



GULMOHAR



SALAD'S

"A perfect mid-meal entre"

ALOO PAPADI CHAAT We traditionally prepared using crisp fried dough along with yogurt and topped with sev.	130/-
PEANUT MASALA Delicious spicy peanuts are a lip smacking salad of roasted peanuts and fresh chopped vegetables.	120/-
GREEN SALAD Horiatiki salad made with pieces of tomatoes, cucumbers & onion.	120/-
MASALA PAPAD Homemade crispy papad topped with spiced onion-tomato mixture and scattered in-house spices on it.	100/-

SOUP

"A flavourful and nutritious liquid food"

LANGOUSTINE SOUP It's a traditional Icelandic creamy and highly seasoned soup. It's based on a strained broth of crustaceans.	180/-
MINESTRONE SOUP It is a hearty Italian vegetable soup made from tomato broth, vegetables and pasta.	160/-
CREAM OF MUSHROOM It's a dreamy creamy soup full of delicately flavoured sautéed mushrooms and herbs.	150/-
CREAM OF CHICKEN A divine experience on every sip. It homemade and customized it's a creamy without a lot of cream.	170/-
TOMATO BASIL SOUP Our tomato basil soup is made of fire-roasted tomatoes with rich cream, squash, onions, garlic and sweet basil in a made-from-scratch broth.	150/-
WONTON SOUP (V/NV) Homemade Dumplings filled with a mixture of Meat/Veg mixed with soy sauce and sesame oil.	160/180/-
LEMON CILANTRO (V/NV) Its Clear Soups is a scrumptious and healthy soup with refreshing combination of lemon & coriander.	150/170/-



**Taxes as applicable*

TOM-YUM SOUP (V/NV)

We characterised by its distinct hot and sour flavours, with fragrant spices and herbs.

160/180/-

TOM KHA KAI (V)

It's our spicy and sour hot soup with coconut milk in Thai cuisine.

160/-

SWEET CORN (V/NV)

It's a flavourful and delicious Chinese soup made with sweet corn kernels & veggies.

150/170/-

HOT'N'SOUR (V/NV)

Our hot and sour is aptly titled from Asian culinary traditions. An Asian favourite, loaded with vegetables contrasting spicy and piquant flavours.

150/170/-

MANCHOW SOUP (V/NV)

Our dark brown soup prepared with various vegetables, and flavoured with generous doses of soy sauce, chilli peppers and, predominantly, ginger.

150/170/-

TANDOORI KINGS

TANDOORI VEG-APPETIZERS

“The brilliance of these bites just wants a winning appetizer for your table”.

BADAM CHANDNI KEBAB

It's our homemade Indian arancini balls. You will be amazed by the number of ingredients we infused.

250/-

MAHARANI PLATTER

Vegetarian Appetizer Platter Combination of varies vegtikka. Will Serve with our homemade spicy mint chutney.

280/-

HARA BHARA KEBAB

Homemade pan-fried spiced patties made with a mix of spinach, green peas and potatoes.

230/-

ZAFRANI PANEER TIKKA

These scrumptious garlic paneertikka takes in lot of ingredients but marry the aromas so well that you will sense the burst of flavours instantly.

250/-

ACHARI PANEER TIKKA

A delicious starter made with soft cottage cheese/ paneer which are marinated in an achari masala.

250/-

PANEER TIKKA

Our popular and delicious tandoori snack where paneer (Indian cottage cheese cubes) are marinated in a spiced yogurt-based marinade, arranged on skewers and grilled in the oven.

250/-

PANEER KATHI ROLLS

It's a delicious paneer kathi rolls are tongue tickling spicy paneertikka wrapped in paratha. Along with green chutney.

