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## 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.

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## 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** 🍃 26  
*Lotus root medallions tossed in Kerala jaggery glaze with ginger and spice.*  
*Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Ember Gold Fashion*
- TEMPLE COURTYARD FRITTERS** 🍃 22  
*Traditional dal vadaï paired with coconut-beetroot dip, evoking temple prasad.*  
*Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 | Cocktail Pairing: Citrus Sutra*
- PORCINI TRUFFLE TARTLETS** 🍄 28  
*Truffle-scented porcini ragout folded into bite-sized tart shells.*  
*Wine Pairing: Faiveley Nuits-St-Georges Les Montroziers 2022 | Cocktail Pairing: Negroni*
- POLLICHATTU MEEN LEAF PARCEL** 🐟 34  
*Fish wrapped in banana leaf with fiery Malabar masala, grilled to tenderness.*  
*Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 | Cocktail Pairing: The Darjeeling HighBall*
- 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 | Cocktail Pairing: Kolapuri Kick*
- CHICKEN VEPUDU À LA TELANGANA** 🐔 30  
*Fiery Andhra style chicken fry with aromatic southern spices.*  
*Wine Pairing: Marques de Murrieta Gran Reserva 2016 | Cocktail Pairing: Patiala Spice*
- SUKKA MUTTON CANAPÉS** 🍖 34  
*Dry-spiced Mangalorean mutton served on flaky crisps.*  
*Wine Pairing: Pio Cesare Barolo Ornato 2019 | Cocktail Pairing: Old Fashioned*

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## 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)* | Cocktail Pairing: *Imli Smash*
- VELOUTÉ OF FOREST MUSHROOMS** 🌿 26  
*Creamy cashew korma with peas and earthy mushrooms.*  
Wine Pairing: *Faiveley Meursault 1er Cru Charmes 2021 (France)* | Cocktail Pairing: *Crystal Malai*
- NAIR'S IVORY STEW ( POTATO/CHICKEN/MUTTON)** 28/32/38  
*Kerala-style Potato / Chicken / Mutton stew simmered in coconut milk and curry leaves.*  
Wine Pairing: *Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain)*  
Cocktail Pairing: *Toddy Tapper*
- MOILEE OF KERALA SHORES** 🐟 34  
*Delicate fish cooked in coconut milk with curry leaves.*  
Wine Pairing: *Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain)*  
Cocktail Pairing: *Toddy Tapper*
- CHETTINAD NOIR CHICKEN CURRY** 🍗 32  
*Fiery chicken curry with roasted black pepper masala.*  
Wine Pairing: *Faiveley Nuits-St-Georges Les Montroziers 2022 (France)*  
Cocktail Pairing: *Imperial Smoulder*
- CHETTINAD DUM BIRYANI SYMPHONY** 🌿 36  
*Fragrant rice layered with seasonal vegetable spiced in Chettinad masalas.*  
Wine Pairing: *Faiveley Mercurey Vieilles Vignes 2022*  
Cocktail Pairing: *The Darjeeling HighBall*
- MALABAR BIRYANI (CHICKEN/MUTTON)** 🍗 🐏 38/44  
*Saffron rice layered with slow-cooked Malabar-style spiced chicken/mutton.*  
Wine Pairing: *Dominus 2018 (Napa, USA)* | Cocktail Pairing: *Manhattan*
- ANDHRA FIRE PRAWN BIRYANI** 🍤 48  
*Fiery prawn biryani perfumed with curry leaves and red chillies.*  
Wine Pairing: *Domaines OTT BY.OTT Rosé 2022* | Cocktail Pairing: *Picante*

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# SOUTHERN INDIAN STAPLES

## GOURMET UTTAPAM 🍃

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

16/14/22

## APPAMS OF LACE 🍃

Delicate fermented rice hoppers best enjoyed with curries.

