



VEGAN

Does not contain dairy products, eggs, animal flesh/ bones



EGGLESS

Contains no eggs



VEGETARIAN

Contains no eggs, animal flesh/ bones or animal fat



NON-VEGETARIAN

May contain eggs, dairy products and/ or animal flesh/ bones



Indicates that the dish can be served in the sealed dum style of the Oudh, cooked specially on order



Indicates specialties of Oudh

All rates are in Indian Rupees
Taxes as applicable, will be charged.

We do not use oils that contain trans fats.
We do not serve beef or pork.

Cover : The Rūmī Darwāzā, Lucknow - 1890s
Inside Cover : The Barā Imāmbārā Gateway, Lucknow - c. 1862
Back Cover : Dilkushā Kothī, Lucknow - December 1864 - early 1865

Oudh is the central Indian region around Lucknow.

Oudh was celebrated for its high standards of gastronomic etiquette, which are still preserved by its famous bāwarchīs (chefs) who continue to follow the traditional style of cooking handed down to them by their ancestors.

Nawab Wajid Ali Shah, the last Nawab of Oudh, was a great lover of art, culture & food. It was during his period that several bāwarchikhānās (kitchens) flourished, owing to the high degree of culinary skills of his cooks who vied with each other to cook exquisite delicacies, to their masters' desires.

The most exciting method used in Oudhi cooking is the Dum Pukht. Dum means to breathe and pukht to cook. Dum Pukht involves placing ingredients in a traditional clay pot called deggh or hāndi, which is then sealed with a veil of flour dough, to trap the steam. The sealed pot is placed on a coal fire so that the ingredients simmer in their own juices until tender and delicious. (Pictures overleaf)

The Oudh brings to you the true essence of this magnificent cuisine.



Dum Biryāni



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Nosh-ē-Shuruaat (Starters)

✓ Jal Zeerā

A refreshing drink flavoured with cumin,
mint and lemon juice (50.75 k cal) Serving Size 250 ml

250.00

■ Lassi Manpasand 🥛

Churned yoghurt shake, sweet or salted
(195/161.08 k cal) Serving Size 250 ml

400.00

✓ Ras Bahār

Seasonal fresh fruit juice (149.88 k cal) Serving Size 200 ml

400.00

Ibtēdaa-ē-Shorbā (Soups)

▢ Yakhni Shorbā 🍲 🌾

A delicate extract of mutton (462.23 k cal) Serving Size 200 ml

450.00

■ Dal Shorbā 🌾

A lentil soup tempered with garlic
(272.98 k cal) Serving Size 200 ml

350.00

■ Surkh Shorbā 🥛 🌾

The all time favourite tomato soup flavoured with
cinnamon & coriander (894.88 k cal) Serving Size 200 ml

350.00

■ Badam Shorbā 🍲 🌾 🥛

Almond soup tempered in Lucknawi Style
(313.74 k cal) Serving Size 200 ml

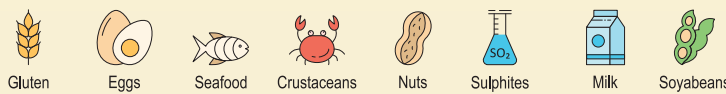
450.00



Jhīṅgā Mehrunnisā



Lehsooni Malāi Tikkā



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Khazānā-é-Kabāb (Kebābs)

▲ **Jhīṅgā Mehrunnisā** 🦐 🥤
Marinated fresh prawns, saffron flavoured,
roasted in a tandoor (637.8 k cal) Serving Size 250 gm
2250.00

▲ **Māhi-é-Gulfām** 🐟 🥤
Marinated chunks of fish,
cooked over charcoal (915.19 k cal) Serving Size 350 gm
1850.00

▲ **Shāhi Zafrāni Murgh** 🍗 🥤 🥚
Pieces of whole chicken marinated in select spices,
cashew nut paste and flavoured with saffron
roasted in clay oven (1986.08 k cal) Serving Size 650 gm
1850.00

▲ **Lehsooni Malāi Tikkā** 🥤
Garlic flavoured chicken chunks, cooked in a tandoor
(1001 k cal) Serving Size 300 gm
1650.00

