






A Journey Across India

AT THE MANOR, EACH PLATE IS MORE THAN FLAVOUR — IT IS HISTORY,
GEOGRAPHY, AND MEMORY. INDIA IS NOT ONE CUISINE BUT MANY — EACH
SHAPED BY LAND, CLIMATE, AND CULTURE.



SOUTH INDIA

COCONUT, FIRE & FERMENTATION

South India is a land where coconut palms meet spice gardens. Kerala's backwaters give us meen moilee and prawn mango curries enriched with coconut milk and tempered with curry leaves. Tamil Nadu brings the fire of Chettinad cuisine – black pepper, star anise, fennel, and kalpasi (stone flower) roasted into masalas of unmatched depth. Andhra and Telangana are known for their gongura (sorrel leaves) and fiery podis, while Karnataka layers warmth with bisi bele bath and Mangalorean ghee roasts. Here, fermentation is sacred: dosa, idli, appam, and puttu – soft, sour, and sustaining. This is food that sings of monsoon rains and temple courtyards, sharp in spice yet balanced with coconut's cream.

SIGNATURE FLAVOURS:

1. **Chettinad (Tamil Nadu):** Black pepper, fennel, star anise, and kalpasi (stone flower) ground into fiery masalas.
2. **Kodava (Coorg, Karnataka):** Peppercorn-rich curries, wild game, and kachampuli (smoky vinegar) defining the highlands.
3. **Kerala (Malabar Coast):** Coconut, curry leaf, and tamarind shaping stews and seafood.



ENTRÉE

- LOTUS IN JAGGERY CARAMEL** 24
Lotus root medallions tossed in Kerala jaggery glaze with ginger and spice.
Wine Pairing: Marques de Murrieta Reserva 2021 – Rioja's spice complements fusion flavours.
- TEMPLE COURTYARD FRITTERS** 20
Traditional dal vadaï paired with coconut-beetroot dip, evoking temple prasad.
Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 – zesty acidity balances fried texture.
- PORCINI TRUFFLE TARTLETS** 26
Truffle-scented porcini ragout folded into bite-sized tart shells.
Wine Pairing: Faiveley Nuits-St-Georges Les Montrozier 2022 – earthy Pinot Noir echoes truffle depth.
- POLLICHATTU MEEN LEAF PARCEL** 30
Fish wrapped in banana leaf with fiery Malabar masala, grilled to tenderness.
Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 – zesty acidity lifts chilli and fish oils.
- ANDHRA SPICE PRAWN BITES** 34
Prawns tossed with curry leaves and spices, stir-fried to crunch.
Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 – grassy freshness complements curry leaves.
- CHICKEN VEPUDU À LA TELANGANA** 30
Fiery Andhra style chicken fry with aromatic southern spices.
Wine Pairing: Marques de Murrieta Gran Reserva 2016 – mature Rioja depth stands up to spice and ghee.
- SUKKA MUTTON CANAPÉS** 34
Dry-spiced Mangalorean mutton served on flaky crisps.
Wine Pairing: Pio Cesare Barolo Ornato 2019 – Nebbiolo tannins grip the intense dry spice.

All prices are subject to service charge & governmental taxes

MAIN COURSE

RAW MANGO KADHI ELIXIR

26

Tangy yogurt kadhi infused with raw mango, tempered with spices.

Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 (New Zealand) – vibrant acidity complements the spice mix.

VELOUTÉ OF FOREST MUSHROOMS

26

Creamy cashew korma with peas and earthy mushrooms.

Wine Pairing: Faiveley Meursault 1er Cru Charmes 2021 (France) – opulent Chardonnay mirrors the creamy body.

NAIR'S IVORY STEW

24

Kerala-style potato stew simmered in coconut milk and curry leaves.

Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain) – saline freshness complements creamy coconut.

MOILEE OF KERALA SHORES

32

Delicate fish cooked in coconut milk with curry leaves.

Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain) – crisp saline freshness highlights delicate flavours.

CHETTINAD NOIR CHICKEN CURRY

30

Fiery chicken curry with roasted black pepper masala.

Wine Pairing: Faiveley Nuits-St-Georges Les Montrozières 2022 (France) – structured Pinot Noir complements spice.

CHETTINAD DUM BIRYANI SYMPHONY

36

Fragrant rice layered with chicken spiced in Chettinad masalas.

Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 – supple Pinot Noir complements spice and smokiness.

MALABAR MUTTON BIRYANI

40

Saffron rice layered with slow-cooked Malabar-style spiced mutton.

Wine Pairing: Dominus 2018 (Napa, USA) – powerful structure balances the biryani's layered spice.

ANDHRA FIRE PRAWN BIRYANI

44

Fiery prawn biryani perfumed with curry leaves and red chillies.

Wine Pairing: Domaines OTT BY.OTT Rosé 2022 – fresh fruitiness cools spice while complementing prawns.

All prices are subject to service charge & governmental taxes



Vegetarian



Chicken



Mutton



Fish



Prawns

SOUTHERN INDIAN STAPLES

GOURMET UTTAPAM

16/14/22

Uttapam with Choice of Paneer crème / Cheese Chilli Garlic / Mutton masala.

Wine Pairing: Faiveley Bourgogne Chardonnay 2022 (France) – oaked Chardonnay adds richness against uttapam's tang.

APPAMS OF LACE

15

Delicate fermented rice hoppers best enjoyed with curries.

Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain) – saline freshness cuts coconut curry pairings.

DOSA

Artfully Crafted Crepes, made from a naturally fermented blend of Rice & Lentils

PLAIN DOSA

15

POTATO MYSORE MASALA

20

BUTTER CHEESE

20

CHILLI CHEESE

20

EGG

20

PANEER CRÈME

22

MYSORE MUTTON

28

CHETTINAD CHICKEN

24

KOTTU PAROTTA (VEG/EGG/CHICKEN/ MUTTON)

20/22/24/26

Hand-Shredded flatbread tossed with shallots, green chillies and Madurai masala

All prices are subject to service charge & governmental taxes

WEST INDIA

COASTS, DESERTS & SPICE ROUTES

The western coast brims with flavours carried by sea winds and desert caravans. Goa's kitchens marry Portuguese influence with Indian tradition – pork vindaloo, xacuti, and seafood curries brightened by kokum and vinegar. Maharashtra's Malvani masala combines dried chillies, coconut, and coriander, while Gujarati kitchens celebrate restraint with farsan, dhokla, and the sweet-sour balance of kadhi. Rajasthan, by contrast, transforms scarcity into invention – ker sangri, papad ki sabzi, and gatte ki curry are triumphs of desert ingenuity. From saffron-laced pulaos of royal palaces to coastal curries simmered with toddy vinegar, the West is where abundance and austerity coexist, shaped by spice routes and survival.

SIGNATURE FLAVOURS:

- **Goa:** Vinegar-spiked curries, xacuti, and kokum balancing seafood.
- **Maharashtra (Malvani & Konkan):** Roasted coconut, dried chillies, coriander, and kokum in coastal masalas.
- **Rajasthan:** Ker sangri, gatte, and spice blends adapted to desert scarcity, rich in red chillies and asafoetida.



ENTRÉE

- KOLHAPURI PAV MINIATURES** 22
Spicy misal filling layered with buttery pav and crunchy farsan.
Wine Pairing: Marques de Murrieta Reserva 2021 – Rioja's spice depth complements misal masala.
- CHEESE CRESCENT THEPLA TACO** 24
A staple of Gujarat; Fenugreek Thepla taco filled with cottage cheese, peppers and cilantro crema.
Wine Pairing: Sirugue Bourgogne Aligoté 2023 – crisp acidity cuts through paneer creaminess.
- SPICED CHICKEN THEPLA TACO** 28
A staple of Gujarat; Fenugreek Thepla taco filled with succulent chicken, peppers and cilantro crema.
Wine Pairing: Sirugue Bourgogne Aligoté 2023 – crisp acidity enhances the flavors of spicy chicken
- COASTAL GHEE ROAST PRAWNS** 34
Red chilli and ghee-laden prawns from the Konkan coast.
Wine Pairing: Marques de Murrieta Gran Reserva 2016 – mature Rioja depth stands up to spice and ghee.
- MALVANI FISH FRY** 28
Pan fried Mackerel fish from the Malvan coast of Maharashtra.
Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain) – crisp saline freshness highlights delicate flavours.

