VEGETARIAN
Contains no eggs, animal flesh/ bones or animal fat

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

EGGLESS
Contains no eggs

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

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

All rates are in Indian Rupees and include a 2.5% service charge. Taxes, as applicable, will be charged.

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

Cover : The Rũmĩ Darwãzã, Lucknow - 1890s
Inside Cover : The Barã Imãmbãrã Gateway, Lucknow - c. 1862
Back Cover : Dilkushã Kothi, Lucknow - December 1864 - early 1865

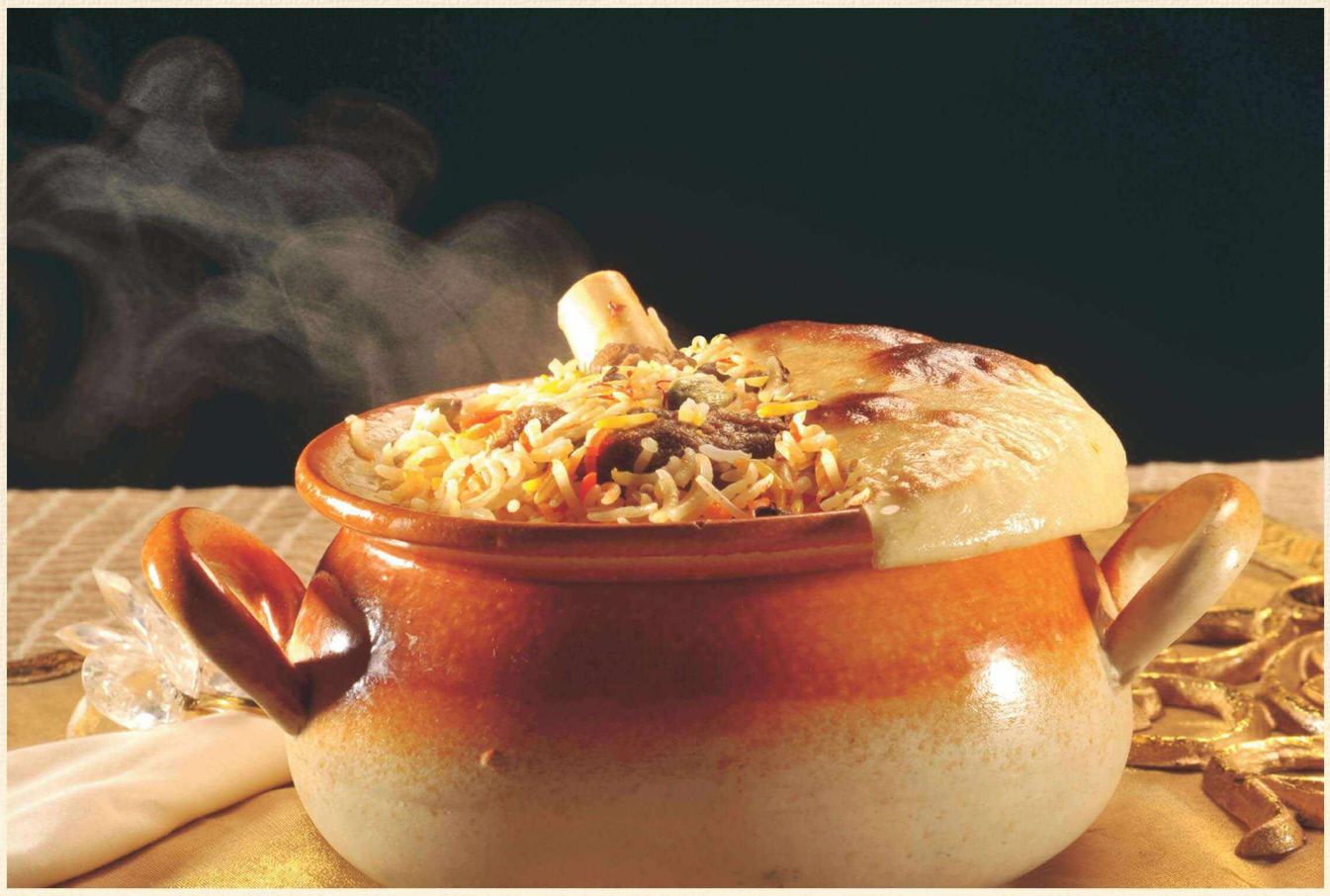
Oudh is the central Indian region around Lucknow.