▲ **Murgh Lazeez Seekh** 🍗 🥤
Minced chicken with a blend of spices, skewered and
roasted in a tandoor (673.05 k cal) Serving Size 250 gm
1650.00

▲ **Nakhās Ki Boti** 🍗 🥤
Tender chunks of lamb marinated with spices and herbs, tossed with
onions on a griddle (1271.09 k cal) Serving Size 300 gm
1850.00

Tandoor - earthen oven




Tohfā-é-Noor



Pudínā Kabāb





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▲ **Husainabadi Seekh** 
A combination of minced mutton with spices
rolled and roasted on skewers (923.02 k cal) Serving Size 250 gm
1850.00

 ▲ **Galāvat Kabāb** 
Minced mutton, herbs and spices cooked on a griddle
(2179.86 k cal) Serving Size 200 gm
1850.00




Mulaihza Farmaiyē (Vegetarian Kebābs)

  **Tohfā-é-Noor**  
Saffron flavoured cottage cheese rolls stuffed with
khoya and nuts finished in Chef's own style
(853.32 k cal) Serving Size 200 gm
1050.00

 **Paneer Tikka** 
Marinated cubes of cottage cheese, cooked on charcoal
(1217.73 k cal) Serving Size 350 gm
1050.00

  **Aminabadi Khumb**  
Mushroom marinated with select herbs, spices and
cooked delicately on hot plate (709.28 k cal) Serving Size 250 gm
1050.00

 **Hariyālī Kabāb**  
A delicacy of spinach and green peas stuffed with
cottage cheese and herbs, shallow fried
(801.09 k cal) Serving Size 250 gm
950.00

 **Pudínā Kabāb**  
An in-house vegetarian speciality -
cottage cheese and mint kabābs (1841.14 k cal) Serving Size 250 gm
950.00

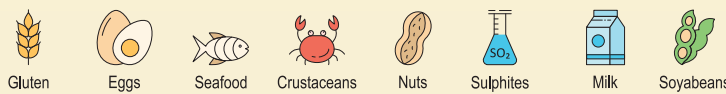
 **Sunehri Seekh**  
A combination of minced vegetables, skewered and
roasted on charcoal (463.57 k cal) Serving Size 250 gm
950.00



Mallikā-é-Dariyā



Murgh Rihānā



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Nazrānā Hāndī Sē (Curries from the Oudh)

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☑ ☺ Mallikā-é-Dariyā ☺ 🐞 🥚

Fresh river prawns cooked in a coconut flavoured curry
(1225.06 k cal) Serving Size 400 gm

2250.00

☑ ☺ Noor-e-Mahi ☺ 🐟 🥚

Delicate chunks of fish cooked in a smooth curry,
tempered with mustard (1497.06 k cal) Serving Size 450 gm

1850.00

☑ ☺ Murgh Fātimī ☺ 🥚 🥚

A tribute to the Chefs of Awadh -
an exotic chicken delicacy (5605.4 k cal) Serving Size 900 gm

1850.00

☑ ☺ Murgh Wajid Ali ☺ 🥚 🥚

Barbecued chicken simmered in a
smokey rich tomato, khoya gravy (1889.68 k cal) Serving Size 350 gm

1650.00

☑ ☺ Murgh Rihānā ☺ 🥚 🥚

Barbecued chicken simmered in a gravy of cashew nut, tomato
and cream. A universal favourite. (3876 k cal) Serving Size 350 gm

1650.00

☑ ☺ Murgh Siddam Pukht ☺ 🥚 🥚

Boneless chicken cooked in
our Chef's signature style (2274.45 k cal) Serving Size 350 gm

1650.00

☑ ☺ Koh-é-Dāliganj ☺ 🥚

Mutton cooked in onion & cashew gravy - an all time favourite of
Nawabs of Awadh (2309.6 k cal) Serving Size 400 gm

1850.00

☑ ☺ Oudhi Qormā ☺ 🥚 🥚

Boneless mutton cooked in traditional Awadhi style
(1895.39 k cal) Serving Size 350 gm