MAIN COURSE

- GOAN CHAWLI CHO ROS CURRY** 22
Black eyed Lobia beans in a delicate tomato coconut curry.
- GOLDEN VARAN DAL TADKA** 22
Tuvar dal mildly tempered with cumin and ghee, best enjoyed with Rice or Bhaat.
Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 (Chile) – bright acidity cuts through ghee.
- RAJASTHANI GATTA CURRY** 22
Gram flour dumplings cooked in a spiced yogurt gravy from the desert kitchens of rajasthan.
Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 (Chile) – bright acidity cuts through ghee.
- MUTTON GHEE ROAST** 34
Mangalorean-style mutton roasted with fiery red chilli and ghee.
Wine Pairing: Dominus 2018 (Napa, USA) – powerful Cabernet blend pairs with heat and richness.
- VASCO DA GAMA XACUTI CHICKEN** 30
Chicken curry from the coast of Goa.
Wine Pairing: Te Mata Estate Coleraine 2022 (New Zealand) – bold tannins stand up to the intense gravy
- BASMATIQUE ESSENCE** 15
Simple, perfectly steamed long-grain basmati rice or Bhaat. Best enjoyed with Dal.
Wine Pairing: Louis Roederer Collection 246 Brut (France) – Champagne's elegance pairs with understated simplicity.

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EAST INDIA

RIVERS, RICE & SUBTLETY

The East is a land of rivers, rice fields, and lyrical subtlety. Bengal celebrates the marriage of mustard and fish – shorshe ilish, macher jhol, and chingri malai curry, each perfumed with mustard oil or coconut. Sweets here are poetry: sandesh, mishti doi, rosogolla, each one a testament to dairy craft. Odisha offers temple-born dishes like dalma and chhena poda, while Bihar is known for litti chokha, earthy and smoky from clay ovens. Assam (bridging East and Northeast) adds its own layer of tangy citrus and herbs. The East favours balance: a touch of sweetness in curries, the bite of posto (poppy seed), the fragrance of rice varieties like gobindobhog. It is cuisine that soothes yet surprises – restrained, soulful, celebratory.

SIGNATURE FLAVOURS:

- **Bengal:** Mustard oil, Hilsa fish, and lyrical sweets like Sandesh.
- **Odisha:** Temple-born dishes like Dalma, Chhena poda, and Rice-jaggery desserts.
- **Bihar:** Litti chokha, sattu (roasted gram flour), and mustard-spiked curries.



ENTRÉE

- GHUGHNI À LA CALCUTTA** 22
Yellow pea mash, slow-cooked with Bengali spices, served on bread crisps.
Wine Pairing: Billaud-Simon Chablis 2022 – mineral freshness brightens earthy peas.
- MOLTEN HEART TANGRA DRUMSTICKS** 30
Grilled Chicken drumsticks oozing molten cheese, spiced and roasted.
Wine Pairing: Louis Roederer Brut Rosé 2017 – fresh red fruit sparkle balances the rich filling.
- KASUNDI CROQUETTES** 32
Fish croquettes with Bengali mustard (kasundi) mayo.
Wine Pairing: Billaud-Simon Chablis 2022 – briny minerality pairs with mustard sharpness.
- DEVIL'S EGG OF BENGAL** 30
Egg wrapped in spiced keema, crumb-fried golden brown.
Wine Pairing: Faiveley Nuits-St-Georges Les Montrozieres 2022 – structured Pinot Noir matches richness.

MAIN COURSE

- POTATO DUM PEARLS** 26
Baby potatoes simmered in spiced Alur Dum gravy.
Wine Pairing: Billaud-Simon Chablis 2022 (France) – clean minerality lifts the richness of potatoes.
- CHAMPARAN MUTTON REVERIE** 34
Slow roasted mutton flavored with mustard oil & aromatic spices from Bihar.
Wine Pairing: Te Mata Estate Coleraine 2022 (New Zealand) – bold tannins stand up to the intense gravy.
- BENGALI DIMER DALNA EGG MASALA** 28
Delicious Egg and Potato Curry with a hint of Mustard and aromatic herbs.
Wine Pairing: Dominus 2018 (Napa, USA) – powerful Cabernet blend pairs with heat and richness.
- DAAB CHINGRI** 36
Bengali prawn curry cooked in fresh coconut milk.
Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 (New Zealand) – vibrant acidity complements the spice mix.

