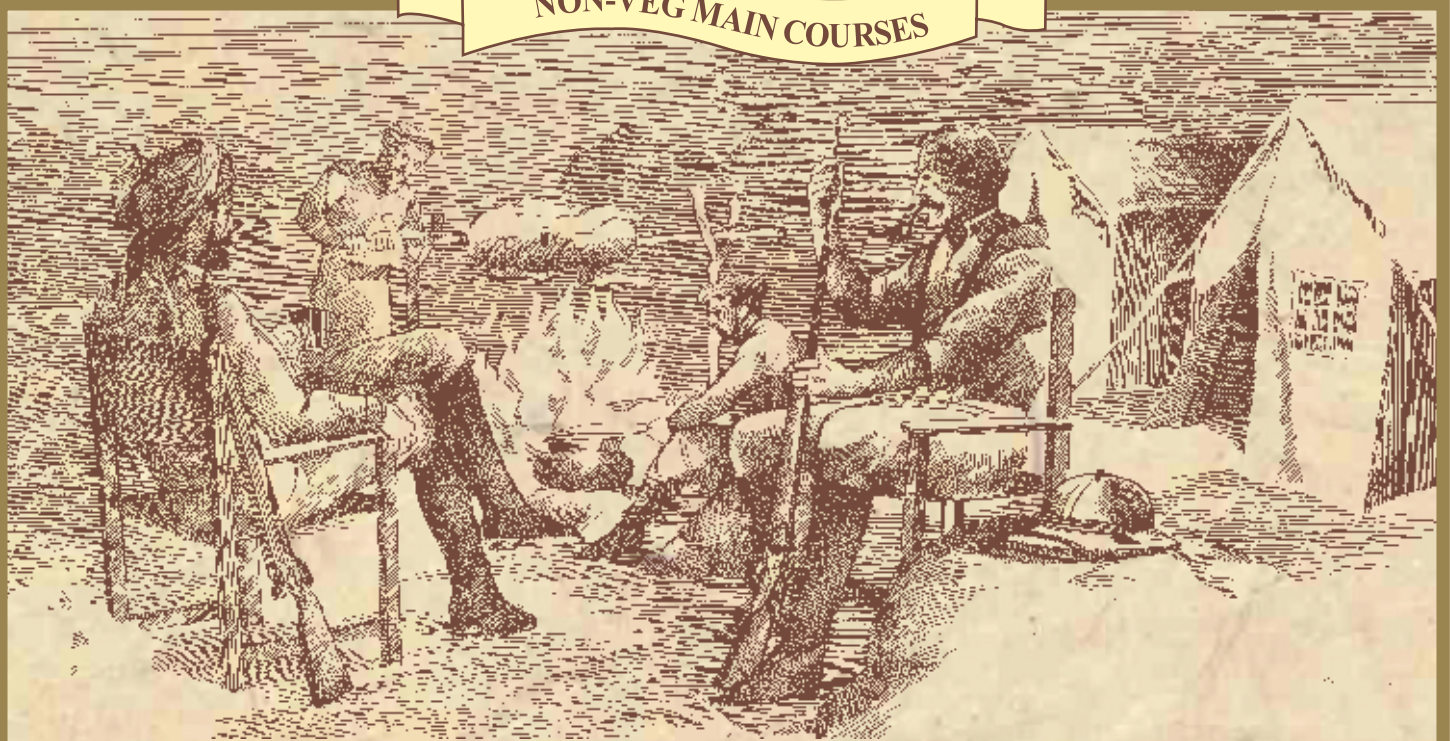


NON-VEG MAIN COURSES



It was not uncommon for some Royals in India to dispense with their retinue while on a 'shikaar' and rough it out in the wild during the hunt. Sometimes the catch of the day was cooked with materials borrowed from the huts of nearby villagers.

And then there was the Maharaja who even while importing his Scotch directly from source, was dissatisfied with the taste and the strength. His remedy - freshly shot quail and partridge immersed immediately in the barrel, to 'mature' the taste for the monarch.

- **SHARABI KABABI TIKKA MASALA** (Chor Bizarre, Delhi) 495
 Chicken Tikka Cooked In A Rich Tomato & Onion Gravy,
 Flamed With A Peg Of Brandy
- **NEHARI GOSHT** (Lucknow) 495
 Tender Pieces Of Lamb Cooked With Curd & Brown Onion On Dum
 Sealed With Aromatic Spices
- **CHHOTE TAMATAR GOSHT** (Punjab) 495
 Lamb Cooked With Cherry Tomatoes & Rich Lamb Stock
- **RARA GOSHT** (Punjab) 495
 Tender Lamb & Its Mince Cooked With Onions, Tomatoes & Indian Spices
- **MURGA MASKA MAARKE** (Delhi) 475
 Tandoori Chicken Simmered In A Tomato & Butter Gravy,
 Liberally Laced With Cream. A Must For The Calorie Conscious
- **CHOTTE PYAAZ KA MURG** (Punjab) 495
 Chicken Tikka Cooked With Cocktail onions In Rich Cashewnut Gravy

Dum Pukht

Once upon a time there lived a Nawab, Asaf-ud-Dulah, who, to create work for his famine stricken subjects, had a monument built by day and demolished by night. Known as the 'Bada Imambara', each day it was built and torn down - so creating work for the people.

In the camp they lived in, occurred a serendipitous discovery. When the king sampled their food, cooked in sealed pots over a slow fire, to allow for an unsupervised kitchen, he found the food excellent. His chefs refined it, and 'Dum Pukht' was born. The food of commoners that was fit for kings.



- Vegetarian
- Non-Vegetarian

Prices mentioned are in Rupees. Taxes extra as applicable. Service charge extra.