

Dumpukht Menu

Shorba

Shorba Timeter

A delicious soup of tomatoes, cumin and fresh green coriander, garnished with crackling wheat crisps

Shorba Purbahar

Shorba of lentils cooked with fresh ginger coriander and chilies. Served with a sprinkling of ground cumin and a dash of lemon juice

Shorba Shahi Pasand

An ineffably fragrant, clear soup made by slow cooking chicken drumsticks with cloves, cinnamon and saffron

Kebab

Dudiya Kabab

Roundels of cottage cheese, stuffed with spiced mashed potatoes, shallow fried and finished on Dum

Hara Kabab Awadhi

Delicately flavoured kabab of spinach and chana dal, stuffed with cottage cheese, pan grilled in butter and served with a sprinkling of fenugreek

Seekh Nilofari

Mix of puffed Lotus seed and lotus stem, flavoured with fresh herbs, mace and green cardamom. Grilled on a skewer and sprinkled with aromatic kabab masala.

Kebab Labgeer

Delicately aromatic patties of fresh beetroot and homemade cheese spiced with brown cardamom seeds and saffron. Pan grilled in butter for a crisp bite

Sunheri Goolar

Deep fried kebab made from raw banana and spices, embellished in gold dust, served with Navrattan chutney.

Jhinga Dum Nisha

Jumbo prawns marinated in cheese and hung yoghurt, flash cooked in a tandoor and finally on dum. Served with a delicate saffron flavoured seafood chutney

Mahi Dariya

Fillet of seasonal fish marinated with green chilli, cloves and cinnamon, dipped in butter milk batter, flavoured with royal cumin seeds, fried to light golden crisp, sprinkled with lemon juice

Murgh Chandi Tikka

Tikka of chicken dipped in an aromatic royal cumin marinade, grilled in the tandoor before being finished on Dum

Seekh Gilafi Dumpukht

Minced chicken kabab, laced with crisp juicy toatoes and capsicum, complimented with pungent green chilies and onions

Dumpukht Kakori

A delicate melt-in-your-mouth kabab of finely minced lamb flavoured with cloves and cinnamon, wrapped around a skewer and char grilled, served with a sprinkling of saffron

Habibia Chops

Lamb chops marinated with black cumin, black pepper, figs and malt vinegar, then cooked on griddle before being finished on Dum

Shahi Shammi

Aromatic lamb mince with crunchy scallions and coriander mélange.

Qorma, Qaliya, Salan & Neharis

Qasr-e-Pukhtan

Paneer cubes simmered in a silky fresh tomato gravy flavoured with royal cumin seeds and dried fenugreek leaves.

Arbi Qaliya

Colacassia in a turmeric accented yoghurt and onion gravy, with 'Dumpukht Garam Masala'

Ghuncha-wa-Qeema Dumpukht

Chopped florets of cauliflower, tempered with asafetida. Cooked with capsicum, ginger and tomato dices with hint of dried mango powder.

Subz Purdah

An aromatic preparation of capsicum, tomato, cottage cheese. Mushrooms and pineapple, Dum cooked in a "Purdah" of puff pastry.

Subz Miloni

A mélange of seasonal vegetables cooked in a smooth green puree of spinach flavoured with white cumin seeds and garam masala.

Mirch Baingan Ka Salan

Large whole green chillies and brinjals simmered in a velvet smooth gravy of yoghurt, tamarind, coconut and peanuts

Dumpukht Badin Jaan

Slices of round brinjals marinated, shallow fried and topped with Tomato concasse and garlic flavoured spiced yoghurt. Finished on Dum

Aloo Bukhara Kofta Salan

Vegetable marbles stuffed with dried plums and almonds, simmered in a cardamom and cumin gravy

Gucchhi Subz-e-Zar

Morels filled with clotted milk and green herbs. Tossed with spring onions and finished on Dum with ginger juliennes

Dum Ke Aloo

Barrel shaped potatoes stuffed with cashews & pomegranate seeds finished On Dum with thick yoghurt gravy

Maash Qaliya

Split green moong lentils, slow cooked with spinach, fresh ginger and green chilies. Tempered with white cumin seeds and topped with browned onions.