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NORTHEAST INDIA

FORESTS, FERMENTS & FIREWOOD

In the Northeast, food is elemental — tied to bamboo groves, forest herbs, and mountain streams. Assam celebrates tangy fish tenga cooked with tomatoes and elephant apple, while Nagaland is defined by its smoky meats and the searing bite of bhut jolokia (ghost chilli). Mizoram and Manipur bring delicate stews of greens, rice, and fermented fish (ngari), while Meghalaya favours pork slow-cooked with sesame or black sesame paste. Across the hills, bamboo shoots, axone (fermented soya bean), and foraged herbs shape every table. Here, fermentation is not just a technique but a way of life, preserving abundance for leaner months. This is India's least known yet most primal cuisine — firewood, smoke, and spice in its purest form.

SIGNATURE FLAVOURS:

- **Khasi (Meghalaya):** Meats slow-cooked with sesame, rice beer infusions, and smoked to perfection.
- **Naga:** Axone (fermented soybean) and feisty Bhut Jolokia chillies.
- **Assam:** Light, tangy fish Tenga, Elephant Apple, and herbs like Lemon Basil.



ENTRÉE

- HIMALAYAN SILKEN DUMPLINGS** 26
Tibetan and Nepalese Chicken dumplings immersed in fragrant Nepali-inspired broth.
Wine Pairing: Marques de Murrieta Gran Reserva 2016 – layered Rioja red enhances earthy broth.
- CRYSTAL TRUFFLE DIMSUMS** 28
Hand-folded dimsum filled with creamy cheese and black truffle.
Wine Pairing: Pio Cesare Barolo Ornato 2019 – Nebbiolo's tannins match truffle intensity.
- DYNAMITE PANEER MARTINI** 30
Crispy cubes of cottage cheese tossed in tangy-spicy creamy sauce
Wine Pairing: Domaines OTT BY.OTT Rosé 2022 – fresh berry notes balance spice & fusion flavors.
- DYNAMITE SHRIMP SHOTS** 36
Crispy shrimp tossed in tangy-spicy creamy sauce, served as bite-sized shots.
Wine Pairing: Domaines OTT BY.OTT Rosé 2022 – fresh berry notes balance spice and shrimp.

MAIN COURSE

- SIGNATURE FUSION BAOS (Veg/ Chicken/Lamb)** 26 /30/34
Soft baos with Indo-Nepalese fillings & spice drizzle.
Wine Pairing: Marques de Murrieta Reserva 2021 – Rioja's spice complements fusion flavours.
- SPICY CHICKEN LOLLIPOPS** 30
Tangy-spicy chicken drums of heaven tossed in pepper and onion masala.
Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 – supple Pinot lifts spice.
- THUKPA (VEG/CHICKEN)** 26/30
A hearty noodle soup harboring flavours of Ladakh & Sikkim.
Wine Pairing: Marques de Murrieta Gran Reserva 2016 – layered Rioja red enhances earthy broth.

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NORTH INDIA

THE ROYAL COURTS & RUSTIC HEARTHS

From the Nawabi courts of Lucknow to the roaring tandoors of Punjab, North India balances regal refinement with rustic warmth. Spices are layered, never rushed — saffron, cardamom, mace, each note unfolding slowly. It is a cuisine of dualities: palatial opulence and hearth-born comfort, where kebabs melt like silk and dals simmer through the night. North India is memory and magnificence, a cuisine of both kings and common kitchens.

SIGNATURE FLAVOURS:

- **Awadh (Lucknow):** Dum pukht slow-cooking, galouti kebabs, saffron, and ittar-scented gravies.
- **Punjab:** Tandoori cooking, smoky dal makhani, and hearty butter-rich dishes.
- **Kashmir:** Wazwan traditions with fennel, dried ginger, saffron, and yoghurt-based gravies.