15

## 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

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## 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** 🌿 26  
*Spicy misal filling layered with buttery pav and crunchy farsan.*  
*Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Kolapuri Kick*
- CHEESE CRESCENT THEPLA TACO** 🌿 26  
*A staple of Gujarat; Fenugreek Thepla taco filled with cottage cheese, peppers and cilantro crema.*  
*Wine Pairing: Sirugue Bourgogne Aligoté 2023 | Cocktail Pairing: Apple Orchard Mule*
- 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 | Cocktail Pairing: Mint Dynasty*
- COASTAL GHEE ROAST PRAWNS** 🍤 34  
*Red chilli and ghee-laden prawns from the Konkan coast.*  
*Wine Pairing: Marques de Murrieta Gran Reserva 2016 | Cocktail Pairing: Imperial Dusk*
- MALVANI FISH FRY** 🐟 28  
*Pan fried Mackerel fish from the Malvan coast of Maharashtra.*  
*Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021 (Spain)  
Cocktail Pairing: Margarita*

## MAIN COURSE

- GOAN CHAWLI CHO ROS CURRY** 🌿 24  
*Black eyed Lobia beans in a delicate tomato coconut curry.*  
*Wine Pairing: Marqués de Murrieta Pazo Barrantes Albariño 2021 (Spain) |  
Cocktail Pairing: Imlí Smash*
- GOLDEN VARAN DAL TADKA** 🌿 24  
*Tuvar dal mildly tempered with cumin and ghee, best enjoyed with Rice or Bhaat.*  
*Wine Pairing: DBR (Lafite) Los Vascos Sauvignon Blanc 2023 (Chile)  
Cocktail Pairing: Apple Orchard Mule*
- RAJASTHANI GATTA CURRY** 🌿 24  
*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) | Cocktail Pairing: Citrus Sutra*
- THAR DESERT ONION PEARLS** 🌿 24  
*Crisp papadam layered with delicate pearl onions and tangy yoghurt dressing.*  
*Wine Pairing: Sirugue Bourgogne Aligoté 2023 (France) | Cocktail Pairing: Apple Orchard Mule*
- MUTTON GHEE ROAST** 🍖 36  
*Mangalorean-style mutton roasted with fiery red chilli and ghee.*  
*Wine Pairing: Dominus 2018 (Napa, USA) | Cocktail Pairing: Imperial Smoulder*
- VASCO DA GAMA XACUTI CHICKEN** 🍗 32  
*Chicken curry from the coast of Goa.*  
*Wine Pairing: Te Mata Estate Coleraine 2022 (New Zealand) | Cocktail Pairing: Assam Tea Toddy*

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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 | Cocktail Pairing: Apple Orchard Mule*
- MOLTEN HEART TANGRA DRUMSTICKS** 🐔 30  
*Grilled Chicken drumsticks oozing molten cheese, spiced and roasted.*  
*Wine Pairing: Louis Roederer Brut Rosé 2017 | Cocktail Pairing: Singapore Sling*
- KASUNDI CROQUETTES** 🐟 34  
*Fish croquettes with Bengali mustard (kasundi) mayo.*  
*Wine Pairing: Billaud-Simon Chablis 2022 | Cocktail Pairing: Picante*
- DEVIL'S EGG OF BENGAL** 🍳 32  
*Egg wrapped in spiced keema, crumb-fried golden brown.*  
*Wine Pairing: Faiveley Nuits-St-Georges Les Montrozières 2022 | Cocktail Pairing: Old Fashioned*

## MAIN COURSE

- POTATO DUM PEARLS** 🌿 28  
*Baby potatoes simmered in spiced Alur Dum gravy.*  
*Wine Pairing: Billaud-Simon Chablis 2022 (France) | Cocktail Pairing: Citrus Sutra*
- CHAMPARAN MUTTON REVERIE** 🐑 38  
*Slow roasted mutton flavored with mustard oil & aromatic spices from Bihar.*  
*Wine Pairing: Te Mata Estate Coleraine 2022 (New Zealand) | Cocktail Pairing: Manhattan*
- BENGALI DIMER DALNA EGG MASALA** 30  
*Delicious Egg and Potato Curry with a hint of Mustard and aromatic herbs.*  
*Wine Pairing: Dominus 2018 (Napa, USA) | Cocktail Pairing: Negroni*
- DAAB CHINGRI** 🦐 38  
*Bengali prawn curry cooked in fresh coconut milk.*  
*Wine Pairing: Te Mata Estate Sauvignon Blanc 2023 (New Zealand)  
Cocktail Pairing: Toddy Tapper*

