

Appetisers

Tandoori wasabi lobster with peanut sundal leafy greens and flax seed khasta 105

> Crab anari tikki, fried scallops tabouleh with tomato chutney 105

Kandhari sumac prawns, mussels Kolhapuri bhat sea bass olathaithu on uttapam 105

Podi crusted salmon with carrot koshimbir slap dough khurmi naan 95

Basil pepper hamour tikka with raw mango salad and burnt garlic vinaigrette 98

Tamarind glazed tandoori chicken with couscous upma and chutney hummus 90

Honey mustard chicken chat puffs with green mango chutney 85 Chicken parmesan tikka, neza kabab chicken seekhpa 85

Stone grilled lamb picattas with traditional haleem 90

Galouti on ulta tawa paratha, crushed pistachios New Zealand lamb chop, Kerala mutton roast 105

Nimboo paneer tikka, asparagus fritters hara bhara kabab stuffed with avocado mousse 90

Mushroom galouti, potato sopaipillas tandoori zataar brocolli 85



Gharha or earthen pot cooking, one of the highlights at Signature has a journey that originates on the banks of the Godavari River. The earthen pot in which the delicacies are cooked is made of clay from the interiors of Someshwar, near Godavari River.

The Maharajahs of Mewar and Marwar regions and their entourage used this culinary technique of in – situ cooking during their game hunts. Special spices and herbs were carried along and royal kitchens were set up in the absolute wilderness to prepare this feast.

Slow cooking in these pots imparts an earthiness to the dining experience and what emerges is a dish steeped in royal yet earthy flavors and aromas!

The steam cooked process retains the true flavors and nutritional value of the food while delivering an aromatic dish rich in taste.

Signature revives this traditional art to bring forth an exemplary array of select culinary delights.



GHARHA COOKING

Prices are indicated: for two / for one

Gharha roasted leg of baby lamb au jus and zataar paratha 155 / 85

Zamin doz salmon massaged with Kashmiri spices, slow cooked in a gharha 155 / 85

"My special gharha creation for food lovers" Slow cooked lemon grass butter chicken in a velvety sauce finished with zataar and served with sundried tomato olive naan 155 / 85

"My inspiration for gharha cooking is my early memories of my mother slow cooking this delicacy of lamb with mustard and spinach leaves in an earthen pot at our ancestoral home in Ambala".

Sarson ka saag gharha gosht

150 / 80

Tikriwali gharha dal tempered with traditional indian spices, smoked to perfection 75 / 45



Main Courses

Prices are indicated: (for two / for one)

Dum nariyali prawns simmered in a creamy coconut gravy (150 / sharing)

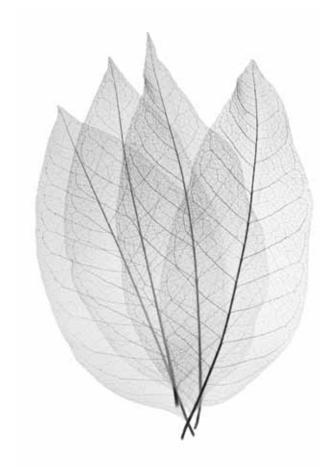
Kal chati hamour kari cooked in traditional Malabar spices served with idiappams (150 / 80)

Nizami chicken taar qorma simmered in a rich sauce tempered with curry leaves and chillies (130 / 70)

"A traditional duck roast I was introduced to at my Syrian Christian friend's house" Succulent duck stewed and then seared on tawa (155 / sharing)

Nalli rogan josh, goat shanks simmered in Kashmiri chilli and onion gravy (145 / 75)

Mutton pepper fry, mutton cubes tossed with crushed black peppercorns served with a Malabari paratha (for one / 105)



Bread, Rice and Accompaniments

HAND BREADS

(2 pieces)

Roti, whole wheat unleavened tandoori bread 20

Naan, nigella topped flour dough baked in an earthen oven 25

Garlic naan / Zataar sesame naan 25

Paratha, whole wheat layered bread 25

Pudina paratha with fresh mint 25

Zataar paratha with a generous sprinkling of zataar 25

RICE

Prawns and aromatic basmati biryani served with curry and garlic yoghurt 145

Hyderabadi gosht biryani, highlights the art of cooking marinated goat meat and basmati together served with salan and garlic yoghurt

Murgh pardha biryani, flavoured with saffron a mellow and mild spiced tribute to the rulers of Awadh 125

Nizami saat subz biryani our vegetarian version of the traditional Hyderabadi biryani 115

> Steamed Rice 20

ACCOMPANIMENTS

Beetroot and orange raita 22

Spinach and kakdi magaz raita 22

Relish platter served with papad and khasta roti 25

DESSERTS

Blood orange and ginger kulfi 40

 $\begin{array}{c} \text{Mascarpone phirni with parmesan figs} \\ 40 \end{array}$

Carrot halwa roulades with saffron sabayon 40

Traditional trio of gulab jamun, rasmalai and bhapa doi 60



Degustation Sharing Menu

SEAFOOD

295 per person

Tomato and butternut pumpkin soup pumpkin biscotti

Prawn olathaithu

—— OR ——

Mangalorean fish curry

Accompanied with pineapple pachadi beans foogath, Kerala paratha

Assorted baby breads

Traditional Maharashtrian rice stir-fried titi shrimp and fresh coconut coriander paste

Paan and rose ice cream with chilli chocolate coated saffron cream profiteroles

MEATS VARIEÈ

Tomato and butternut pumpkin soup pumpkin biscotti

—— OR ——

Dum saffron chicken shorba sealed khasta olive naan

Dum barbequed butter chicken buttery tomato gravy

—— OR ——

Gosht taar qorma finished in a rich tomato sauce

Accompanied with sukhe lasooni aloo and house famous dal

Assorted baby breads

Dum Murg Pardha Biryani or Steamed rice salan and boorani raita

Chilli ice cream, pepper sweet conde on Kerala achappams

VEGETARIAN

225 per person

Banana - chilli plum kabab blue cheese stuffed tandoori Aaloo

Tomato and butternut pumpkin soup pumpkin biscotti

Gucchi paneer kaliya

—— OR ——

Water chestnut paneer qorma

Accompanied with saunfiyana gajar matar urulai chettinadu, house famous dal

Assorted baby breads

Vegetarian biryani or steamed rice salan and boorani raita

Yoghurt brulee, mehdana boondi candied orange peel