Oudh was celebrated for its high standards of gastronomic etiquette, which are still preserved by its famous *bãwarchĩs* (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 *bãwarchikhãnãs* (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 *degh* or *hãndi*, 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 Biryãni

Nosh-é-Shuruaat
(Starters)

Jal Zeerã
Lemon juice flavoured with cumin and mint

150.00

Lassi Manpasand
Churned yoghurt-shake : sweet or salted

200.00

Ras Bahãr
Seasonal fresh fruit juice

225.00

Ibtedaa-é-Shorbã
(Soups)

Lucknowi Yakhni Shorbã
Flavoured extract of mutton

200.00

Dal Shorbã
A lentil soup tempered with garlic

200.00

Surkh Shorbã
Tomato soup flavoured with cinnamon and coriander

200.00

Jhĩñgã Mehrunnisã

Lehsooni Malãi Tikkã

Khazãnã-é-Kabãb

(Kebãbs)

Jhiñgã Mehrunnisã

Marinated prawns flavoured with saffron and roasted in a tandoor

1200.00

Mãhi-é-Gulfãm

Marinated chunks of fish, cooked over charcoal

800.00

Lehsooni Malãi Tikkã

Garlic flavoured chicken chunks, cooked in a tandoor

800.00

Murgh Surkñ Añgaar

Pieces of chicken marinated and roasted over red hot charcoal

900.00

Murgh Lazeez Seekh

Minced chicken and a blend of spices, skewered and roasted in a tandoor

800.00

Nakhãs Ki Boti

Chunks of lamb marinated with spices and herbs, cooked on a griddle

800.00

Tandoor - earthen oven

Tohfã-é-Noor

Pudínã Kabãb

Shãhi Seekh Kabãb

Minced mutton and spices rolled and roasted on skewers

800.00

Galãvat Kabãb

Minced mutton, herbs and spices cooked on a griddle

800.00

Shãhi Shãmi Kabãb

Meat and lentil kabãb with stuffing, cooked on a tawã in the Oudh style. Served only after sunset

800.00

Mulaihza Farmaiye

(Vegetarian Kebãbs)

Tohfã-é-Noor

Saffron flavoured cottage cheese rolls

550.00

Paneer Tikka

Cubes of cottage cheese in a spicy marinade of ginger, garlic, curd and a blend of spices, cooked in an earthen oven

550.00

Hariyãlí Kabãb

A vegetarian kabãb of spinach and green peas stuffed with cottage cheese and herbs, shallow fried

550.00

Pudínã Kabãb

An in-house vegetarian speciality – kabãbs made of cottage cheese and mint

550.00

Sunehri Seekh

A combination of minced vegetables, skewered and roasted on charcoal

475.00

Mallikã-é-Dariyã

Husainãbãdi Gosht

Nazrãnã Hãndĩ Sé

(Curries from the Oudh)

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

Mallikã-é-Dariyã

River prawns cooked in coconut and cream gravy, flavoured with saffron

1200.00

Murgh Fãtimí

A tribute to the chefs of Oudh – a chicken delicacy

1000.00

Murgh Rihãnã

Barbecued chicken simmered in a gravy of cashew nut, tomato and cream. A universal favourite

800.00

Murgh Siddam Pukht

Boneless chicken cooked in our chef's signature style

800.00

Koh-é-Dãliganj

Mutton cooked in onion and cashew gravy – an all time favourite of Nawabs of Oudh