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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 | Cocktail Pairing: The Darjeeling HighBall*
- CRYSTAL TRUFFLE DIMSUMS** 🍃 28  
*Hand-folded dimsum filled with creamy cheese and black truffle.*  
*Wine Pairing: Pio Cesare Barolo Ornato 2019 | Cocktail Pairing: Negroni*
- DYNAMITE PANEER MARTINI** 🍃 30  
*Crispy cubes of cottage cheese tossed in tangy-spicy creamy sauce*  
*Wine Pairing: Domaines OTT BY.OTT Rosé 2022 | Cocktail Pairing: Cosmopolitan*
- 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 | Cocktail Pairing: Cosmopolitan*

## 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 | Cocktail Pairing: Mint Dynasty*
- SPICY CHICKEN LOLLIPOPS** 🍲 32  
*Tangy-spicy chicken drums of heaven tossed in pepper and onion masala.*  
*Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 | Cocktail Pairing: Picante*
- HIMALAYAN THUKPA (VEG/CHICKEN)** 26/30  
*A hearty noodle soup harboring flavours of Ladakh & Sikkim.*  
*Wine Pairing: Marques de Murrieta Gran Reserva 2016 | Cocktail Pairing: Assam Tea Toddy*
- ZENITH VALLEY KHAO SUEY (VEG/CHICKEN)** 26/30  
*A hearty noodle soup with spiced coconut silk consommé*  
*Wine Pairing: Marques de Murrieta Gran Reserva 2016 | Cocktail Pairing: Assam Tea Toddy*

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## NORTH INDIA

### THE ROYAL COURTS & RUSTIC HEARTHES

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** 🍃 34  
Char-grilled paneer served with fire-roasted Thecha chutney for a smoky-spicy flair.  
Wine Pairing: E.Guigal Condrieu 2021 | Cocktail Pairing: Citrus Sutra
- MALAI CHAAP À LA ROYALE** 🍃 30  
Tandoor-grilled soya chaap finished with creamy cashew relish.  
Wine Pairing: Faiveley Meursault 1er Cru Charmes 2021 | Cocktail Pairing: Velvet Indulgence
- 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  
Cocktail Pairing: Mint Dynasty
- SILKEN CHICKEN SHAMI KEBAB** 🍗 32  
Pan-Seared Finely ground Awadhi Lentil & Chicken Patty  
Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 | Cocktail Pairing: Patiala Spice
- VELVET SAFFRON CASHEW CHICKEN TIKKA** 🍗 32  
Creamed Cashew & Saffron Tandoor Roasted tender chicken morsels  
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Velvet Indulgence
- ACHARI FIRE-GRILLED FISH TIKKA** 🐟 36  
Awadhi Spice Charcoal Grilled Fish Bites finished over embers.  
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Picante
- STONE-SEARED BARRAH** 🍖 46  
Rock-seared lamb chops rubbed with cumin and smoked over flame.  
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 | Cocktail Pairing: Old Fashioned
- 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 | Cocktail Pairing: Apple Orchard Mule