Dal Dumpukht

Arhar lentil cooked with yellow chilies, yoghurt and exotically tempered with caramelized garlic

Jhinge ka Salan

Prawns simmered with turmeric & fenugreek flavored yoghurt gravy finished on Dum

Mahi Sarson

Fillet of seasonal fish imbued with mustard seed paste, cooked on Dum, served with a garnish of fresh coriander and julienne
Of ginger soaked in lemon juice

Murgh Kundan Qaliya

Morsels of chicken braised on Dum with turmeric and whole spices, drizzled with saffron and garnished with gold leaf

Grand Mughal Roast

Whole chicken marinated in Indian spices, star anise and brown onion, roasted to perfection. Served with Haldi Paratha and pan reduced tamarind and spices infused jus...to serve four

****Please allow us 45 minutes to serve***

Murgh Khushk Purdah

A resplendent boneless chicken, cured in star anise scented marinade, grilled in a tandoor. Dum cooked with an assortment of vegetables and sprinkling of mace behind a purdah of puff pastry

Murgh Handi Qorma

Boneless drumsticks of chicken simmered in brown onion, garlic and yoghurt gravy. Perfumed with saffron, rose water and garnished with almond slivers

Murgh Rizala

Boneless chicken centered with Indian herbs and green chillies, Dum cooked in semi white gravy of yoghurt and almonds.

Dumpukht Koh-E-Awadh

Chefs' recipe for qorma of elegantly exposed lamb shanks, Dum cooked in their own cardamom tinged juices and marrow, finished with saffron

Raan-E-Dumpukht

Leg of lamb, stuffed with onions, pickled garlic and cheese, cooked on Dum

Shahi Nehari

Prime cuts of lamb, cooked overnight with aromatic potli masala then assimilated with extract of basmati in milk and almond paste

Diwani Handi

Select cuts of lamb simmered on low heat, in a sealed handi with seasonal, vegetables and aromatic herbs, sprinkled with mace and cardamom

Naan

Khamiri Roti

Whole wheat sour dough bread, baked in a tandoor.

Taftan Dumpukht

A unique and flaky, part puff pastry, part leavened refined flour bread topped with melon seeds and baked in the rarely used iron tandoor

Tara naan

Refined flour bread made with semolina & milk, topped with almond flakes

Warqi Paratha

Exotic ajwain flavoured multi layered bread, baked in clay tandoor

Rogani Roti

Whole wheat bread, enriched with aromatic ghee and cooked on a Griddle on low heat

Mande

Large paper thin whole wheat flour bread cooked on a dome shaped griddle

Naan-E-Bah Khummach

Leavened semolina and whole wheat flour bread sprinkled with poppy seeds, aniseed and baked in a tandoor

Birani

Guchhi Pulao

Saffron seasoned basmati rice cooked with morels stuffed with herbed cheese and finished in a sealed handi with cardamom. Served with spiced yoghurt

Subz Biryani

Seasonal vegetables and basmati rice cooked on Dum in a subtly flavoured vegetable stock

Dumpukht Biryani

Basmati rice simmered with lamb in mace, ittar and kewra. Finished in a sealed handi

Murgh Yakhni pulao

Pulao of spring chicken and long grain basmati flavoured with aromatic spices.

Meetha

Shahi Tukra

An exotic dessert of saffron rabri, spread on a slice of syrup
Soaked homemade bread, garnished with silver leaf, pistachio and almonds

Shahed-e-Jaam

Gulab jamun filled with pistachio, almond and dipped in a
Saffron honey syrup, served with rabri

Kulfi Badshah Pasand

Creamy saffron and pistachio kulfi , served crowned with gold leaf

Gulab Ki Kheer

Milk and rose petals, delicately cooked on low heat, Garnished with pistachio and
silver leaf

Lauz Gehun Gondhi

A classical 'pudding' made with whole wheat and edible gum resin

Kesari Phirini

Milk reduced with rice, flavored with saffron & cardamom

Pisteh Phirini (Sugar Free)

Rich full cream milk reduced with rice and pistachio, hint of green cardamom.

Zauk –E-Shahi

Khoya dumplings in saffron flavored reduced milk

Khwaan –E-Shirini

A royal platter consisting of four small tasting portions of Pisteh Phirni, Awadh-e-
Gilori, Zafraani Taar Halwa and Zauk-E-Shahi.

All dishes mentioned in Green are Vegetarian
All dishes mentioned in Red are Non-vegetarian

Rates are subject to change
Taxes as applicable are extra

Please inform our service associates if you are allergic to any
food ingredient

Please inform our service associate in case you are allergic to any of the following ingredients:-
(Fish, shellfish& their products/Egg & Egg products/ Milk & Dairy products/ Wheat & Wheat Products/ Peanuts, Soya, Tree Nuts, Sesame
Our Chef would be delighted to design your meal without them.)