1850.00

☑ ☺ Nihari Gosht ☺ 🥚

Tender pieces of mutton simmered to perfection in
Chef's select spices (1396.41 k cal) Serving Size 400 gm

1850.00



Husainabad Bazaar Gateway, Lucknow - c. 1867



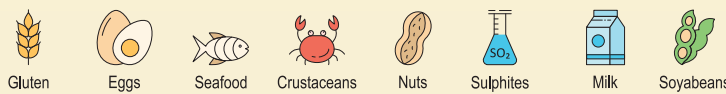
Roshan-ud-daula Kothi (north side), Lucknow - 1870s



Paneer Karhāhi Sé



Dahi Ké Koftey



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Nemat-é-Zameen

(Vegetarian Fare)

■ Paneer Hazrat Mahal 🥛 🥛 🌾

Cottage cheese stuffed with mint chutney, simmered in a smooth gravy of tomatoes and cream (1177.45 k cal) Serving Size 350 gm
1050.00

■ Paneer Karhāhi Sé 🥛 🥛 🧪

Tender Cottage Cheese fingers sautéed with slices of onion, tomato, capsicum and a blend of spices (1019.72 k cal) Serving Size 300 gm
1050.00

■ Paneer Rihānā 🥛 🌾

Cubes of cottage cheese simmered in a gravy of cashew nut, tomato and cream (2292.38 k cal) Serving Size 350 gm
1050.00

■ Gobhi Musāllām 🥛 🌾

Steamed & stewed whole cauliflower topped with curry cooked in Chef's own style (2903.67 k cal) Serving Size 450 gm
1050.00

■ Dahi Ké Koftey 🌾 🥛 🌾

Cottage cheese dumplings simmered in a saffron flavoured yoghurt gravy (1629.08 k cal) Serving Size 300 gm
1050.00

■ ZarkhéZ Zameen 🥛

Choice of cottage cheese / mushrooms tossed with spinach, tempered with garlic (884.23 k cal) Serving Size 250 gm
1050.00

✓ Bhindi Zāiqedār

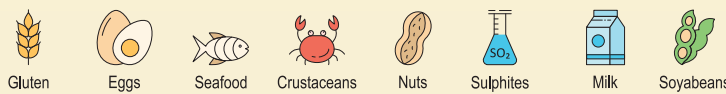
Okra cooked in traditional Awadhi spices (1644.22 k cal) Serving Size 200 gm
950.00



Nishātganj Ki Jhālfārézi



Khiley Phool





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  **Nishātganj Ki Jhālfārézi** 
A blend of juliennes of beans, carrots, onions & bell peppers
(513.23 k cal) Serving Size 250 gm

950.00

 **Dum Ki Arbi**  
Colocasia cooked in a tangy spice mix in dum style
(893.93 k cal) Serving Size 250 gm



950.00

 **Khiley Phool** 
Flourettes of cauliflower, pimentoes and onions,
stir fried in a tangy spice mix (663.44 k cal) Serving Size 250 gm

950.00

 **Sabz-é-Gulistān**  
Choice of seasonal vegetables (779.5 k cal) Serving Size 250 gm

950.00

 **Dāl Sultāni** 
Yellow lentils cooked in traditional Awadhi style
(286.9 k cal) Serving Size 300 gm

750.00

  **Dāl Oudhi** 
An in-house black lentil speciality
(560.8 k cal) Serving Size 350 gm

750.00

 **Rāitā** 
Choice of Ramgarhi, Irani, Pineapple, Plain Curd
(186.54 k cal) Serving Size 120 gm

300.00

 **Bāgh-é-Bāhār**
Garden fresh salad (74.79 k cal) Serving Size 200 gm

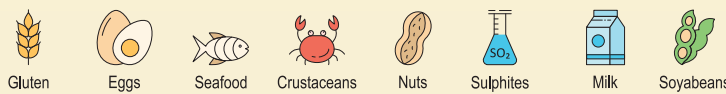
300.00



Teh Biryāni



Gulnār Biryāni



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Biryāni Aur Chāwal

(Biryānis and Rice)