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## MAIN COURSE

- PANEER À LA BURRATA ROYALE** 🍃 36  
*Paneer curry crowned with burrata and saffron essence.*  
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)  
Cocktail Pairing: Crystal Malai
- KADHAI PANEER RUSTICA** 🍃 32  
*Rustic onion-tomato curry with peppers and paneer.*  
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 (France)  
Cocktail Pairing: Negroni
- DAL OF THE MIDNIGHT HEARTH** 🍃 28  
*Black lentils simmered overnight, creamy and soulful.*  
Wine Pairing: Marques de Murrieta Gran Reserva 2016 (Spain)  
Cocktail Pairing: Penicillin
- 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)  
Cocktail Pairing: Apple Orchard Mule
- AFGHANI WHITE KARAHI** 🍗 32  
*Chicken cooked in a creamy white curry with warm Afghani spices.*  
Wine Pairing: Faiveley Bourgogne Chardonnay 2022 (France)  
Cocktail Pairing: Velvet Indulgence
- BUTTERED LEGACY WITH BURRATA CROWN** 🍗 36  
*Classic butter chicken finished with molten burrata.*  
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)  
Cocktail Pairing: Crystal Malai
- DHABA-RUSTIC DUM BIRYANI** 🍃 🍗 🍖 36/38/42  
*Rustic North Indian-style chicken/mutton biryani with roadside masalas.*  
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020  
Cocktail Pairing: Manhattan
- CLAYPOT CHAAP HANDI BIRYANI** 🍃 34  
*Soya chaap biryani cooked in a claypot for earthy flavour.*  
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Imli Smash
- PANEER & FENUGREEK PULAO** 🍃 38  
*Aromatic pulao infused with fenugreek and soft paneer cubes.*  
Wine Pairing: Sirugue Bourgogne Aligoté 2023 | Cocktail Pairing: The Darjeeling HighBall
- BASMATIQUE ESSENCE** 15  
*Simple, perfectly steamed long-grain basmati rice or Bhaat. Best enjoyed with Dal.*

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# THE MANOR KEBAB COUTURE

	FOR 2 PAX	FOR 4 PAX
<b>GARDEN OF EMBERS PLATTER</b> 🍃 <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 &amp; Maharashtrian vada pav</i>	68	98
<b>THE MANOR IMPERIAL FIRE TASTING PLATTER</b> 🍗🍖🐟🦐 98 <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>		128

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# CUISINE OF AWADH (LUCKNOW)

## THE ROYAL COURTS & RUSTIC HEARTHS

The cuisine of Awadh, with its cultural capital in Lucknow, is the grand expression of India's royal culinary heritage. Developed in the courts of the Nawabs during the 18th and 19th centuries, Awadhi food is defined by refinement, restraint, and technical mastery.

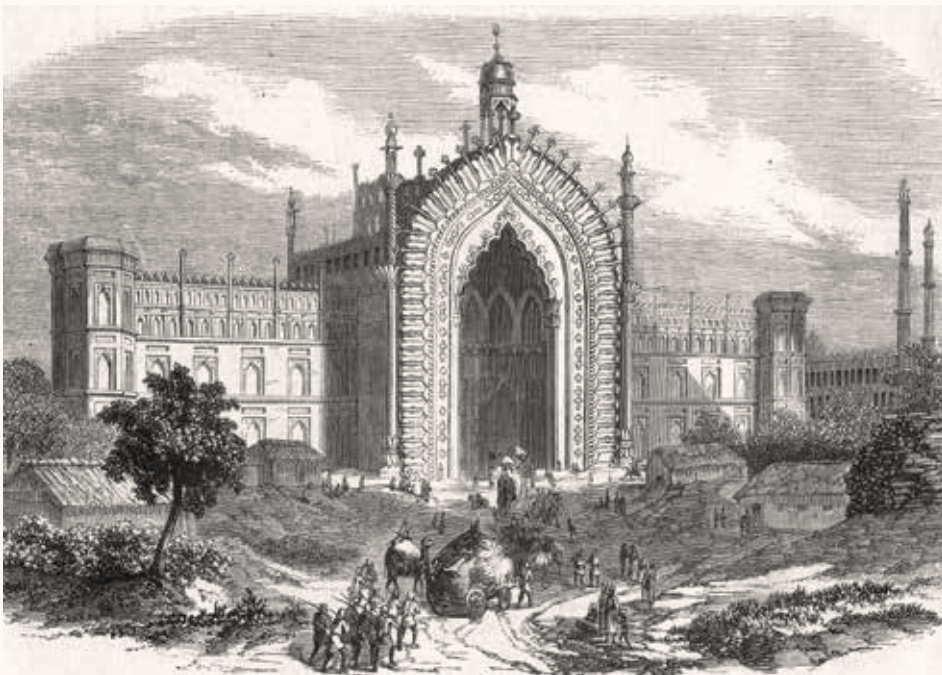
At its heart lies dum pukht – the slow-sealing technique of cooking in a heavy pot, allowing ingredients to steam gently in their own aromas.