800.00

Oudhi Qormã

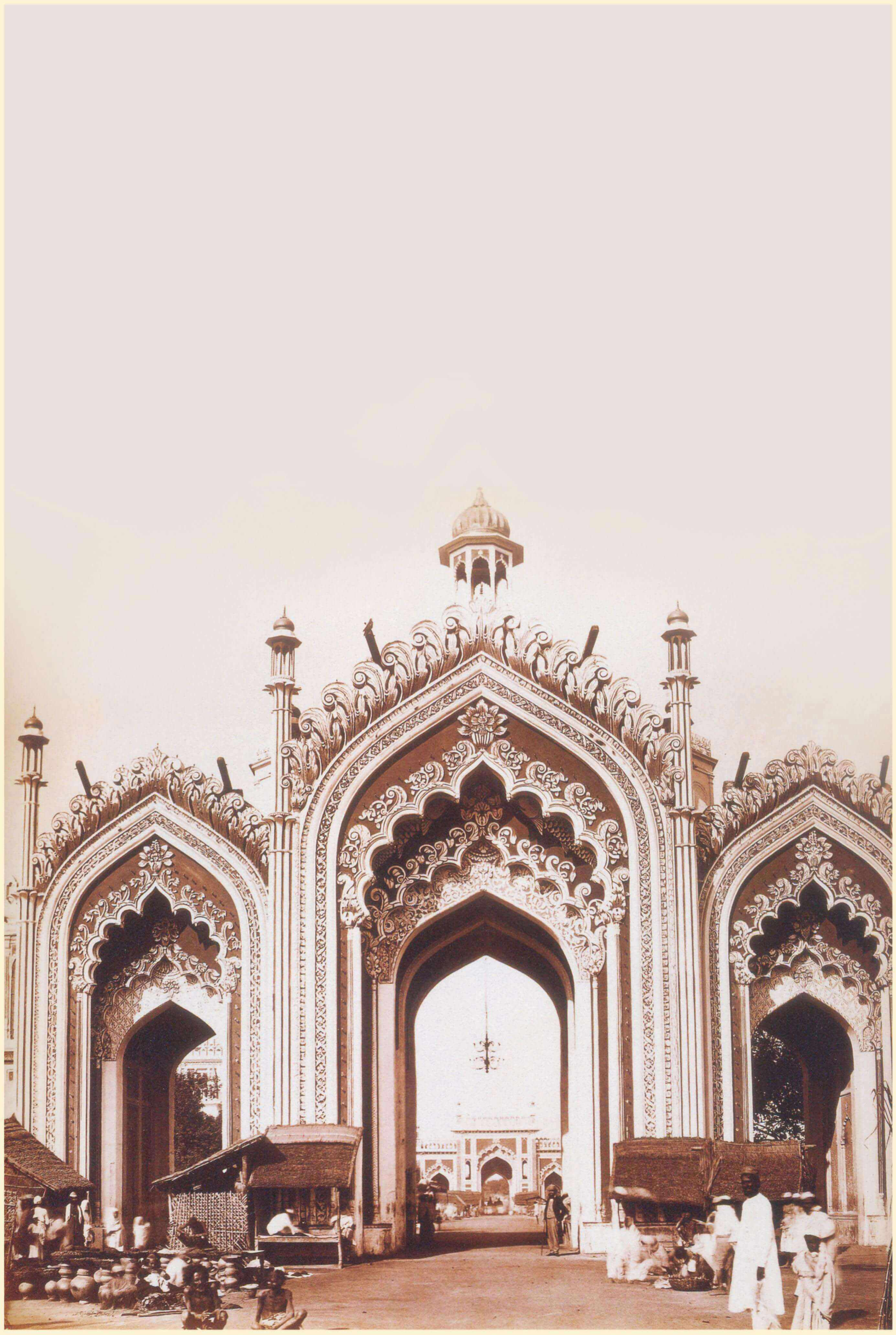
Boneless mutton cooked in traditional Oudhi style

