

Jhann

TO START

PAANI POORI SHOTS

TOPPED WITH MINT CHUTNEY, CHOPPED SHALLOTS, TOMATOES, AND CUCUMBERS DRESSED IN FRESH YOGURT

22

POTATO A'LA BROCHE

POTATO PATTY ACCOMPANIED BY BEETROOT PUREE

28

SOFT SHELLED CRAB PAKORA

SCRUMPTIOUSLY FRIED AND MATCHED WITH BUTTERMILK AIOLI, AND FRIED DRIED CHILI

22

FISH TIKKA

BONELESS CUBES OF FRESH WHITE MACKEREL MARINATED IN YOGURT AND SIGNATURE SPICES, SERVED WITH MINT CHUTNEY

29

SEAFOOD

TANDOOR GRILLED TIGER PRAWN

SERVED ON A BED OF SAFFRON RICE

78

PRAWN DO PIAZZA

PREPARED WITH ONIONS, CAPSICUM, AND GREEN CHILI

48

CURRIED GALAH PRAWN

SIMMERED IN ONION BASED GRAVY AND TRADITIONAL INDIAN SPICES

56

KERALA FISH CURRY

BONELESS CHUNKS OF FISH COOKED IN CREAMY COCONUT, TURMERIC AND CASHEW GRAVY, INFUSED IN CURRY LEAVES

54

SQUID PICANTE

COOKED IN MASALA, COMBINED WITH CAPSICUM SERVED ON A SIZZLING HOT PLATE

42

BLACK MUSSELS

ENGULFED IN VELVETY COCONUT AND TURMERIC GRAVY

56

CURRIED KATALAN CRAB

SUCCULENT WHOLE CRAB COOKED IN SAMBAL BASED GRAVY

158

CAVIAR

IMMACULATEDLY SERVED WITH HOMEMADE MUSHROOM PATE AND CREME FRAICHE, ON A TURMERIC BLINI

58

TRUFFLE ROTI

LIGHTLY FRIED ROTI DRIZZLED WITH ITALIAN TRUFFLE OIL, SPRINKLED WITH CRISPY GARLIC, AND CREAMY SPINACH DIP ON THE SIDE.

24

PAPADUM AFFAIR

A SELECTION OF PAPADUMS SERVED WITH AN ARRAY OF FOUR CHUTNEYS

48

TANDOORI FONDANT

A POT OF LUSCIOUS TOMATO BASED GRAVY WITH AN ASSORTMENT OF CHICKEN TIKKA, MUSHROOM, PANEER, BROCCOLI, CAULIFLOWER, AND CAPSICUM

69

ONION BEIGNET

DEEP FRIED WITH BATTER, PAIRED WITH MINT CHUTNEY

24

KEEMA

EXCEPTIONALLY SPICED MINCES OF LAMB, LAID ON BABY ROMAINE LETTUCE, FINISHED WITH A DOLLOP OF SOUR CREAM

29

POULTRY

THE KOHINOOR TANDOOR GRILLED CHICKEN

HALF - 59 | WHOLE - 89

MANCURIAN CHICKEN

CAREFULLY MADE WITH GARLIC, GINGER, AND RED CHILI

45

BUTTER CHICKEN

GRILLED IN THE TANDOOR, THEN SIMMERED IN BUTTERY TOMATO BASED GRAVY

39

CHICKEN PALAK

BONELESS CHUNKS OF CHICKEN COOKED IN CREAMY SPINACH

42

SPICED SIZZLING CHICKEN MASALA

MARINATED IN GROUND INDIAN SPICES, SERVED ON A SIZZLING HOT PLATE

58

CHICKEN GARLIC TIKKA

FRESH BONELESS CHICKEN MARINATED WITH GARLIC, YOGURT AND SIGNATURE SPICES SERVED WITH TAMARIND CHUTNEY

28

DELHI TEMPURA

STUFFED WITH MARINATED CHICKEN AND POTATOES, COMPLEMENTED WITH MINT CHUTNEY

21

MONSOON ADJIL

A CONCOCTION OF WARM HONEY ROASTED CASHEWS, ALMONDS AND MACADAMIAS PLACED IN A TOMATO, GARNISHED WITH FRIED BASIL

18

SPICED CHICKPEAS

FRIED AND RICHLY COATED WITH SIGNATURE SPICES, SERVED WITH MINT AND TAMARIND CHUTNEY

16

LAMB

TANDOOR GRILLED RACK OF LAMB

MAJESTICALLY PREPARED WITH MINT CHUTNEY

78

LAMB A'LA BROCHE

SKEWERED AND GRILLED IN THE TANDOOR, SERVED WITH GREEN CHILI AND CORIANDER

58

CURRIED LAMB SHANK

SIMMERED IN RICHLY SPICED ONION GRAVY AND CURRY LEAVES

62

ROYAL KORMA

SUCCULENT BONELESS CUBES OF LAMB SLOW COOKED IN TRADITIONAL SPICES OF CORIANDER AND CUMIN

42

SOLEMN ROGAN JOSH

SLOW COOKED WITH CORIANDER, CUMIN, AND PAPRIKA

48

THE HYDRABADI

PREPARED WITH GARAM MASALA, CORIANDER, AND TURMERIC

45

VINDALOO

MADE WITH CLASSIC INDIAN SPICES, GINGER, GARLIC, AND TAMARIND

46

VEGETABLE

ROASTED AUBERGINE STEAK

TOPPED WITH PAN FRIED SHALLOTS, RED CHILI AND MUSTARD OIL

32

DHAL MAKNI

BLACK LENTILS AND KIDNEY BEANS RICHLY COMBINED WITH BUTTER AND CREAM

30

PALAK PANEER

HOMEMADE COTTAGE CHEESE COOKED IN CREAMY SPINACH

37

MANGO VEG KORMA

A VARIETY OF VEGETABLES COATED IN CASHEW BASED GRAVY

42

OKRA MASALA

LADIES FINGER PREPARED IN GARAM MASALA, RED CHILI, AND CORIANDER

36

JEERA ALOO

POTATOES FRIED WITH CUMIN, TURMERIC, RED CHILI AND CORIANDER

29

RICE

BIRYANI

SOFT SHELL CRAB 49 | PRAWN 44 | LAMB 42 | PLAIN 30

SAFFRON RICE 18 | PULAU RICE 16 | BASMATHI RICE 14

BREAD

NAAN

PLAIN 9 | GARLIC 12 | CHEESE 18 | BUTTER 11 | KASHMIRI 14 | NAAN BASKET 36

LACCHA PARATHA 10

DESSERT

FLAME BAKED GULAM JAMUN

TORCHED WITH BROWN SUGAR - CONTAINS ALCOHOL

25

TANDOOR GRILLED PINEAPPLE

PAIRED WITH COCONUT SORBET

28

JALEBI WITH RASGULLA

SERVED WITH ALMOND MILK CREAM

26

BARFI WITH INDIAN CARROT PUDDING

ENHANCED WITH HOMEMADE CURRY SORBET

22

LADDU

COMPLEMENTED WITH STEAMED MILK, AND ORANGE PULP

17

PEPPERMINT KULFI

GARNISHED WITH DRY ROASTED PINE NUTS

26

■ SPICY PREFERENCE: MILD | MEDIUM | HOT

ALL PRICES ARE QUOTED IN MALAYSIAN RINGGIT (MYR) AND SUBJECT TO 10% SERVICE CHARGE