### SIGNATURE FLAVOURS:

- *Ethereal kebabs such as galouti and kakori*
- *Fragrant biryanis layered with saffron and kewra*
- *Silken kormas enriched with yogurt, nuts, and browned onions*
- *Delicate breads like sheermal and warqi parat*

Awadhi cuisine is not about heat – it is about harmony. Spice is layered, never aggressive. Texture is paramount. The finish is always elegant.

*It is royal cuisine at its most poetic.*



# ENTRÉE

- ALMOND SILK CHARGRILLED BROCCOLI** 🍃 30  
*Charred emeralds, almond cream, Awadhi smoke*  
*Wine Pairing: E.Guigal Condrieu 2021 | Cocktail Pairing: Betel Blossom Reverie*
- SPICED YOGHURT MEDALLIONS** 🍃 32  
*Pearl-soft yogurt croquettes, finished in royal spice*  
*Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021*  
*Cocktail Pairing: Citrus Sutra*
- AWADHI GALOUTI MEDALLIONS** 🍃 32/34  
*Delicate broccoli & pea / Mushroom galouti resting on saffron warqi paratha.*  
*Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021*  
*Cocktail Pairing: Betel Blossom Reverie*
- ROYAL AWADHI MELT OF MUTTON LEGACY** 🍖 38  
*Signature Awadhi Melt Kebab with Hand-pounded heritage mutton, perfumed with royal herbs*  
*Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Blanc 2023*  
*Cocktail Pairing: Old Fashioned*
- SEEKH OF THE NAWABS** 🍗 🍖 34/36  
*Hand-minced Chicken/ Mutton seekh kebab spiced with Awadhi masalas, cooked over smoky embers.*  
*Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Patiala Spice*
- KAKORI CLOUD KEBAB** 🍗 40  
*Velvet-textured kakori kebabs melting on saffron-kissed sheermal coin.*  
*Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 | Cocktail Pairing: Betel Blossom Reverie*
- EMBERS OF CLAY OVEN CHICKEN TANDOORI** 🍗 34  
*Slow Roasted, Ember-finished Bone-in chicken marinated in smoked yoghurt.*  
*Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Ember Gold Fashion*
- GARLIC BUTTER KISSED EMBER PRAWNS** 🍤 38  
*Charcoal-Roasted Ocean Prawns brushed with cultured garlic butter, flame-seared and finished with citrus ash.*  
*Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Toddy Tapper*

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## MAIN COURSE

- ROYAL COURT GARDEN MEDLEY HANDI** 🍃 30  
*Seasonal fresh vegetables slow-simmered in a copper handi with saffron warmth.*  
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)  
Cocktail Pairing: Crystal Malai
- EMPRESS NOORJEHAN'S SPINACH & PANEER MEDLEY** 🍃 32  
*Velvet spinach purée folded with fresh paneer, finished with roasted garlic and white pepper.*  
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 (France)  
Cocktail Pairing: Apple Orchard Mule
- EMERALD PALAK KOFTA MAKHANI** 🍃 30  
*Hand-rolled spinach and cottage cheese kofta, gently simmered in a creamy ember sauce enriched with cultured butter and tomato silk.*  
Wine Pairing: Marques de Murrieta Gran Reserva 2016 (Spain) | Cocktail Pairing: Crystal Malai
- PINDI HERITAGE CHANA MASALA** 🍃 28  
*Slow-cooked chickpeas in a roasted spice reduction, black cardamom and anardana depth – inspired by the robust flavours of Pindi, refined for the Awadh court.*  
Wine Pairing: Remoissenet Beaune 1er Cru Les Teurons 2020 (France)  
Cocktail Pairing: Imli Smash
- AWADHI SPICED POTATO REGAL** 🍃 26  
*Hand-cut potato medallions tossed with roasted cumin, cracked coriander and ghee tempering. Minimalist. Fragrant. Precise.*  
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)  
Cocktail Pairing: Apple Orchard Mule
- IMPERIAL SILK MUTTON ROGHAN** 🍃 42  
*Slow-braised heritage mutton in a lacquered chilli oil reduction, finished with ratanjot warmth and Kashmiri saffron depth.*  
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 | Cocktail Pairing: Manhattan
- DAWN OF AWADH MUTTON NIHARI** 🍃 42  
*Overnight braised mutton perfumed with cloves, pepper and mace, served in it's own slow-rendered Qorma broth*  
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Old Fashioned
- LUCKNAWI'S ROYAL DEGCHI CHICKEN** 🍃 34  
*Tender chicken simmered in browned onion reduction, green cardamom, yoghurt and subtle saffron undertones.*  
Wine Pairing: Sirugue Bourgogne Aligoté 2023 | Cocktail Pairing: Assam Tea Toddy
- CHARCOAL SAFFRON BOTI LAZEEZ** 🍃 34  
*Hand-cut chicken morsels marinated in Awadhi spice, seared over live coal and finished in a delicate reduction of its own jus.*  
Wine Pairing: Sirugue Bourgogne Aligoté 2023 | Cocktail Pairing: Imperial Smoulder