ENTRÉE

- PANEER EN FLAMME** 32
Char-grilled paneer served with fire-roasted Thecha chutney for a smoky-spicy flair.
Wine Pairing: E.Guigal Condrieu 2021 – Viognier's floral tones soften chilli heat and enrich creaminess.
- MALAI CHAAP À LA ROYALE** 32
Tandoor-grilled soya chaap finished with creamy cashew relish.
Wine Pairing: Faiveley Meursault 1er Cru Charmes 2021 – lush texture mirrors smoky richness.
- AWADHI GALOUTI MEDALLIONS** 34
Delicate broccoli & pea galouti resting on saffron warqi paratha.
Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 – crisp stone fruit contrasts galouti softness.
- KARAHI-KISSED CHICKEN TIKKA MORANI** 32
Chicken skewers dusted with karahi spices, grilled to delicate succulence.
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Blanc 2023 – crisp citrus freshness cuts through creaminess.
- SEEKH OF THE NAWABS** 34
Hand-minced mutton seekh kebab spiced with Awadhi masalas, cooked over smoky embers.
Wine Pairing: Marques de Murrieta Reserva 2021 – Rioja's spice and oak echo the richness of lamb.
- KAKORI CLOUD KEBAB** 38
Velvet-textured kakori kebabs melting on saffron-kissed sheermal coin.
Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 – supple Pinot fruit complements the kebab's delicacy.
- STONE-SEARED BARRAH** 44
Rock-seared lamb chops rubbed with cumin and smoked over flame.
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 – approachable red balances the hearty spice.
- ROYAL PAROTTA SLIDER** 30/32
Flaky parotta sandwiches oozing with spiced Paneer Tikka Or Chicken Keema and Egg.
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 – fruit-forward Malbec-Cabernet blend balances spice.

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MAIN COURSE

PANEER À LA BURRATA ROYALE

34

Paneer curry crowned with burrata and saffron essence.

*Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)
– luxurious depth to match burrata's richness.*

KADHAI PANEER RUSTICA

32

Rustic onion-tomato curry with peppers and paneer.

*Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 (France)
– soft red fruit complements smoky masala.*

DAL OF THE MIDNIGHT HEARTH

28

Black lentils simmered overnight, creamy and soulful.

*Wine Pairing: Marques de Murrieta Gran Reserva 2016 (Spain)
– mature Rioja depth complements lentil richness.*

IMPERIAL GREENS OF PUNJAB

28

Punjabi winter classic of mustard greens, garnished with fresh white butter.

*Wine Pairing: Remoissenet Beaune 1er Cru Les Teurons 2020 (France)
– Burgundy Pinot adds finesse to rustic greens.*

AFGHANI WHITE KARAH

32

Chicken cooked in a creamy white curry with warm Afghani spices.

*Wine Pairing: Faiveley Bourgogne Chardonnay 2022 (France)
– oak-kissed Chardonnay complements creaminess.*

BUTTERED LEGACY WITH BURRATA CROWN

36

Classic butter chicken finished with molten burrata.

*Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)
– depth and creaminess mirror the curry.*

DHABA-RUSTIC DUM BIRYANI

38/42

Rustic North Indian-style chicken/mutton biryani with roadside masalas.

*Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020
– approachable red balances the hearty spice.*

CLAYPOT CHAAP HANDI BIRYANI

34

Soya chaap biryani cooked in a claypot for earthy flavour.

*Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023
– fruit-forward blend enhances soy protein spice.*

PANEER & FENUGREEK PULAO

36

Aromatic pulao infused with fenugreek and soft paneer cubes.

*Wine Pairing: Sirugue Bourgogne Aligoté 2023
– light, crisp white balances fenugreek's herbaceousness.*

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THE MANOR KEBAB COUTURE

	FOR 2 PAX	FOR 4 PAX
GARDEN OF EMBERS PLATTER <i>A curation of royal vegetarian kebabs from across India – Lucknow's galouti of green peas, Punjab's char-smoked paneer, and Purani dilli soya chap & Maharashtrian vada pav</i>	68	98
THE MANOR IMPERIAL FIRE TASTING PLATTER <i>A grand tasting of India's legendary kebabs – Chicken Morani tikka, Kashmiri mutton seekh, Konkan prawns and Coastal spice grilled fish – slow-roasted to perfection, each a whisper from royal hearths.</i>	98	128

BREAD

NAAN QUARTET À LA MANOR	
PLAIN	8
BUTTER / GARLIC	10
CHEESE	14
<i>Plain, butter, garlic, and cheese naans.</i>	
STUFFED KULCHA MEDLEY	
<i>Kulchas filled with spiced</i>	
PANEER / CHICKEN / MUTTON	12 / 18 / 22
TANDOORI ROTI	8
<i>Whole wheat bread baked in a traditional clay oven</i>	
MISSI ROTI	10
<i>Flatbread made with a blend of whole wheat flour and chickpea flour</i>	
ROOMALI ROTI	10
<i>Ultra-thin hand-flipped flatbread cooked on inverted dome</i>	
LACHCHA PARATHA	12
<i>Layered whole wheat bread basted with fresh ghee</i>	

