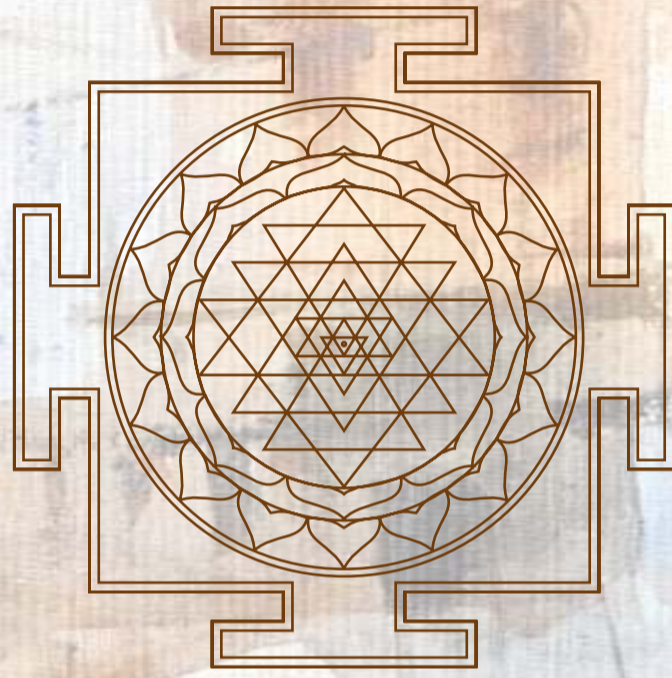


Ala Carte Menu



benares
Modern Indian Cuisine

Culinary Possibilities
Beyond Expectations

॥ अतिथी देवो भव ॥

IMPORTANT : If you have any food allergy , please alert the staff taking your order

Soups & Salad

Mushroom Infusion 	175
Wild Mushrooms Infused With Cream, Garlic & Truffle Essence	
Roasted Red Pepper & Tomato Shorba	150
Tomato Shorba With Bellpepper, Citrus Air, Roasted Cumin & Coriander	
Two lentil Shorba	150
Yellow Lentil Soup With Garlic, Ginger & lemon	
Murgh Badami Shorba 	150
Silky Textured Chicken Soup With Almond Extract & Chilies	
Saffron Pear Salad 	200
Freshly Picked Greens , Beetroot Pickled Onion, Crispy Pear Chips & Honey Mustard Vinaigrette With Green Chilli Gel	
Tarbooz Kachumber Salad	180
Vanilla & Mint Marinated Watermelon Salad With Cucumber Swirls , Rocket Leaves , Roasted Yellow Pepper & Dahi Phucka	

Immunity Boosters With Chefs Compliments

Hot Kaadha

An Immunity Booster Drink With Organic
Spices & with a Hint Of Jaggery,
{Served Piping Hot}

Haldi Ajwain Tea

Again A Very Powerful Drink To
Develop body resistance,
{Served Piping Hot}



Chef's Recommendation

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Let's Begin With

VEGETARIAN

Vegetable Platter	590
Cream Broccoli, Paneer Tikka, Tandoori Mushroom, Aloo Nazakat, Served With Thin Crispy Flavored Bread	
Paneer Sandesh 	475
Cottage Cheese Slabs Stuffed With Figs & Nuts, Lime Cashew Marinade	
Chilli Cheese Seekh Kebab	425
Blend Of Cottage Cheese & Cheddar With Bell Pepper & Spices	
Tandoori Mushroom	375
Stuffed With Mushroom & Cheese, Chargrilled	
Banana Leaf Cottage Cheese 	350
Kerala Masala Coated Paneer Slabs Wrapped In Banana Leaves & Grilled	
Khichdi Arrancini 	350
Deep Fried South Indian Style Khichdi, Smoked Bell Pepper Chutney	
Veg Crispy Rolls	295
Filling Of Olives, Cheese & Bell Pepper, Coated With Vermicelli, Fried	
Malai Phool	295
Cheddar & Cream Marinated Broccoli Cooked In Clay Pot	
Hari Moong ki Galauti	275
Green Lentils Finely Minced, Smoked With Whole Indian Spices	
Benarasi Aloo Nazakat	275
Stuffed Whole Potatoes, Aloo Bhartha & Basil Chilli Pesto	
Sabudana Ki Tikki	275
Sago & Roasted Cumin Cakes, Ghuguni Stew & Beet Root Chutney	
Dahi Kebab 	275
Hung Yogurt With Grounded Ginger Chilly & Coriander	








