE OF Shangri-la



# **DEGUSTATION MENU - VEGETARIAN**

INR 2500 ++

#### SOUP

#### **STARTERS**

Multani Paneer Tikka 💿 🐉

Cottage cheese delicately marinated in yogurt, red chili and garam masala, then roasted in the tandoor

Bhutteyan Hari Mirch aur Methi De Kebab 🕟 🕏

Baby corn, banana, green chili and fenugreek patty cooked on iron tawa

### MAIN COURSE

Dilkhush Kofta-E-Ssaffron 💽 🥜 🔮

Spinach dumplings stuffed with mawa and dry fruit served with creamy cashew nut gravy

Nizami Handi Gulbahar 💿 🥜 🧣

Assorted fresh seasonal vegetable cooked with traditional Hyderabadi style

Methi Malai Paneer 🕒 🔮

Cottage cheese cooked with onion-tomato masala, flavoured with fenugreek and cream

Subz Dum Biryani 🔎 🔮

Garden-fresh vegetables layered with aromatic basmati rice, slow cooked to perfection in a sealed handi

Steam Basmati Rice 💿 🤍 🧣 🖺

Chef recommended bread: Pudina Paratha and Zaraja Paratha

### **DESSERTS**

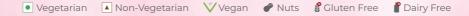
Pista Phirni 💿 🥜 🧣

Slow-cooked rice pudding with milk and pistachios, delicately scented with cardamom and saffron

# **BEVERAGES MENU**

INR 1000 ++

Shaan E Ssaffron Garam Joshi



# **DEGUSTATION MENU**

INR 2500 ++

### SOUP

Gosht Marag Shorba 🛕 🥜 🦸 🖺

Lamb bones slow-cooked overnight with yoghurt, cashews, almonds and aromatic spices

#### **STARTERS**

Murgh Darbari Tangdi 🛕 🧣

Chicken leg marinated in yoghurt and slow cooked with cinnamon, bay leaf, cardamom and clove

Sialkot Ki Boti Kebab 🛕 🖁

Mutton chunks marinated in pounded spices, chili, garlic and ginger, then grilled to perfection

### MAIN COURSE

Kandhari Gosht 🔼 🖁

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

Awadhi Murgh Korma 🛕 🥜 🧣

Tender chicken simmered in a royal Awadhi gravy with dry nuts and subtle spices

Alleppey Fish Curry 🛕 🥜 🔮

Sear fish simmered in a delicately spiced coconut and mustard seed gravy

Gosht Dum Biryani 🛕 🥜 🧣

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

Steam Basmati Rice 🕟 🥜 🧣 👚

Chef recommended bread: Rogani Naan and Hara Pyaaz Paratha

#### **DESSERTS**

Pista Phirni 💿 🥜 🖇

Slow-cooked rice pudding with milk and pistachios, delicately scented with cardamom and saffron

# BEVERAGES MENU

INR 1000 ++

Shaan F Ssaffron Garam Joshi







🌘 No 56-6B Palace Road, Bengaluru 560 001 India

Ssaffron.slbl@shangri-la.com | ☐ (91 80) 4512 6430 | @ shangrilablr