

Jhann

TO START

PAANI POORI SHOTS

FILLED WITH FRESH YOGURT, CHOPPED SHALLOTS, TOMATOES, AND CUCUMBERS

19

YOGURT PAPDI CHAAT

POTATOES, TOMATOES, ONIONS, CORIANDER, POMEGRANATES, TOPPED WITH MINT AND TAMARIND CHUTNEY, AND CRISPY FRIED DOUGH

24

KEEMA

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

26

ZUCCHINI FRITTERS

DEEP FRIED ZUCCHINI STICKS ACCOMPANIED WITH CREAMY ALMOND CHUTNEY

26

COCKTAIL FIG POTATO TEMPURA

SUNDRIED FIGS, LIGHTLY SPICED BABY POTATOES AND COTTAGE CHEESE

32

SEAFOOD

TANDOOR GRILLED TIGER PRAWN

SERVED ON A BED OF SAFFRON RICE

78

SPICED SIZZLING TIGER PRAWN MASALA

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

62

PRAWN DO PIAZZA

PREPARED WITH ONIONS, CAPSICUM, AND GREEN CHILI

44

CURRIED GALAH PRAWN

SIMMERED IN ONION BASED GRAVY AND TRADITIONAL INDIAN SPICES

64

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

44

BLACK MUSSELS

ENGULFED IN VELVETY COCONUT AND TURMERIC GRAVY

56

TO SHARE

CAVIAR

IMMACULATELY SERVED WITH HOMEMADE MUSHROOM PATE, ON A RUSK

58

PAPADUM AFFAIR

A SELECTION OF PAPADUMS SERVED WITH AN ARRAY OF FOUR CHUTNEYS

36

TANDOORI FONDANT

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

69

SOFT SHELLED CRAB PAKORA

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

22

ONION BEIGNET

DEEP FRIED WITH BATTER, PAIRED WITH MINT CHUTNEY

24

POULTRY

THE KOHINOOR TANDOOR GRILLED CHICKEN

HALF - 59 WHOLE - 89

MOGUL ALMOND KORMA

BONELESS CUBES OF CHICKEN SIMMERED IN TRADITIONAL SPICES OF CORIANDER AND CUMIN, WITH HINTS OF ALMOND

46

MANCURIAN CHICKEN

CAREFULLY MADE WITH GARLIC, GINGER, AND RED CHILI

43

BUTTER CHICKEN

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

39

CHICKEN SPINACH

BONELESS CHUNKS OF CHICKEN COOKED IN CREAMY SPINACH

42

SPICED SIZZLING CHICKEN MASALA

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

49

CHICKEN GARLIC TIKKA

FRESH BONELESS CHICKEN MARINATED WITH GARLIC, YOGURT AND SIGNATURE SPICES.

28

FISH TIKKA

BONELESS CUBES OF FRESH WHITE MACKEREL MARINATED IN YOGURT AND SIGNATURE SPICES

32

MONSOON ADJIL

A CONCOCTION OF WARM HONEY ROASTED CASHEWS, ALMONDS AND MACADAMIAS PLACED IN A TOMATO.

22

CRISPY KALE CHAAT

FRESH KALE BATTER FRIED, SEASONED WITH HOMEMADE CHAAT MASALA, TAMARIND AND MINT CHUTNEY, SERVED WITH POTATOES

27

SPICED CHICKPEAS

FRIED AND RICHLY COATED WITH RICH INDIAN SPICES, GARNISHED WITH CURRY LEAVES

18

LAMB

TANDOOR GRILLED RACK OF LAMB

MAJESTICALLY PREPARED WITH SPINACH, AND CHICKPEA PUREE

82

SPICED SIZZLING LAMB MASALA

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

59

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

49

SOLEMN ROGAN JOSH

SLOW COOKED WITH CORIANDER, CUMIN, AND PAPRIKA

49

THE HYDRABADI

PREPARED WITH GARAM MASALA, CORIANDER, AND TURMERIC

45

VINDALOO

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

49

VEGETABLE

ROASTED AUBERGINE STEAK

TOPPED WITH PAN FRIED SHALLOTS, RED CHILI AND MUSTARD OIL

28

DHAL MAKNI

BLACK LENTILS AND KIDNEY BEANS RICHLY COMBINED WITH BUTTER AND CREAM

29

PALAK PANEER

HOMEMADE COTTAGE CHEESE COOKED IN CREAMY SPINACH

38

MANGO VEG KORMA

A VARIETY OF VEGETABLES COATED IN CASHEW BASED GRAVY

37

OKRA MASALA

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

29

JEERA ALOO

POTATOES FRIED WITH CUMIN, TURMERIC, RED CHILI AND CORIANDER

27

CURRIED CAULIFLOWER

COOKED IN RICH CASHEW AND BUTTERY GRAVY

29

LASOONI DHAL

MIXED YELLOW LENTILS TEMPERED WITH GARLIC, SUNDRIED RED CHILLIES, AND CLARIFIED BUTTER

27

RICE

BRIYANI

SOFT SHELL CRAB

49

PRAWN

44

LAMB

42

PLAIN

30

GARLIC SPINACH & COTTAGE CHEESE

24

TRUFFLE & WILD MUSHROOM

28

FIG & COTTAGE CHEESE

24

SAFFRON RICE

18

PULAU RICE

16

JEERA RICE

18

BASMATHI RICE

9

CHEESE

18

GARLIC

12

PLAIN TRUFFLE

25

BUTTER

11

KASHMIRI

14

PLAIN

9

NAAN BASKET

36

LACCHA PARATHA

10

BREAD

NAANERY

DESSERT

FLAME BAKED GULAM JAMUN

CONTAINS ALCOHOL

26

TANDOOR GRILLED PINEAPPLE

PAIRED WITH COCONUT SORBET

28

JALEBI WITH RASGULLA

SERVED WITH STEAMED HOT MILK

22

BARFI WITH INDIAN CARROT PUDDING

ENHANCED WITH MILK CREAM

22

LADDU

COMPLEMENTED WITH STEAMED HOT MILK

17

INDIAN BROWNIE

SERVED WITH HONEY YOGURT AND CRUSHED NUTS

26