800.00

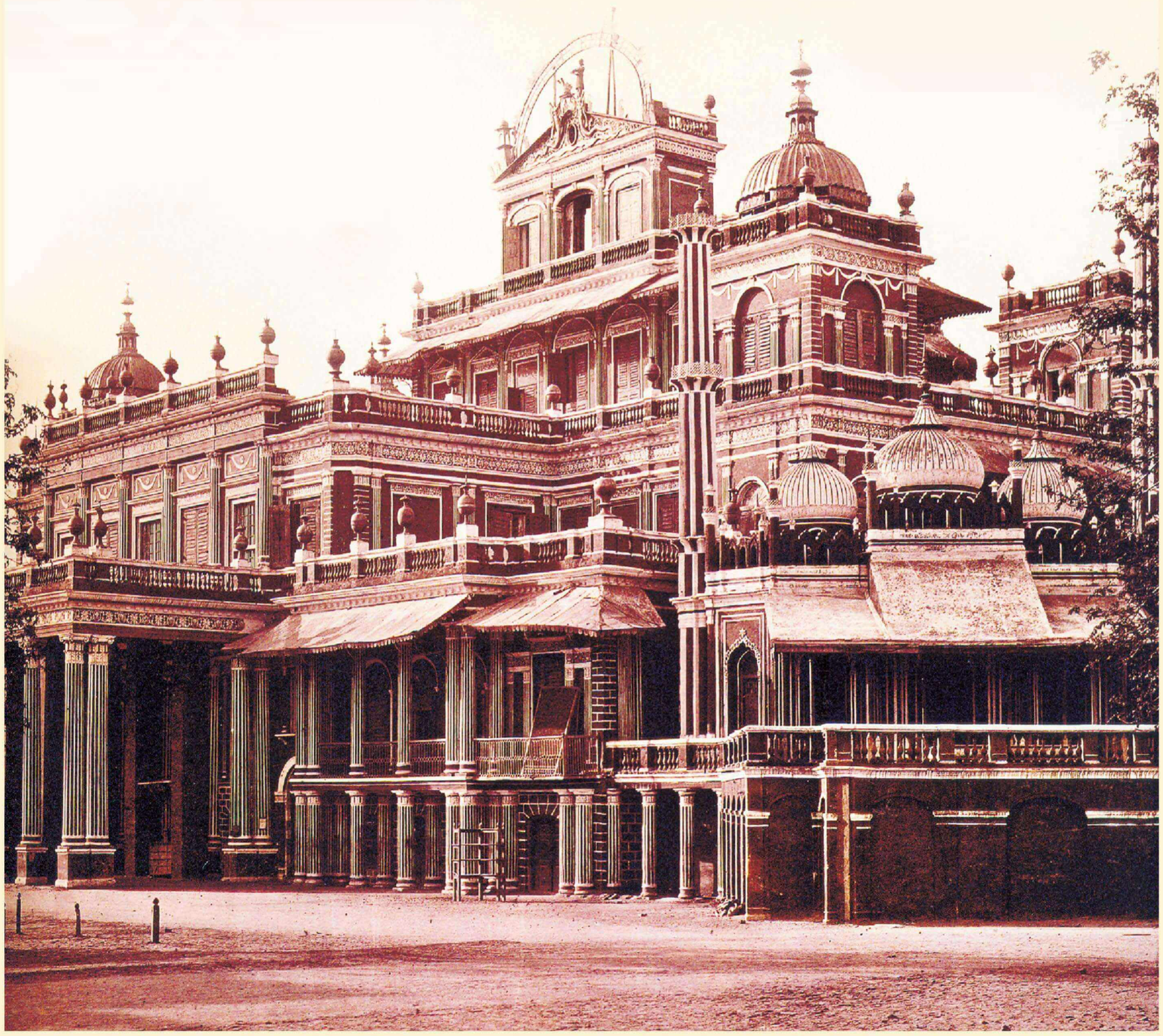
Husainãbãdi Gosht

Mutton & potato roundels simmered in a curry, flavoured with selected spices

800.00



Husainabad Bãzaar Gateway, Lucknow - c. 1867



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

Paneer Karhãhi Sé

Dahi Ké Koftey

Nemat-é-Zameen

(Vegetarian Fare)