280/-

**Taxes as applicable*

TANDOORI NON-VEG APPETIZERS

TANDOORI CHICKEN The iconic status of Poultry marinated in yogurt, rare spices, lime juice and saffron, and barbecued in a clay oven over the heat.	310/450/-
TANGDI TAFLORI Succulent appetizer, the chicken legs are marinated, stuffed and baked in a way that they are subtly spiced but very flavourful, juicy and melt in the mouth.	350/-
MURGH BANZARA KEBAB It's a delicious spiced kebab fully loaded with the fresh spices, cilantro, mint and cumin flavour.	350/-
PESHWARI CHICKEN It has a distinct taste with the right amount of spices with the addition of dry roasted ground spices.	350/-
MAHARAJA PLATTER The most popular Indian entrée. The Platter is a dish which came with five varieties of kebabs and tikkas.	400/-
HARIYALI CHICKEN TIKKA It's a classical chicken tikka, where chicken is flavoured with fresh green herbs - mint and coriander leaves along with spices, giving you this delicious appetite. It's a lip-smacking appetizer made with green masala thus the name "Hariyali".	350/-
MURGH SEEKH KEBAB It's a super delicious kebabs which has a Tsunami of flavours packed into it. You'll have succulent flakes melting in your mouth.	380/-
AFGHANI MURGH TIKKA Its authentic and handcrafted by our chefs especially for you, here's our decadent Afghani Murgh tikka.	350/-
MURGH MALAI TIKKA Grilled supreme of chicken with cream-cheese and cardamom. The dense flavours belying the punches above its weight.	350/-
MURGH KALAMI KEBAB Chicken drumstick coated in rich and flavoursome marinade, Our spices give it a depth of flavour, while the yogurt keeps them succulent and juicy.	350/-
CHICKEN TIKKA Poultry marinated with yoghurt, skewered and char grilled for incredible bbq flavours.	350/-
MAHI SARSON TIKKA It's a delicious snack, which will make your taste buds go wow. It's a simple yet irresistible snack.	300/-
CHICKEN KATHI ROLLS It's a lip smacking roll of a flaky tawaparatha stuffed with a flavourful chicken filling. The Roll has a delicious melange of spices rolled together and served with chutney.	300/-

**Taxes as applicable*

BIRYANI'S

"A highly aromatic and well-seasoned one-pot dish"

HYDERABADI CHICKEN DUM BIRYANI This delectable dish is made with tender, juicy pieces of chicken cooked to perfection with Indian Spices and caramelized onions, each rice grain bearing the flavours of this royal treat.	280/-
MURGH MAKHANI BIRYANI Our biryani stood out by virtue of the unmistakable flavour of slow-cooked chicken in rich gravy.	300/-
MUTTON BIRYANI It's our classic dish made by layering rice over slow cooked mutton gravy.	330/-
EGG BIRYANI It's made by cooking together fragrant long grain basmati rice and spiced hard boiled eggs topped with caramelized onions.	260/-
VEGETABLE BIRYANI An aromatic rice dish made by cooking basmati rice with mix veggies, herbs & biryani spices.	250/-
PANEER BIRYANI It's an all-time favourite rice delicacy, hits all the right spots with its wonderful aroma and exotic flavours.	270/-

INDIAN BREADS

"The unleavened flatbread, Easy-to-tear, Prepared in a tandoor, Crisp, puffy & copious".

TANDOORI ROTI / BUTTER	60 / 70/-
NAAN / BUTTER NAAN / GARLIC / CHEESE / KASHMIRI	70 / 80 / 95 / 95 / 95 /-
LACHA PARATHA / KULCHA / MASALA KULCHA / LACHA PARATHA	65 / 70 / 80 /-
PHULKA / BUTTER (2 PCS)	80 / 90 /-

LENTIL'S (DAL)

"We serve following protein packed, delicious and comforting lentils. Our chef's will cook the lentils are slowly simmered for hours and tempered with spices, to make a very aromatic, buttery and creamy. It Rich, decadent and extremely detectable, this is a savour and treasure with us".

DAL BUKHARA The dish itself is a sophisticated, richer and more refine. We slowly cook whole urad dal (black gram) with tomato puree, to get a rich, velvety, creamy texture with butter and cream.	220/-
DAL FRY It's a delicious lentil made with (pigeon pea lentils) mildly-spiced, creamy lentil dish.	200/-
DAL LASOONI The flavoured dish made with (pigeon pea lentils) and a generous amount of garlic seasoning.	210/-
DAL MAKHANI Creamed lentils slow cooked and flavored with fresh ginger, garlic and rich blend of herbs and spices.	220/-
DAL PALAK Lentils cooked with spinach & tempered with basic Indian spices. It is a healthy & delicious.	210/-

**Taxes as applicable*

DAL PANCHAMI

The delicious aromatic dal which has become a favourite at our resort.

220/-

DAL TADKA

(Lentils infusing fat, typically ghee, with spices and aromatics).

200/-

DAL TRIVENI

The beautiful confluence of three colourful lentils, which make this dal awesomely delicious and perfect.

220/-

MAIN COURSE

“Our homemade and specialized dishes are bursting with flavour. Discover some of our dishes for a homemade feast. Here you can find many popular & authentic dishes. This mildly flavoured dish is super healthy too. Every dish is so dynamic in flavour”.