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NON-VEGETARIAN

Non-Veg. Platter	850
Chicken Tikka, Lamb Seekh kebab, Fish Tikka, Tandoori Prawns Served With Thin Crispy Flavored Bread	
Lalwali Jingha 	690
King Prawns Marinated In Roasted Red Pepper & Chilli Garlic Paste	
Three Way Prawn	575
Prawns Tandoori, Vermicelli Fried & Grilled, On The Bed Of Coconut Soil & Micro Greens	
Samundari Ratan	575
Fried Diver Scallops, Pea & Chili Soup, Pea Shoots, Butter Garlic Peas & Corn	
Paprika Machi Tikka Salsa	450
Seabass Fish Marinated With Chillies & Salsa	
Spicy Tawa Grilled Fish 	425
Seabass Marinated With Ginger Chili Paste	
Soft Shell Karwari Crab 	350
Coated With Semolina, Butterfly Pea Mayo & Crab Candle, Raspberry Chutney	
Lamb Chops 	990
Sous Vide Cooked Lamb Chops, Fennel & Black Pepper Corn	
Lamb Galouti	475
Traditional Kebab With Mint Caviar, Saffron Paratha	
Seekh ka Guldasta	425
Lamb & Chicken Mince With Mild Spices In Four Different Styles	
Chicken 65	375
Pepper & Fennel Marinated, Spiced Chicken Bits, Nest & Egg	
Classic Tandoori Chicken	375
Presented In Two Marinades, Classic & Afghani Cream	
Chicken Tikka Three ways 	375
Paprika Cream, Cheese & Basil	
Makhrani Tangri Kebab 	295
Chicken Drumsticks Cooked With Spiced Paprika Marinade With Black Pepper	



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INDIAN VEGAN AFFAIRS

Kadai Tofu 	350
Mouth Watering Combination Of Tofu Cooked In Tomato, Onion & Traditional Indian Spices	
Palak Tofu	350
Tofu Simmer In Smooth Spinach Puree With Cumin Seeds, Ground Coriander, & Curry Powder	
Bharwan Karela (Bitter Guord) 	325
Stuffed With Potatoes & Bitter Guord Seeds, With Homemade Masala	
Baingan Ka Bhartha	325
Mashed Aubergine Specialty	
Kathel ki Subzi	325
Jack Fruit, Whole With Seeds, Onion Tomato Masala With Indian Spices	
Seasonal Tawa Vegetables	325
Anglo Indian Vegetables In Tangy Tomato Sauce	
Bhindi Teen Pyazi 	325
Tender Okra With 3 Varieties Of Onions & Home Made Masala	
Kurkuri Bhindi	325
Crispy Shredded Okra, Sprinkled With Tangy Chaat Masala.	
Chatpatta Aloo	295
Tangy Potatoes, Mint Paste, Ginger & Coriander Seeds With A Hint Of Lemon.	
Yellow Lentils	295
Yellow Lentils With Hint Of Cumin & Asafetida	



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Treasures of Benares

- Lobster Benares**   **2200**
Butter Poached Lobster, Coconut & Shallot Stir Fry Served with Seafood Foam, Accompanied By Pesto Uttapam
- Spiced Foie Gras and Confit** **990**
Cruised Foie Gras & Duck Confit, Micro Salad & Smoked
- Pan Seared Fish**  **495**
Crispy Pan Seared Seabass With Moilee Sauce & Mash Potatoes
- Sikandari Raan**  **990**
Slow Cooked Braised Leg Of Lamb, Seasoned With Tandoori Marinades
A historical dish tracing back to Alexander the great, when he defeated King Porus to celebrate his legendary friendship after releasing King Porus
- Nawabi Gosht Dawat** **750**
Lamb Textured Three Ways, Rich Mince, 18 Hour Cooked Shoulder & Slow Cooked Barra Kebab, Rogani Spaghetti With Mint & Mushroom Parcel
- Murgh Mussalam**   **750**
Mughlai Speciality, Whole Chicken Marinated, Stuffed With Chicken Mince & Boiled Eggs Served On The Bed Of Saffron Rice
- Murgh Makhni Our Way**  **425**
Sous Vide Cooked Chicken Supreme Finished In The Tandoor, Saffron Mash Potato & Makhani Foam
- Subz Kofta Laziz** **395**
Vegetable Dumplings Lime Flavored & Stuffed With Nuts, Cashew Coconut Sauce & Chimchuri Kedgerie
- Textures of Greens** **395**
Steamed Broccoli With Wine Poached Garlic & Green Leaves Clementine Bits & Yuzu Dressing



Please note, this dish may not available due to its limited quantity and unique preparation. Order can be made in advance, ahead of your next visit.



