







TASTE OF
Shangri-La





DEGUSTATION MENU - VEGETARIAN

INR 2500 ++

SOUP




Drumstick Shorba    
Spiced drumstick soup with coriander

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




Nizami Handi Gulbahar   
Assorted fresh seasonal vegetable cooked with traditional Hyderabad 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 Saffron
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 E Saffron
Garam Joshi



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BENGALURU

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