We only serve chargeable Purezza or bottled Still/ Sparkling Water

All prices are subject to service charge & governmental taxes

## BREAD

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

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## DESSERTS

<b>ARABIAN MAHALABIA CREAM</b> <i>Silken Arabian custard scented with rose and pistachio.</i>	20
<b>PALM JAGGERY CARAMEL PAYASAM</b> <i>Kerala-style vermicelli pudding with smoky palm jaggery.</i>	20
<b>FESTIVE VERMICELLI KHEER</b> <i>Traditional seviyaan kheer simmered in saffron milk.</i>	20
<b>WINTER CARROT CONFIT</b> <i>Slow-cooked winter carrots reduced in cultured milk, finished with pistachio dust and edible silver varq.</i>	20
<b>SAFFRON VELVET PHIRNI</b> <i>Stone-ground rice custard infused with saffron and clotted cream, set in chilled porcelain and perfumed with rose.</i>	20
<b>ROSE SYRUP JAMUN SOUFFLÉ</b> <i>Hand-rolled khoya spheres gently poached in rose-infused syrup, served warm with reduced saffron glaze.</i>	20
<b>RASMALAI DARBAR ROYALE</b> <i>Soft chenna discs steeped in cardamom milk, finished with pistachio and saffron threads</i>	20
<b>CRÈME DE KULFI</b> <i>Artisanal Indian Frozen Dairy Dessert - available in distinct traditional flavours</i>	20
<b>BANARASI PAAN</b> <i>Indian mouth freshener with a medley of Gulkand Rose Preserve and fragrant fennel seeds – a perfect finale after a rich meal.</i>	7
<b>CHOCOLATE PAAN</b> <i>Glossy betel leaf envelops a decadent medley of Chocolate, rose petal jam, candied fruits, and fennel seeds.</i>	10

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**THE MANOR**  
**CHEF & SOMMELIER**  
**SIGNATURE TASTING MENUS**

**7 COURSE TASTING JOURNEY**  
**VEGETARIAN**

**\$ 138 PER PERSON**

**RUBY KISSED WATERMELON SALAD**

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

**AWADHI GARDEN GALOUTI DUO**

*Soft broccoli & green pea galouti on saffron warqi paratha.*

**MALAI CHAAP À LA ROYALE**

*Tandoor-grilled soya chaap finished with creamy cashew relish.*

**RAW MANGO KADHI ELIXIR**

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

**PANEER À LA BURRATA ROYALE**

*Royal paneer curry crowned with molten burrata & saffron.*


**JODHPURI SABZ PULAO**

*Saffron rice with dried fruits and seasonal vegetables.*

**CARAMEL PALM JAGGERY PAYASAM**

*Kerala-style rice pudding with smoky palm jaggery.*

Please check with sommelier regarding charges for Wine & Cocktail pairing.



