
ROYAL TANDOOR AUR TAWE SE - VEGETARIAN

AWADHI PANEER TIKKA 	699
Cottage cheese marinated in traditional yellow chili and roasted in a clay oven	
KANDHARI PANEER TIKKA	699
Frontier style cottage cheese with beetroot and pomegranate, cooked in a clay oven	
NADROO KI SHAMMI	699
Braised lotus stem patties stuffed with cheese	
BHATTI KE KUMBH	699
Chili marinated forest mushrooms cooked in a 'Char-coal Bhatti'	
BROCCOLI DAK BANGLA	699
Broccoli marinated in Indian cream cheese and kasundi mustard	
LACCHILE ALOO 	699
Baby potatoes marinated with panch phoran spice and cooked on a 'Sighdi'	
DAHI KE KEBAB	699
Marinated hung curd patties, pan seared on a 'tawa'	

ROYAL TANDOOR AUR TAWE SE - NON VEGETARIAN

MAHI KAGZI TIKKA	1049
Rawas marinated with a paste of Awadhi spices and curry leaves, roasted in a clay oven	
TANDOORI JHINGA	1249
Frontier style roasted tiger prawns with tandoori spices	
GOSHT PASANDA 	949
Flattened lamb meat cooked on black stone with tandoori masala	
THE ROYAL ROOT KE GALAUTI KEBAB 	949
Soft lamb patties with a distinct flavour of clove and secret spices	
LUCKNOWI MALMAL SEEKH 	899
Hand-pounded Jaipur lamb infused with subtle spices and cooked on a char-coal 'Sighdi'	
MURGH KALI MIRCH	849
Chicken breast marinated in cream and cracked Kerala pepper	
TANDOORI MURGH	849
Frontier style specialty of half a chicken marinated with chili and Indian spices	
DHUNGARI MURGH TIKKA 	849
Boneless chicken morsels flavoured and smoked with Awadhi spices	
CHICKEN TIKKA	849
Chili and yogurt marinated chicken morsels cooked in a traditional clay oven	

Please let us know if you have any special dietary requirements and food allergies
Government taxes as applicable, All rates indicated in Indian Rupees, We levy 5% service charge



Chefs Recommendation

SHORBA

SATWAR PISTE KA SHORBA Roasted pistachio and asparagus cream	349
TAMATAR KA SHORBA Light broth of tomatoes tempered with black pepper and herbs	349
MURGH CHILGOZE KA SHORBA Shredded chicken and pine nut soup, infused with saffron	349

MAIN COURSE – VEGETARIAN

KOFTA ANARI Hand rolled cottage cheese 'koftas' stuffed with mawa and cooked in The Royal Root signature gravy	699
PANEER KHADA MASALA  Cottage cheese cooked with bell pepper, onion and tomato gravy	699
BAINGAN BHARTA Char-coal smoked and roasted eggplant, cooked with onion, tomato and mustard oil	699
TAWA CHARRA ALOO Dry spiced baby potatoes with roasted cashew nuts and fresh cilantro	699
RAJGHARANE KA SAAG  Leafy organic vegetable, mildly spiced and cooked on a slow 'Tawa'	699
SUBZ SHAHI KORMA Seasonal vegetables cooked in a rich gravy of cashew nuts and cream	699
KHATTE PYAAZ KA PANEER Cottage cheese cooked in tangy gravy of cocktail onion and dry mango powder	699
JODHPURI GATTA CURRY Fennel scented 'Gatta' in yogurt gravy, from the famed 'Darbar' of Jodhpur	699
KER SANGRI The specialty of Rajasthan, rehydrated 'Ker' berries and 'Sangri' beans cooked with pickled red chili	699
MUSHROOM RARRA MASALA Mushroom cooked with crushed spices and yellow chili in onion paste	699