Paneer Hazrat Mahal ●

Chutney stuffed cottage cheese in a rich gravy of tomatoes, cashew nuts and almonds

550.00

Paneer Karhãhi Sé ●

Cottage cheese fingers sautéed with slices of onion, tomato & capsicum and a blend of spices

550.00

Paneer Rihãnã ●

Cubes of cottage cheese simmered in a gravy of cashew nut, tomato and cream

550.00

Noor-é-Chaman ●

Cottage cheese in a smooth spinach curry

550.00

Dahi Ké Koftey ●

Curd balls simmered in a saffron flavoured gravy

550.00

Shabnam Curry ● ○

Button mushrooms & green peas cooked in an aromatic gravy with a tinge of ginger

550.00

Zarkhéz Zameen ● ○

Mushrooms & Vegetables tossed with a blend of spices

550.00

Nishãtganj Ki Jhalfarézi

Khiley Phool

Nishãtganj Ki Jhalfarézi

A blend of the juliennes of beans, carrots and onions

475.00

Khiley Phool

Flourettes of cauliflower stir fried with bell peppers, onions and tomatoes

475.00

Sabz-é-Gulistãn

Choice of seasonal vegetables

475.00

Dãl Sultãni

Yellow lentils cooked in the traditional Oudhi style

300.00

Dãl Oudhi

An in-house black lentil speciality

300.00

Rãmgarhi Rãitã

Churned curd with cucumber and tomato

125.00

Bãgh-é-Bahãr

Garden fresh salad

125.00

Teh Biryãni

Gulnãr Biryãni

Biryãni Aur Chãwal

(Biryãnis and Rice)

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

Murgh Biryãni

Chicken and bãsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh

800.00

Teh Biryãni

Lamb and bãsmati rice cooked with aromatic herbs and spices in the dum style of the Oudh

800.00

Gulnãr Biryãni

Rice and vegetables cooked with aromatic herbs and spices in the dum style of the Oudh

475.00

Sãdey Chãwal

Plain steamed bãsmati rice

325.00

Warqi Parãnthã, Sheermãl and Gilãfi Kulchã

Oudhi Naan and Tañdoori Roti

Rotiyãñ Dãwat-é-Shãhi

(Indian Breads)

Gilãfi Kulchã ◉
Special Oudhi bread

110.00

Sheermãl ◉
A rich saffron-flavoured bread

110.00

Warqi Parãnthã ◉
Flaky Oudhi bread with butter, cooked on a griddle

110.00

Oudhi Naan ◉ *

95.00

Pudĩnã Parãnthã ◉ *
Sprinkled with mint

95.00

Roomãli Roti ◉ ○
A handkerchief thin bread

95.00

Tañdoori Roti ◉ ○

95.00

**** Vegan options available with olive oil*** ○

Khush Zaiqã

Muzãfar

Sheerini-Ka-Daur

(Desserts)

Khush Zaiqã
Milk dumplings fried and soaked in flavoured sugar syrup
250.00

Mãlpúã Rabrĩ
Sweet pancakes with reduced sweetened milk
250.00

Muzãfar *
Oudhi style vermicelli with nuts
250.00

Shãhi Tukrã
Indian bread pudding with reduced milk
250.00

Qulfi Fãloodã
A chilled dessert of reduced sweetened milk with pistachio & saffron, served with falooda and a dash of flavoured sugar syrup
250.00