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All prices are subject to service charge & governmental taxes

 Vegetarian  Chicken  Mutton  Fish  Prawns



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**THE MANOR  
CHEF & SOMMELIER  
SIGNATURE TASTING MENUS**

**7 COURSE TASTING JOURNEY  
NON-VEGETARIAN**

**\$ 168 PER PERSON**

**RUBY KISSED WATERMELON SALAD**

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

**LUCKNAWI KAKORI SILK KEBAB**

*Velvet-soft lamb kebab served on sheermal coin.*

**GUNPOWDER SPICED TIGER PRAWNS**

*Ghee-roasted prawns dusted with podi masala.*

**AFGHANI WHITE KARAHI CHICKEN**

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

**MOILEE OF KERALA SHORES**

*Delicate fish cooked in coconut milk with curry leaves.*

**DHABA RUSTIC MUTTON BIRYANI**

*Saffron rice layered with slow-cooked spiced mutton.*

**CAMEL PALM JAGGERY PAYASAM**

*Kerala-style rice pudding with smoky palm jaggery.*

Please check with sommelier regarding charges for Wine & Cocktail pairing.



All prices are subject to service charge & governmental taxes



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**THE MANOR  
CHEF & SOMMELIER  
SIGNATURE TASTING MENUS**

**10 COURSE TASTING JOURNEY  
VEGETARIAN**

**\$188 PER PERSON**

**CRYSTAL TRUFFLE DIMSUMS**

*Hand-folded dimsum filled with creamy cheese and black truffle.*

**LOTUS ROOT CRISPS IN KERALA JAGGERY GLAZE**

*Lotus root medallions tossed in sweet-spicy jaggery.*

**TEMPLE COURTYARD FRITTERS**

*Traditional dal vadai paired with coconut-beetroot dip, evoking temple prasad.*

**CHEESE CRESCENT THEPLA TACO**

*A staple of Gujarat; Fenugreek Thepla taco filled with cottage cheese, peppers and cilantro crema.*

**ZENITH VALLEY KHAO SUEY**

*A hearty noodle soup with spiced coconut silk consommé*

**NAIR'S IVORY STEW**

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

**EMERALD PALAK KOFTA MAKHANI**

*Hand-rolled spinach and cottage cheese kofta, gently simmered in a creamy ember sauce enriched with cultured butter and tomato silk.*

**METHI PANEER PULAO**

*Fenugreek & paneer-flavoured rice.*


**FESTIVE VERMICELLI KHEER**

*Roasted seviyaan simmered in saffron-infused milk.*

**ROYAL GULAB JAM RUM**

*Soft gulab jamun finished with a dramatic flambé of spiced rum*

Please check with sommelier regarding charges for Wine & Cocktail pairing.



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All prices are subject to service charge & governmental taxes

 Vegetarian  Chicken  Mutton  Fish  Prawns



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**THE MANOR**  
**CHEF & SOMMELIER**  
**SIGNATURE TASTING MENUS**

**10 COURSE TASTING JOURNEY**  
**NON VEGETARIAN**  
**\$218 PER PERSON**

**CRYSTAL TRUFFLE DIMSUMS**

*Hand-folded dimsum filled with creamy cheese and black truffle.*

**DYNAMITE SHRIMP SHOTS**

*Crispy shrimp tossed in tangy-spicy creamy sauce, served as bite-sized shots.*

**AMINABAD ROYAL SEEKH KEBAB**

*Hand-minced mutton seekh with Awadhi spices.*

**ANDHRA TAWA FISH**

*Mackerel fish marinated with fiery coastal spices.*

**SPICED CHICKEN THEPLA TACO**

*A staple of Gujarat; Fenugreek Thepla taco filled with chicken, peppers and cilantro crema.*

**ZENITH VALLEY KHAO SUEY**

*A hearty prawn noodle soup with spiced coconut silk consommé*

**NAIR'S IVORY CHICKEN STEW**

*Kerala-style Chicken stew simmered in coconut milk and curry leaves. s a tasting portion.*

**MALABAR MUTTON BIRYANI**

*Short-grain rice layered with Malabar-style mutton masala.*

**FESTIVE VERMICELLI KHEER**

*Roasted seviyaan simmered in saffron-infused milk.*

**ROYAL GULAB JAM RUM**

*Soft gulab jamun finished with a dramatic flambé of spiced rum*

Please check with sommelier regarding charges for wine pairing.



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