MAIN COURSE VEG

DHINGRI DULMA

The incredibly scrumptious dish is mainly prepared by using mushrooms & Paneer. Mushrooms & Paneer also have various health benefits. It is a rich source of fiber & protein. Adding Paneer to the dish gives it a smooth & lovely texture.

250/-

PANEER NAWABI

The dish is known for its creaminess and also for the outstanding white coloured gravy which comes from the selected spices.

250/-

KADAI PANEER

Paneer get its unique flavour from freshly ground spices like coriander and red chillies.

250/-

PANEER KHURCHAN

It is a delectable dish with a combination of regular Indian spices and low fat cream.

250/-

PANEER JALFREZI

Where soft Paneer Cubes are added in a rich tomato curry along with onions and capsicums. Due to its phenomenal taste, it is getting popular all over the world.

250/-

PALAK PANEER

Blanched spinach cooked with spices and simmered on low heat with Paneer.

250/-

PANEER BUTTER MASALA

Paneer is essentially cooked in butter; it's a rich and creamy dish and the perfect combination of spiciness and creaminess of its gravy.

250/-

KADAI VEGETABLES

Mixed vegetables are cooked with freshly ground spices and then simmered in delicious tomato gravy.

230/-

VEG JALFREZI

The spicy tangy mix vegetable sautéed on high fire, cooked in tomato-based gravy.

230/-

ALOO GOBI ADRAKI

It's a delicious dry vegetable made using cauliflower and potatoes along with some simple spices and lots of fresh ginger.

230/-

BHINDI JAIPURI

The spicy, crunchy, and chatapata fried bhindi goes along with my signature silky smooth coconut cashew cream gravy.

220/-

**Taxes as applicable*

ALOO GOBI CAPSICUM

This is a rich and creamy sautéed cauliflower and capsicum, its cooks under on a slow flame.

220/-

KHUMB HARA PYAAZ

Mushrooms are medley of many flavours.

250/-

BABY CORN MUSHROOM MASALA

Baby Corn & Mushroom in Rich Cashew Gravy. It's a spicy and delicious dish.

250/-

KASHMIRI DUM ALOO

Mild spiced whole potatoes curry cooked lite spices, and healthy yogurt and tomato base.

230/-

ALOO MUTTER

It's made from potatoes and peas in a spiced creamy tomato based sauce.

220/-

NIZAMI HANDI GULSTAN

This delightful Sabz NizamiHandi is a rich, creamy curry made with mixed vegetables.

220/-

MALAI KOFTA

Crumbled paneer is folded into mashed potatoes with chopped cashews, raisins and a bit of spices. The kofta are then gently simmered in a fragrantly spiced cashew tomato cream sauce. And it is absolutely blissfully delicious.

250/-

ALOO JEERA

It is a flavourful, delicious and irresistible dish of baby potatoes and cumin seeds.

200/-

BAGARA BAIGAN

The roasted eggplants are then simmered in a spiced, tangy, nutty and creamy curry.

200/-

BHENDI CASHEW FRY

Okra in creamy rich gravy

220/-

MAIN COURSE NON-VEG

"Here's presenting, few versions of delicious non-vegetarian Indian dishes are usually special at our home, to help you get started. There's something for everyone".

BHUNA KUKDA

A Rajasthani delicacy: Chicken cooked in Rajasthani style with loads of spices and its own juice.

300/-

DHANIYA MURGH

Chicken cooked in a delicious and fragrant paste made with lots of fresh coriander, a hint of mint and whole spices.

300/-

GOAN FISH CURRY

It has a tangy and spicy taste made with homemade goan fish curry paste and spices which will leave you craving for more.

280/-

KADAI CHICKEN

It's a delicious, spicy & flavourful dish made with chicken& fresh ground spices known as kadai masala.

300/-

LAAL MAAS

It's a fiery Rajasthani meat curry. Lamb cooked in a variety of masalas with a burst of red mathania chillies.

350/-

MURGH KOFTA

A delicious dish made with minced chicken and then steam cooked in a spicy curry.
A hearty curry made with a perfect blend of wholesome spices.

320/-

**Taxes as applicable*

MURGH KHURCHAN

Succulent tandoori chicken, sautéed vegetables (capsicum, tomato and onion), tempered fenugreek & mustard infused gravy.

300/-

MURGH MAKHANI

Chicken pieces marinated in a rich marinade of spices and yogurt, slow cooked till it's juicy, served in a tomato and cream based gravy.