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Chefs Recommendation

MAIN COURSE – NON VEGETARIAN

JHINGA ANARI	1199
Fresh prawns in spicy tomato and pomegranate gravy	
NAWABI MACCHI KA SALAN 	899
Indian Salmon simmered in Hyderabadi coconut gravy	
MURGH AWADHI KORMA 	899
Saffron scented chicken cooked in a traditional copper pot	
MURGH SHEKHAWATI	899
Chicken marinated with robust Rajasthani spices cooked in onion and tomato gravy	
BUTTER CHICKEN	899
Chicken morsels cooked in a smooth tomato gravy	
KHADE MASALA KA MURGH	899
Tandoori chicken tikka cooked with onion, garlic and tomato	
MURGH MAREE METHI	899
Chicken flavoured with black pepper and fenugreek	
CHULHE KA SHIKHAR	899
Tender lamb meat cooked in a wood fired 'Bhatti' and infused with 'Pathar ke Phool' and 'Naag Kesar'	
LAAL MAAS 	899
Rajputana mutton curry spiced with fiery 'Mathania' chili	

DAL/RICE

HYDERABADI KACCHE GOSHT KI BIRYANI 	949
Slow cooked tender lamb with the finest basmati rice and whole earth spices	
AWADHI MURGH BIRYANI	899
Saffron scented chicken and long grain aged basmati simmered over char-coal	
SUBZ DUM BIRYANI	799
Seasonal vegetables layered in Dehradun rice finished with a ginger and cumin tempering	
THE ROYAL ROOT KI KHAAS DAL MAKHANI 	699
Rich black lentils slow-cooked overnight in a copper urn with butter and cream	
YELLOW DAL TADKA	599
Yellow lentils served with a tempering of fresh garlic, cumin, red chili and fresh coriander	
RAJ MAHAL KI DAL	599
Assorted lentils cooked with fresh ginger, cumin and coriander	
JEERA RICE	499
Aromatic cumin tempered rice	
MALWA KE BASMATI RICE	349
Long grained, simply cooked steamed basmati rice	

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Chefs Recommendation

STAPLES

WARQI MALAI PARATHA	199
ZAFFRANI TAFTAN	199
STUFFED KULCHA Cottage cheese/ Potato/ Onion/ Masala	199
CLASSIC WHOLE WHEAT TANDOORI ROTI	169
FLAKY LACCHA PARATHA	169
PUDINA PARATHA	169
MISSI ROTI	169
ALOO PARATHA	169
TANDOORI NAAN Plain/ Kalonji/ Lahsooni/ Butter	169

SIDES

MASALA PAPAD	199
GREEN SALAD	199
PLAIN RAITA	199
MIXED VEGETABLE RAITA	199
BOORANI RAITA	199
PINEAPPLE RAITA	199

DESSERT

ELAICHI GULAB JAMUN Golden dumplings stuffed with green cardamom soaked in sugar syrup	399
AMRITSARI KULFI 'Kesar pista kulfi' with creamy 'Rabri'	399
CHOCOLATE DOME KESARI ANGOORI RASMALAI Milk dumplings soaked in milk cream and saffron	399
PAAN ICE CREAM Betel leaf flavoured ice cream	399

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Chefs Recommendation

SILVER MENU INR 1,500

APPETISERS

KANDHARI PANEER TIKKA

Frontier style cottage cheese with beetroot and pomegranate, cooked in a clay oven

DHUNGARI MURGH TIKKA

Boneless chicken morsels flavoured and smoked with Awadhi spices

SHORBA

TAMATAR KA SHORBA

Light broth of tomatoes tempered with black pepper and herbs

MURGH CHILGOZA KA SHORBA

Velvety soup of shredded chicken and pine nuts infused with saffron

MAIN COURSE

PANEER KHADA MASALA

Grilled cottage cheese tossed with bell pepper simmered in onion, garlic and tomato gravy

SUBZ SHAHI KORMA

Seasonal vegetables cooked in a rich gravy of cashew nuts and cream

LAAL MAAS

Rajputana mutton curry spiced with fiery 'Mathania chili'

ROYAL ROOT KI KHAAS DAL MAKHANI

Rich black lentils slow-cooked overnight in a copper urn with butter and cream

SUBZ DUM BIRYANI

Seasonal vegetables, layered in Dehradun rice finished with a ginger and cumin tempering

AWADHI MURGH BIRYANI

Saffron scented chicken and long grain aged basmati simmered over coal

WARQI MALAI PARATHA

JAFRANI TAFTAN

CLASSIC WHOLE WHEAT TANDOORI ROTI

TANDOORI NAAN

MEETHA

AMRITSARI KULFI

Kesar pista kulfi and creamy rabri

ELAICHI GULAB JAMUN

Golden dumplings stuffed with green cardamom soaked in sugar syrup

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Chefs Recommendation

PEARL MENU INR 2,000

APPETISERS

KANDHARI PANEER TIKKA

Frontier style cottage cheese with beetroot and pomegranate, cooked in a clay oven

