

K A H A N I D I W A L I R I C E  
V E G T A S T I N G M E N U

*6 courses 60*  
*Minimum 2 people*



Puffed 'Brown Rice' chat, cucumber, shallots, coriander,  
mint & tamarind chutney

–

Golden beetroot thoran cakes with 'Lemon Rice'

–

Stuffed chutney paneer tikka with 'Coconut Wild Rice'

–

Cauliflower and Broccoli steak, smoked tomato sauce  
'Morels Khichdi Cake'

–

'Seasonal Vegetable Biryani' fresh mint and coriander,  
ground Hyderabadi spices  
Served with: Mirch ka salan; Pomegranate raitha

–

'Zarda Pulao' saffron Rabri with Masala chai Ice-ream



K A H A N I   D I W A L I   R I C E  
T A S T I N G   M E N U

*6 courses 60*  
*Minimum 2 people*



Puffed 'Brown Rice' chat, cucumber, shallots, coriander,  
mint & tamarind chutney

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Organic salmon chargrilled, mustard, honey and dill leaves  
with 'Lemon Rice'

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Venison tenderloin ghee roast with 'Coconut Wild Rice'

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Guinea fowl tikka, Chettinad spices, smoked tomato sauce  
'Morels Khichdi Cake'

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'Lamb chop Biryani' fresh mint and coriander,  
ground Hyderabadi spices  
Served with: Mirch ka salan; Pomegranate raitha

–

'Zarda Pulao' saffron Rabri with Masala chai Ice-ream