Barfeeli Mehek
Choice of Ice Cream
250.00

(Sugar Free Desserts)

sweetened with stevia–a natural sugar substitute

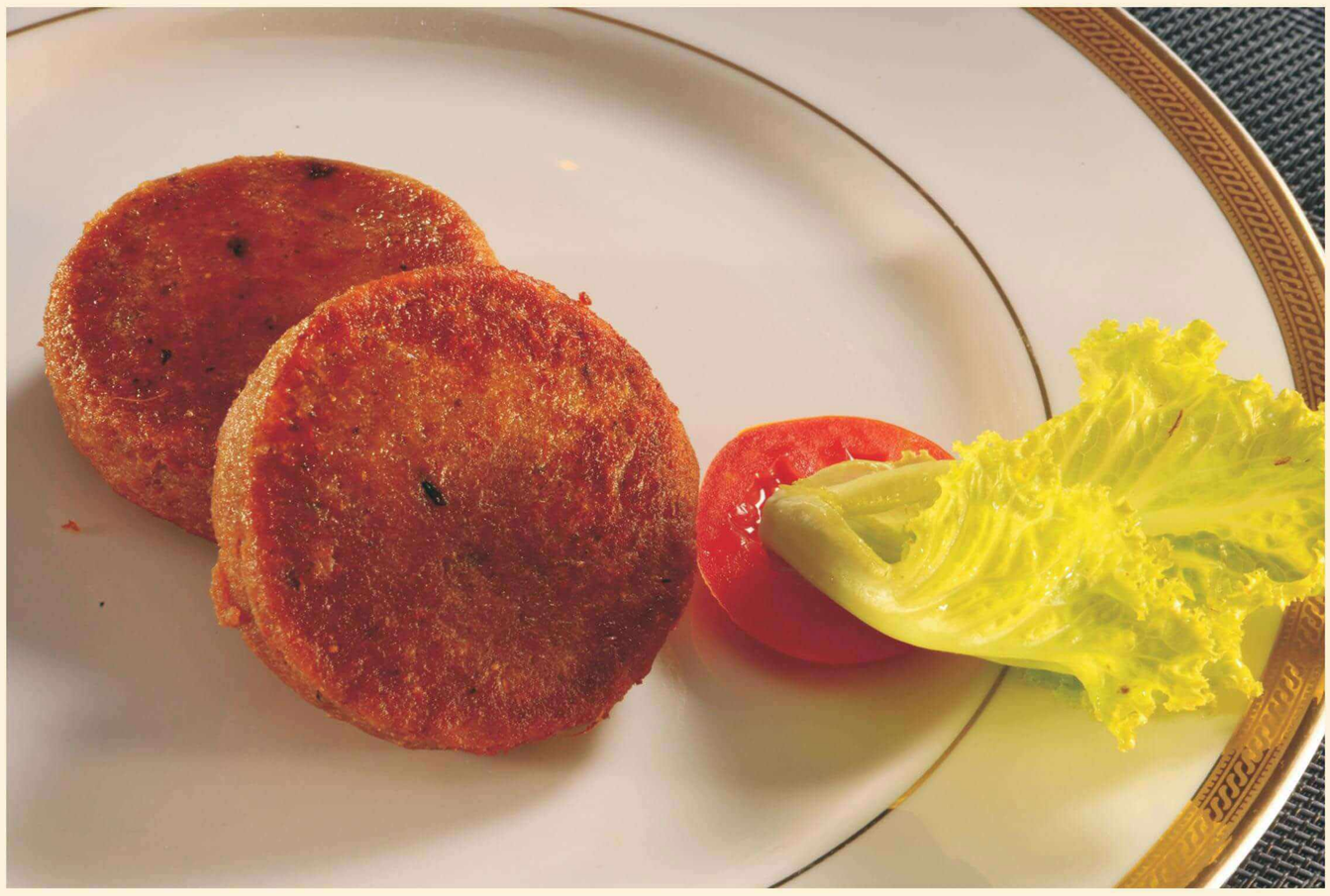
Firnee
A dessert made with rice and whole milk
250.00

Sheer-é-Oudh
Vermicelli cooked with reduced milk
250.00

**** Vegan options available***

Tohfã-é-Noor

Seekh Kabãb Sabz



Shãhi Shãmi Kabãb

Oudhi Qormã

Lehsooni Malãi Tikkã

Aminabãd Ka Pasandã

Mãlpúã Rabrĩ

Qulfi Fãloodã