300/-

MURGH PATIALA

Lip smacking spiced creamy chicken dish that is delicious with a unique taste. It is a mildly spicy dish with all Indian spices.

300/-

MURGH SAAGWALI

It is one of the finest and healthiest protein dish, Nutritious and tasty. Cooked in rich gravy of pureed spinach and tomato. This is packed with flavour and taste along with a perfect blend of spices.

300/-

MURGH TIKKA LABABDAR

This is a traditional Mughlai chicken and lip smacking with a delectable blend of aromatic spices and tender chicken pieces.

300/-

MUTTON ROGANJOSH

Kashmiri style Lamb Curry made with spices like fennel seeds and dry ginger. Spicy, loaded with yummy flavours.

330/-

NARGISI KOFTA

Mughlai food is known for its richness, exotic taste and spiciness. NargisiKofta is a rich exotic mughlaidish, a combination dish of mutton keema and boiled eggs.

350/-

PRAWN CURRY

It is a spicy tangy curry simple made of fresh prawns & spice powders. This prawn curry has always been a winner, for its simplicity and delicious taste.

350/-

RA-RA MURGH

Flavourful Punjabi chicken dish in a thick curry, spiced up with cardamom, yogurt and whole red chillies.

300/-

MUTTON KEEMA

“Minced lamb cooked with aromatic spices, onion and garlic yields a perfect mouth-watering dish delightful appetizer to your meal”.

350/-

SOUTH PEPPERS

“South-peppers reflects of various groups and cultures interacting with the leading to diversity of flavours. These dishes are just what you need to kick things up a notch”.

ANDHRA KODI KURA / VEPUDU

The delicious chicken chunks cooked with a freshly ground masala that lends great flavour to the dish.

300/-

FISH KARIVEPAKU

Fish fried with roasted curry leaf masala that includes other spices as well.

280/-

KORI GASSI

A flavourful chicken curry from Mangalore, will win your heart with its mind-blowing flavours.

300/-

KORI KEMPU BEZULE

Boneless chicken, marinated to perfection in a traditional mangalorean masala, tossed in yoghurt and green chillies.

320/-

**Taxes as applicable*

MIRYALU KODI

A spicy and delicious chicken packed with authentic flavours from black pepper.

300/-

MUTTON GONGURA

A spicy curry with the distinctive taste of gongura (sorrel leaves).

350/-

PRAWN FRY

A spicy and crispy shallow fried prawns. Despite with the minimal ingredients to work around, the flavour of the prawns.

350/-

NELLORE CHEPALA PULUSU

Tangy Andhra Style Telugu Fish curry in tamarind Sauce

250/-

RICE ITEMS

"Chew on your feelings"

BISI BELEBATH

A traditional, delicious and spicy lentil rice based dish from Karnataka.

225/-

JEERA RICE

A flavour packed rice preparation with the enticing and appetizing aroma of jeera.

225/-

VEG.PULAO

It is a spicy rice dish prepared by cooking rice with various vegetables and spices.

225/-

DAL KICHIDI

A healthy and comforting meal made with rice and lentils.

225/-

STEAM RICE

150/-

DESSERTS

"Fairy tales of the kitchen"

CRÈME-BRULEE

Rich, sweet custard enveloped in a burnt sugar crust - an always delicious, classic dessert.

150/-

CARAMEL CUSTARD

Flan infused with cream served with a golden caramel sauce over top.

150/-

FRIED ICE-CREAM

A dessert made of a scoop of ice cream that is frozen hard, breaded or coated in a batter, and quickly deep-fried, creating a warm, crispy shell around the still cold ice-cream.

120/-

GULAB-JAMUN

This delicious treat consists of soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened milk and soaked in rose-flavoured sugar syrup.

115/-

RASMALAI

Soft Paneer balls immersed in chilled condensed milk flavoured with cardamom powder.

150/-

RASGULLA

Soft and spongy balls made of fresh Paneer and dipped in sugar syrup. Asst.

120/-

**Taxes as applicable*

ICE-CREAMS

120/-

BEVERAGES

"One sip"

ASST. MILK SHAKES

140/-

ASST. FRESH JUICES

120/-

ASST. MOCKTAILS

120/-

SOFT DRINKS

80/-

LASSI / BUTTER MILK

120/-

FRESH LIME SODA (SALT/SUGAR)

100/-

TEA / COFFEE

75/-

PACKAGED DRINKING WATER

60/-



**Taxes as applicable*