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DESSERTS



ARABIAN MAHALABIA CREAM <i>Silken Arabian custard scented with rose and pistachio.</i>	20
PALM JAGGERY CARAMEL PAYASAM <i>Kerala-style vermicelli pudding with smoky palm jaggery.</i>	20
FESTIVE VERMICELLI KHEER <i>Traditional seviyaan kheer simmered in saffron milk.</i>	20
CRÈME DE KULFI <i>Artisanal Indian Frozen Dairy Dessert - available in distinct traditional flavours</i>	20
BANARASI PAAN <i>Indian mouth freshener with a medley of Gulkand Rose Preserve and fragrant fennel seeds – a perfect finale after a rich meal.</i>	7
CHOCOLATE PAAN <i>Glossy betel leaf envelops a decadent medley of Chocolate, rose petal jam, candied fruits, and fennel seeds.</i>	10

THE MANOR CHEF & SOMMELIER SIGNATURE TASTING MENUS

7 COURSE TASTING JOURNEY VEGETARIAN

\$138 PER PERSON

RUBY KISSED WATERMELON CHAAT

Spiced watermelon pearls with a whisper of chaat masala & feta crumble.

Wine Pairing: DBR (Lafite) Ausières Blanc 2024 – crisp citrus cuts through fruit & spice.

AWADHI GARDEN GALOUTI DUO

Soft broccoli & green pea galouti on saffron warqi paratha.

Wine Pairing: Remoissenet Beaune 1er Cru Les Teurons 2020 – Pinot finesse with saffron warmth.

RAW MANGO KADHI ELIXIR

Tangy yogurt kadhi infused with raw mango, tempered with spices.

Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 – vibrant acidity balances the tang.

PORCINI & PEPPER MALAI TARTLET

Truffle-scented mushroom ragout in delicate tart shells.

Wine Pairing: Faiveley Meursault 1er Cru Charmes 2021 – creamy Chardonnay mirrors richness.

PANEER À LA BURRATA ROYALE

Royal paneer curry crowned with molten burrata & saffron.

Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 – depth to match burrata.

JODHPURI SABZ PULAO

Saffron rice with dried fruits and seasonal vegetables.

Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 – soft red fruit enhances spice.

CARAMEL PALM JAGGERY PAYASAM

Kerala-style rice pudding with smoky palm jaggery.

Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 – saline freshness balances sweetness.

Please check with sommelier regarding charges for wine pairing.

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Vegetarian



Chicken



Mutton



Fish



Prawns



THE MANOR CHEF & SOMMELIER SIGNATURE TASTING MENUS

7 COURSE TASTING JOURNEY NON-VEGETARIAN

\$188 PER PERSON

PAPDI MOSAIC

Crisp lentil wafers layered with yogurt espuma and tamarind pearls.

Wine Pairing: Chablis 2022 – minerality balances yogurt tang.

LUCKNAWI KAKORI SILK KEBAB

Velvet-soft lamb kebab served on sheermal coin.

Wine Pairing: Beaune 1er Cru 2020 – Pinot finesse complements silkiness.

GUNPOWDER SPICED TIGER PRAWNS

Ghee-roasted prawns dusted with podi masala.

Wine Pairing: Condrieu 2021 – Viognier aromatics with prawn sweetness.

AFGHANI WHITE KARAHI (MINI BROTH)

Creamy white chicken curry with warm spices, served as a tasting portion.

Wine Pairing: Bourgogne Chardonnay 2022 – creamy oak complements curry.

BUTTERED LEGACY WITH BURRATA CROWN

Classic butter chicken crowned with molten burrata.

Wine Pairing: Puligny-Montrachet 1er Cru 2022 – depth mirrors burrata richness.

CHETTINAD CHICKEN DUM BIRYANI

Fragrant seeraga samba biryani with Chettinad spice blend.


Wine Pairing: Coleraine 2022 – bold red handles spice.

ARABIAN MAHALABIA CREAM

Silken Arabian custard scented with rose and pistachio.

