

STARTERS

TAMATARI DAL-PEAS SOUP (223 cal.)	55
Yellow lentils and tomatoes tempered with cumin, peas and red onion salsa	
RAJ KACHORI (690 cal.)	65
King-sized dough puri lined with chickpea flour spice mix, dressed with a mix of sprouts, potatoes, kachumber and lashings of beetroot yoghurt, tamarind and herb chutney drizzle, pomegranate kernels, farsan sprinkle	
CHAAT TRILOGY (505 cal.)	65
A tangy trilogy of three favourite chaats with potatoes, papdi hay and dahi bhalla ice cream	
TIKKI AMRITSARI	70
Almond flake crusted vegetable cutlet on a bed of Punjabi chickpeas, sweetened yoghurt, tamarind chutney, sev sprinkle	
SAMOSA SALSA (390 cal.)	65
Cheese samosa tossed with sticky chilli-garlic tomatoes, sesame, fresh ginger and spring onions	
TIKKA- TIKKI SUBZ (127 cal.)	70
Broccoli in a fenugreek and cream cheese marinade, cooked in the tandoor, spinach tikki, tomato chutney	
MALAI LOBSTER (1050 cal.)	190
Lobster tossed in roasted tomato-onion masala flavoured with fennel and dill leaves, topped with spiced cheese	
GRILLED PRAWN – PURI (579 cal.)	145
Garlic-carom prawns grilled in the tandoor, prawn-coconut chaat wheat baubles	
CHUTNEY HAMMOUR (766 cal.)	145
Sundried tomato chutney flavoured Hammour fish, wrapped in banana leaf and chargrilled, served with coconut chutney	
CHICKEN DHABA TIKKI (275 cal.)	85
Chicken tikka masala with spinach cutlet	
CHICKEN HABIBI (419 cal.)	85
Malai-black olives chicken tikka, mulukhiyah dust, makhni labneh	
PATIALA CHICKEN (618 cal.)	105
Half chicken marinated in Punjabi spices and grilled in the tandoor	
NAWABI CHOPS (570 cal.)	145
Chargrilled ginger lamb chops crusted with pistachio and rose petals, saffron mash	
MUTTON NIZAMUDDIN (502 cal.)	110
Slow cooked boneless mutton, baked Afghani caramelised onion bread	
RAAN CIGAR KEEMA (493 cal.)	110
Pulled lamb cigar rolls, minced lamb and peas, burani raita	
LAMB DUO (534 cal.)	120
Lamb seekh kabab, chapli lamb kabab, herb chutney	

RASOI

BY VINEET

RASOI meaning 'kitchen'in Hindi,reflects India's first Michelin- starred chef, Vineet Bhatia's passion and creative repertoire. A respect for tradition and the flavours of India have always been at the core of his cooking. Embracing modern techniques and myriad international influences we endeavour to create new ways to flavour , present and reconsider Indian cuisine.

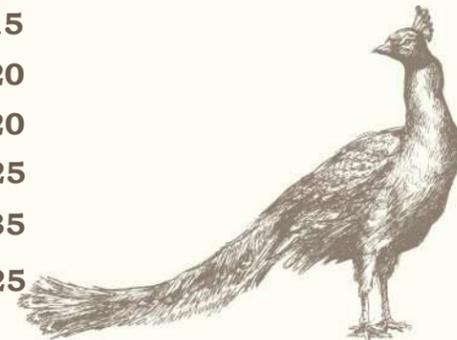
BIRYANIS

Served with pomegranate raita

Prawn Loomi (648 cal.)	155
Prawns layered with basmati, tangy black lemons, curry leaves and coastal spice mix	
Nawaabi Parda Murg	135
Flaky pastry encrusted chicken biryani layered with dry fruits and fresh mint	
Lamb Biryani (383 cal.)	155
Lamb morsels tossed with saffron basmati, berries and caramelised onions	
Banarasi Vegetable (288 cal.)	105
Basmati tossed with assorted vegetables, paneer, khoya and dry fruits	

BREADS, RICE, RAITAS AND MORE

Churra Paratha (200 cal.)	12	Kachumber Raita (93 cal.)	20
Butter Naan (275 cal.)	12	Green Leaf Salad (266 cal.)	40
Onion-Coriander Naan (125 cal.)	15	Papad-Chutney (56 cal.)	20
Garlic Naan (130 cal.)	15		
Date-Almond Naan (345 cal.)	20		
Cheese Kulcha (288 cal.)	20		
Steamed Rice (146 cal.)	25		
Saffron Pulao (218 cal.)	35		
Pomegranate Raita (135 cal.)	25		



MAINS SHARING

KASUNDI NAJEL (471 cal.)	255
Whole Najel fish rubbed with crushed garlic, lime, curry leaves and mustard paste, chargrilled over charcoals	
COCONUT LEMONGRASS PRAWNS (450 cal.)	150
A coastal prawn stew with coconut, lemongrass, kaiffir lime and roasted red chillies	
FISH KOLHAPURI (620 cal.)	130
Fish cooked in Maharashtrian spices and tamarind water	
PRESSURE COOKER MURG (510 cal.)	120
A home-style preparation of chicken tikka masala and potatoes	
MURG MAKHNI (711 cal.)	120
Butter chicken or chicken tikka morsels in creamy tomato and fenugreek sauce	
INDI CHINI CHICKEN (616 cal.)	120
An Indo-Chinese preparation of chicken tossed in honeyed soya sauce with spring onions and sesame seeds	
ROGAN LAMB SHANK (1125 cal.)	145
Shank of lamb cooked in Kashmiri chillies and spices	
LAMB KORMA (850 cal.)	150
Lamb slow cooked in cashew nut paste and shitake mushrooms, laced with truffle oil and tempered with curry leaves	
RAAN MUSSALLAM (1430 cal.)	225
A dish that would have had the Great Mughal Kings licking their fingers-Raan! Lamb marinated in spices for over 48 hours and slow cooked in its own juices, topped with fried onions and dry fruits	
ALOO BAINGAN (240 cal.)	75
North Indian preparation of aubergine and potatoes, tempered with kalonji	
KOFTA KORMA (925 cal.)	90
Vegetable kofta in mildly spiced tomato and cashew paste	
SESAME GOBI ROAST (393 cal.)	90
Cauliflower roasted in the tandoor, garnished with tahina sauce, pomegranate kernels and boondi	
PALAK PAKODA (457 cal.)	80
Spinach saag with onion and spinach fritters	
PANEER MAKHNI (686 cal.)	80
Cottage cheese in a creamy tomato and fenugreek sauce	
DAL MAHARANI (775 cal.)	85
Punjabi slow cooked urad dal enriched with fresh cream	
DAL TADKA (790 cal.)	55
Yellow lentils tempered with cumin seeds	

Above prices do not include a VAT of %5. In case of any allergy or food intolerance please inform your waiter