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🌿 ▲ 🍲 **Murgh Biryāni** 🥚 🥛
Chicken and bāsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh (1637.48 k cal) Serving Size 650 gm
1850.00

🌿 ▲ 🍲 **Teh Biryāni** 🥚 🥛
Lamb and bāsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh (1502.77 k cal) Serving Size 600 gm
1850.00

🟢 🍲 **Gulnār Biryāni** 🥛
Rice and vegetables cooked with aromatic herbs and spices in the dum style of the Oudh (732.3 k cal) Serving Size 500 gm
950.00

🟢 🍲 **Kathal Biryāni** 🥛
Rice and Jackfruit cooked with aromatic herbs and spices in the dum style of the Oudh (1110.84 k cal) Serving Size 550 gm
950.00

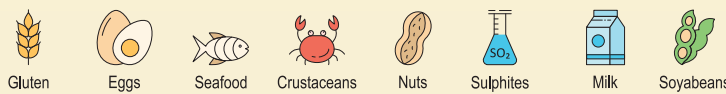
🟢 **Saādey Chāwal** 🥛
Plain steamed bāsmati rice (100 k cal) Serving Size 400 gm
550.00



Warqi Parānthā, Sheermāl and Gilāfi Kulchā






Oudhi Naan, Roomali Roti and Tañdoori Roti




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Rotiyāñ Dāawat-ē-Shāhi
(Indian Breads)

  **Gilāfi Kulchā**  
Special Awadhi bread (1262.98 k cal) Serving Size 500 gm
300.00

 **Sheermāl**  
Saffron-flavoured bread baked in tandoor
(1172.43 k cal) Serving Size 500 gm
300.00

  **Warqi Parānthā**  
Flaky Awadhi bread cooked on a griddle
(1518.31 k cal) Serving Size 250 gm
300.00


 **Oudhi Naan***  
(574.83 k cal) Serving Size 300 gm
250.00

 **Pudinā Parānthā***  
(269.56 k cal) Serving Size 250 gm
250.00

 **Roomāli Roti** 
(169.47 k cal) Serving Size 100 gm
200.00

 **Tañdoori Roti** 
(141.23 k cal) Serving Size 100 gm
200.00

 **Khameeri Roti**  
(591.45 k cal) Serving Size 150 gm
200.00

* Vegan options available 



Khush Zaiqā






Qulfi Fāloodā



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Shēerini-Ka-Daur (Desserts)




■ **Khush Zaiqā**   
Milk dumplings fried and soaked in
flavoured sugar syrup (726.68 k cal) Serving Size 150 gm
500.00

■ **Mālpūā Rabrī**   
Sweet pancakes with reduced sweetened milk
(937.04 k cal) Serving Size 150 gm
500.00


■ **Muzāffar***   
Awadhi style vermicelli with nuts
(1333.84 k cal) Serving Size 100 gm
500.00

■ **Gulab Kheer**  
A Rose flavoured rice pudding
(510.07 k cal) Serving Size 150 gm
500.00

■ **Shahi Tukra**   
Indian bread pudding with
reduced sweetened milk (1497.84 k cal) Serving Size 250 gm
500.00

■ **Qulfi Fāloodā**   
A chilled dessert of reduced sweetened milk
flavoured with rose-petals/betel leaf/pistachio
served with falooda (141 k cal) Serving Size 60 gm
500.00

■ **Barfeeli Mehek** 
Choice of Ice Cream
(276 k cal) Serving Size 120 gm
500.00

* Vegan options available 



Hariyālī Kabāb



Paneer Hazrat Mahal



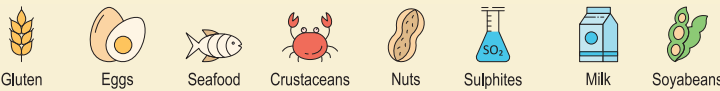
Paneer Tikka



Koh-é-Dāliganj



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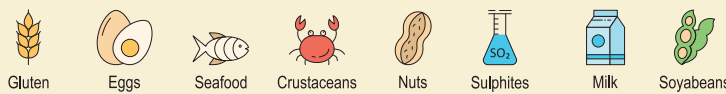
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Mālpūā Rabī



Muzāffar



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