Wine Pairing: Albariño 2021 – saline brightness balances cream.

Please check with sommelier regarding charges for wine pairing.



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 Vegetarian  Chicken  Mutton  Fish  Prawns





THE MANOR CHEF & SOMMELIER SIGNATURE TASTING MENUS

9 COURSE TASTING JOURNEY VEGETARIAN

\$218 PER PERSON

PAPDI MOSAIC

Crisp lentil wafers layered with yogurt espuma and tamarind pearls.

Wine Pairing: Billaud-Simon Chablis 2022 – minerality lifts tang.

LOTUS ROOT CRISPS IN KERALA JAGGERY GLAZE

Lotus root medallions tossed in sweet-spicy jaggery.

Wine Pairing: Los Vascos Sauvignon Blanc 2023 – bright acidity balances jaggery.

HIMALAYAN CHEESE JHOL MOMOS

Silken tofu dumplings in fragrant mountain broth.

Wine Pairing: E. Guigal Condrieu 2021 – Viognier aromatics enhance delicate broth.

KOLHAPURI MISAL PAV SLIDER

Spicy misal filling with buttery pav & farsan crumble.

Wine Pairing: Marques de Murrieta Gran Reserva 2016 – Rioja depth anchors spice.

VELOUTÉ OF FOREST MUSHROOMS

Cashew cream korma with earthy mushrooms & peas.

Wine Pairing: Faiveley Meursault 1er Cru Charmes 2021 – creamy, earthy balance.

GOLDEN LENTIL ESSENCE

Yellow dal tempered with garlic & ghee.

Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 – crispness cuts ghee.

METHI PANEER PULAO

Fenugreek & paneer-flavoured rice.

Wine Pairing: Les Légendes Bordeaux Rouge 2020 – soft red blend lifts herbaceousness.

GOURMET UTTAPAM SAMPLER

Mini uttapam topped with cheese, paneer crème & spiced masala.

Wine Pairing: Billaud-Simon Chablis 2022 – minerality refreshes palate.

FESTIVE VERMICELLI KHEER

Roasted seviyaan simmered in saffron-infused milk.

Wine Pairing: Condrieu 2021 – floral Viognier complements saffron.

Please check with sommelier regarding charges for wine pairing.



All prices are subject to service charge & governmental taxes



THE MANOR CHEF & SOMMELIER SIGNATURE TASTING MENUS

9 COURSE TASTING JOURNEY NON VEGETARIAN

\$248 PER PERSON

RUBY KISSED WATERMELON CHAAT

Spiced watermelon pearls with chaat masala & feta

Wine Pairing: Aussières Blanc 2024 - crisp citrus balance.

MEDITERRANEAN CHAAT CANAPÉ

Chickpea, feta & sumac on crispy phyllo.

Wine Pairing: Chablis 2022 - minerality cuts feta.

AMINABAD ROYAL SEEKH KEBAB

Hand-minced mutton seekh with Awadhi spices.

Wine Pairing: Nuits-St-Georges Les Montrozier 2022 - Pinot structure for spice.

ANDHRA TAWA FISH

Mackerel fish marinated with fiery coastal spices.

Wine Pairing: Albariño 2021 - saline freshness complements fish.

HIMALAYAN CHICKEN JHOL MOMOS

Chicken-filled dumplings in spiced broth.

Wine Pairing: Condrieu 2021 - floral Viognier for broth aromatics.

PEPPER CHICKEN FRY TARTLET

Black pepper-spiked chicken filling in buttery tart shells.

Wine Pairing: Los Vascos Sauvignon Blanc 2023 - acidity cuts pepper.

COASTAL MUTTON GHEE ROAST

Mangalorean-style fiery red chilli & ghee roasted mutton.

Wine Pairing: Dominus 2018 - powerful Napa Cabernet matches intensity.

MALABAR MUTTON BIRYANI + NAAN QUARTET

Short-grain rice layered with Malabar-style mutton masala, served with assorted naans.

Wine Pairing: Rioja Gran Reserva 2016 - mature tannins balance richness.

ARABIAN MAHALABIA CREAM

Silken Arabian custard scented with rose and pistachio.

Wine Pairing: Condrieu 2021 - Viognier florals for dessert finish.

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Vegetarian



Chicken



Mutton



Fish



Prawns