



# *Menu*



# Awadh the royal *Cuisine of India*

Cooking on Wood Fire, Charcoal & Smoke

Taking Food in Remembrance of Master







## MAIN COURSE

### HARA KEBAB

Garden pick baby spinach, Bengal gram, Fall Season Spices, Grilled on Local Wood-Fire

### MATHRIYA

Fenugreek, Spiced Flour, Carom Seeds, Ghee, Smoked Garlic and Tomato Relish

### ZAFFRANI PANEER KA SULA

Saffron Stems & Cardamom Infused Paneer, Roasted Garlic on Charcoal, Baby-Coriander Chutney

### MUSSALAM

Seasoned Whole Baby Cauliflower, Kasturi, Khoya, Candied Pistachios, Sultans, Amar-rood Chutney

### KAALEE MIRCH KA PANEER QUARMA

Peppercorn infused Paneer, Smoked Butter, Almond and Saffron Gravy, Vadouvan Dust

### SUBZ DIL FAREB

Garden Fresh Vegetables Cooked on Wood-Fire

### DAL

Mixed Lentils, Roasted Garlic, Smoked-Ghee, Kashmiri Chili Oil

DATE: 25<sup>th</sup> & 26<sup>th</sup> September, 2023  
Venue: Pearl Hotel  
Charges: 5000/- Per head  
Chef: Vijay Sadhu

## BREAD

### ROTI NOSH FARMAYEIN

- Bharwan Kulcha
- Warqui Paratha
- Roti
- Naan

## NAWAB OF ARCOT

### BASMATI KI SHAAN

- Lucknowi Dum Biryani
- Garden Fresh Vegetables, Biryani Spices, Saffron, Rose Water, Candied Fruits & Nuts

## SHEERNIE OR DESSERTS

- Rabri Lachhedaar
- Saffron, Cardamon, Rose, Candied Dry Fruits & Nuts, Brulee
- Shahi Tukra

RESERVE YOUR SPACE NOW