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Mains

NON VEGETARIAN

Malai Kalimirch Jhinga 	495
Fresh Prawns Tossed With Crushed Pepper & Simmered In A Creamy Sauce	
Goan Prawn curry	495
Goan Prawn Curry With Chillies , Vinegar & Spices	
Meen Moilee	495
From God's Own Country , Spiced & Coconut Sauce Simmered Fish Chunks	
Nalli Gosht 	575
Slow Cooked Lamb Shanks, Simmered For 6 Hours With Traditional Spices	
Rogan Josh	495
The Classic With A Hint Of Truffle Oil	
Meat Belli Ram	495
From The Kitchen Of Chef Belli Ram {Best Eaten With Rice}	
Dunar Murgh 	375
Chicken Thighs Cooked In This Mildly Spiced Cashew & Reduced Milk Sauce, Slow Smoked To Get The Trademark Flavour	
Chicken Tikka Masala	375
Boneless Barbequed Chicken Finished In Tomato & Onion Sauce	
Chicken Korma	375
Boneless Chicken Breast, Marinated & Cooked On Griddle, Finished In Creamy Cashew Nut Sauce	
Murgh Saagwala 	375
Boneless Chicken, Marinated & Cooked With Rich Gravy Of Spinach Paste	
Murgh Patiala	375
A Classic Dish From The Royal Kitchen Of King Of Patiala	








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VEGETARIAN

- Paneer Makhani** 350
A Classic Cottage Cheese, Simmered In Fenugreek Flavored Tomato & Cashew Nut Sauce With Butter
- Paneer Chettinadu**  350
Cottage Cheese Tossed In Fierce Gravy From the Chettinad Region Of India
- Palak (Spinach) Speciality** 350
With Your Choice Of Cottage Cheese, Potato, Mushroom Or Vegetables
- Dhingri Mutter**  350
Mushrooms & Green Peas Tossed In Spicy Tomato & Onion Masala
- Mutter Methi Malai** 350
Fenugreek Leaves & Green Peas In Rich Creamy Curry
- Bharwan Karela (Bitter Guord)** 325
Stuffed With Potatoes & Bitter Guord Seeds, With Homemade Masala.
- Baingan Ka Bhartha** 325
Mashed Aubergine Speciality
- Kathel ki Subzi**  325
Jack Fruit, Whole With Seeds, Onion & Tomato Masala With Indian Spices
- Tandoori Subzi Kadai** 325
Tandoor Cooked Vegetables In Kadai Masala With A Lemon Twist
- Bhindi Teen Pyazi**  325
Tender Okra With 3 Varieties Of Onions & Homemade Masala
- Jaipuri Bhindi**  325
Crispy Okara With Hand Pounded Churma & Kadi Sauce
- Chatpatta Aloo** 295
Tangy Potatoes, Mint Paste, Ginger, Coriander Seeds With Hint Of Lemon
- Duo of Lentils** 295
Combination Of Stewed Yellow Lentils & Slow Cooked Black Dal {Served Separately}



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Breads

Farmer's Staple { Gluten Free, Vegan Friendly breads }

Millet Bread { Bajra }	75
Gram Flour Bread	75
Rice Flour Bread	75

Naans

Plain	
Butter	70
Garlic	80
	85

Wheat Breads

Rotis	
Missi Roti	50
Paratha	60
Kerala Paratha	75
	75

Stuffed

Keema	180
Cheese	150
Tangy Potato	120

House Breads

Olive & Cheese Naan	150
Truffle Butter Naan	150
Rosemary & Carom Naan	120
Zattar Paratha	120

Rice

Steamed Rice	150
Pilau Rice	195
Saffron Rice	195
Jeera Rica	195
Buttered Peas Rice	195

Biriyani

Vegetable	325
Chicken	425
Lamb	525
Prawn	625

Served With Raita

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Dessert Menu

Gaajar Ka Rishta Flourless Carrot Cake, Carrot Halwa Macaroon Smoked Cardamom Ice Cream	250
Khubani Ka Meetha Apricot Mousse, Honey Caviar, Pistachio Vacherin, Apricot Pate De Fruit	250
Jalebi Butterfly Pea, Saffron & Raspberry Served With Frozen Rabri	190
Gulab Jamun Our Way Of Serving India's Most Sought After - Rose Cheese Cake, White Chocolate Soil, Almond Saffron Caviar & Frozen Rose Petals	190
Cutting Chai Masala Chai Pannacotta, Nan Khatai Crumble, Tea Gel , Chai Espuma	190
Shrikhand Our Tribute To Traditional Yoghurt Sweets With Different Textures - Flavours Are: Strawberry, Kaffir Lime, Mango Choose Any One - Served With Kaju Katli, Yoghurt Dust, Compote	190
Phirnee Valhorna Manjeri & White Chocolate Flavoured Phirnee, Almond Chikki, Raspberry Fennel Leather	190
Kulfi Amaretto, Meetha Paan, Blue Berry, Mango Mascarpone, Coconut & Pandan	190
Kheer Based Ice Creams {Per Scoop}	70
{Platter - 3 scoops}	190
Roasted Pistachio Jaggery & Toasted Macadamia Rose & Vanilla Dark Chocolate & Chilli	
Sorbet {Per Scoop}	70
{Platter - 3 scoops}	190
Rooh Afza, Classic Lemon Orange, Cucumber & Coriander	

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