LACHILE ALOO

Baby potatoes marinated with panch phoran spice and cooked on a 'Sighdi'

DHUNGARI MURGH TIKKA

Boneless chicken morsels flavoured and smoked with Awadhi spices

SHORBA

SATWAR PISTE KA SHORBA

Roasted pistachio and asparagus crème

MURGH CHILGOZA KA SHORBA

Velvety soup of shredded chicken and pine nuts infused with saffron

MAIN COURSE

PANEER KHADA MASALA

Grilled cottage cheese tossed with bell pepper simmered in onion, garlic and tomato gravy

SUBZ SHAHI KORMA

Seasonal vegetables cooked in a rich gravy of cashew nuts and cream

MURGH SHEKHAWATI

Chicken marinated with robust Rajasthani spices and cooked in onion and tomato gravy

CHULHE KA SHIKHAR

Tender lamb meat cooked in a wood fired 'Bhatti' and infused with 'Pathar ke Phool' and 'Naag Kesar'

ROYAL ROOT KI KHAAS DAL MAKHANI

Rich black lentils slow-cooked overnight in a copper urn with butter and cream

SUBZ DUM BIRYANI

Seasonal vegetables layered in Dehradun rice finished with a ginger and cumin tempering

AWADHI MURGH BIRYANI

Saffron scented chicken and long grain aged basmati simmered over coal

WARQI MALAI PARATHA

JAFRANI TAFTAN

CLASSIC WHOLE WHEAT TANDOORI ROTI

TANDOORI NAAN

MEETHA

AMRITSARI KULFI

Kesar pista kulfi and creamy rabri

ELAICHI GULAB JAMUN

Golden dumplings stuffed with green cardamom soaked in sugar syrup

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Chefs Recommendation

GOLD MENU INR 2,500

APPETISERS

KANDHARI PANEER TIKKA

Frontier style grilled cottage cheese with pomegranate dust, roasted in clay oven

NADROO KI SHAMMI

Braised lotus stem patties, 'Bhatti' seared

LACHILE ALOO

Sighdi barbecued baby potatoes marinated with panch phoran spice

DHUNGARI MURGH TIKKA

Boneless chicken morsels flavored and smoked with Awadhi spices

LUCKNOWI MALMAL SEEKH

Hand-grounded soft lamb infused with fresh mint and spices

SHORBA

SATWAR PISTE KA SHORBA

Roasted pistachio and asparagus crème

MURGH CHILGOZA KA SHORBA

Velvety soup of shredded chicken and pine nuts infused with saffron

MAIN COURSE

PANEER KHADA MASALA

Grilled cottage cheese tossed with bell pepper and cooked in onion, garlic & tomato gravy

RAJGHARANE KA SAAG

'Tawa' cooked puree of fresh organic greens, with spice dust

KOFTA ANARI

Hand rolled cottage cheese 'koftas' stuffed with mawa and cooked in The Royal Root signature gravy

MURGH AWADHI KORMA

Saffron scented chicken cooked in a traditional copper pot

CHULHE KA SHIKHAR

Tender lamb meat cooked in a wood fired 'Bhatti' and infused with 'Pathar ke Phool' and 'Naag Kesar'

ROYAL ROOT KI KHAAS DAL MAKHANI

Rich black lentils slow-cooked overnight in a copper urn with butter and cream

SUBZ DUM BIRYANI

Seasonal vegetables layered in Dehradun rice finished with a ginger and cumin tempering

HYDERABADI KACCHE GOSHT KI BIRYANI

Slow cooked tender lamb with the finest basmati rice and whole earth spices

WARQI MALAI PARATHA

JAFRANI TAFTAN

CLASSIC WHOLE WHEAT TANDOORI ROTI

TANDOORI NAAN

MEETHA

AMRITSARI KULFI

Kesar pista kulfi and creamy rabri

ELAICHI GULAB JAMUN

Golden dumplings stuffed with green cardamom soaked in sugar syrup

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