



AWADH is the first and only restaurant serving up
Awadhi cuisine outside of India.

Awadhi cuisine is an indigenous part of the history of the Royal Nawabs of Lucknow.

Awadhi cooking style is rare and the recipes are family heirloom secrets of
Khansamas based in Lucknow, which makes this cuisine a dying art.
AWADH attempts to uphold this legacy with our talented in-house Lucknawi Chefs.

www.theawadh.com



THE HISTORY OF AWADHI CUISINE

Awadh was a historic region of Northern India and was the princely state founded by Nawab Saadat Ali Khan Burhan-ul-Mulk in AD 1722. Situated in the heart of the Gangetic valley of India, Awadh comprises the present-day city of Lucknow and some surrounding areas.

Another significant dignitary, Asaf-ud-Daula assumed royal duties as the Nawab of Awadh at the age of 26, after the death of his father, Shuja-ud-Daula, in January 1775. Under the rule of Nawab Asaf-ud-Daula, the town of Lucknow acquired magnificent splendour and prosperity. The Rumi Darwaza is one example of the grand architectural monuments erected during his times. Nawab Asad-ud-Daula of Lucknow lived to a ripe old age. Even when he lost the use of his dentures, the toothless Nawab could not give up eating his favourite kebabs. So, his khansamas (cooks) had to come up with something that was 'super soft' and melt-in-your-mouth.

Food cooked with Awadhi techniques embodies Persian and Mughlai influences. Awadhi cuisine has subtle and delicate flavours in it despite being prepared with more than 100 herbs, spices, dry fruits and butter. Some of the popular Awadhi dishes include Dum Biryani, Chicken Korma, Dum Pukht Galouti Kebab, Mutton Nihari, and Shami Kebab.





“Dum Pukht”



“Melt-in-the-Mouth Galouti Kebab”



“Charcoal Tandoor”

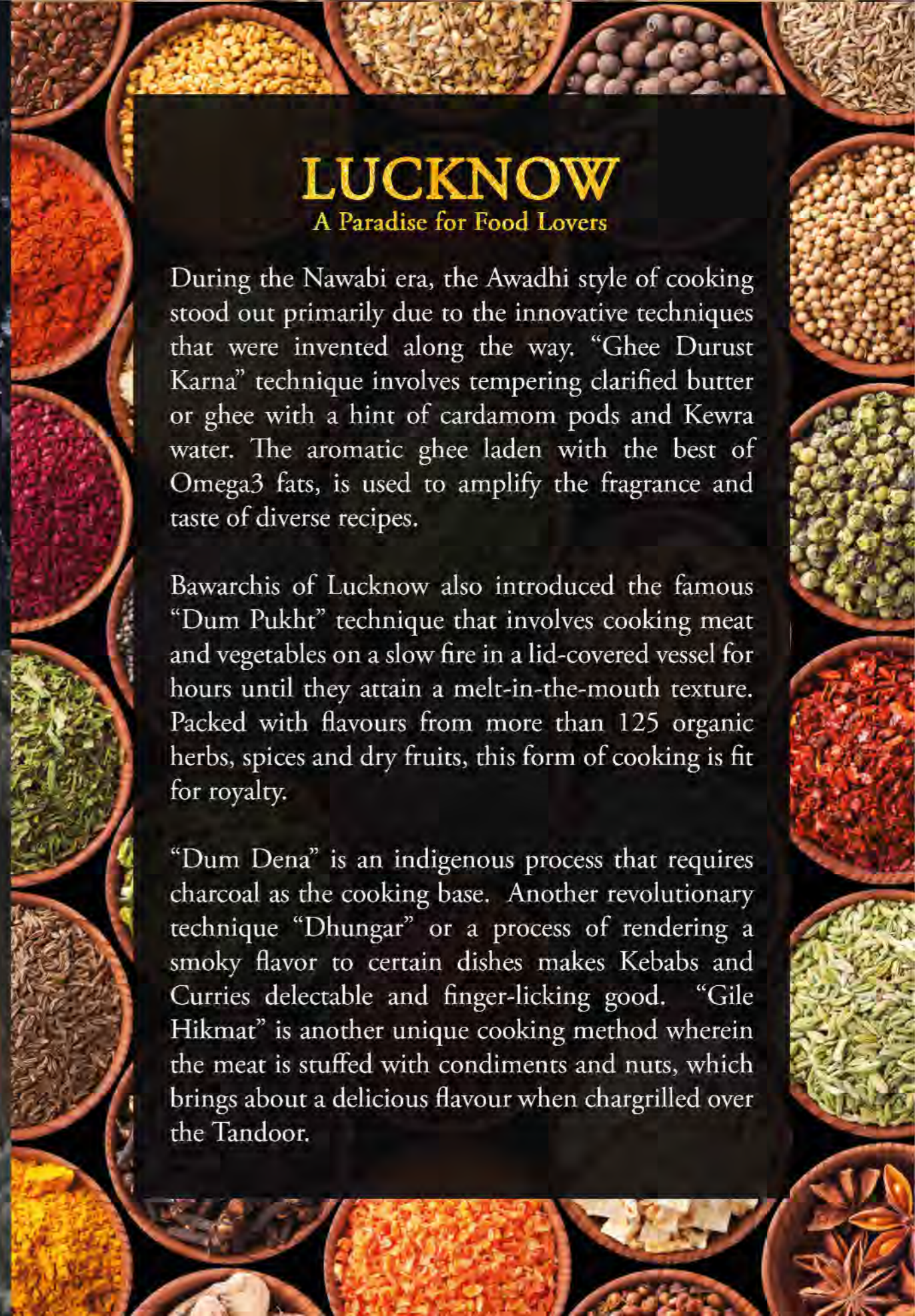
LUCKNOW

A Paradise for Food Lovers

During the Nawabi era, the Awadhi style of cooking stood out primarily due to the innovative techniques that were invented along the way. “Ghee Durust Karna” technique involves tempering clarified butter or ghee with a hint of cardamom pods and Kewra water. The aromatic ghee laden with the best of Omega3 fats, is used to amplify the fragrance and taste of diverse recipes.

Bawarchis of Lucknow also introduced the famous “Dum Pukht” technique that involves cooking meat and vegetables on a slow fire in a lid-covered vessel for hours until they attain a melt-in-the-mouth texture. Packed with flavours from more than 125 organic herbs, spices and dry fruits, this form of cooking is fit for royalty.

“Dum Dena” is an indigenous process that requires charcoal as the cooking base. Another revolutionary technique “Dhungar” or a process of rendering a smoky flavor to certain dishes makes Kebabs and Curries delectable and finger-licking good. “Gile Hikmat” is another unique cooking method wherein the meat is stuffed with condiments and nuts, which brings about a delicious flavour when chargrilled over the Tandoor.





Green Peas
Shikampuri Kebab



Shahi Tandoori
Pineapple



Sunehri
Paneer Tikka



Cheese Garlic
Mushrooms



Tandoori Potato
Nazakat



Veg Keema
Cornetto

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Lucknowi SHURUAAT

VEGETARIAN TAWA & GRILLS

GREEN PEAS SHIKAMPURI KEBAB

Fresh Green Peas | Lucknowi spices | Crispy

18.00



CHEESE GARLIC MUSHROOMS

Succulent Button Mushrooms | Garlic cream and cheese
Chargrilled in Tandoor

18.00

SUNEHRI PANEER TIKKA

Marinated Chunks of Cottage Cheese | Succulent Texture

19.00

PERI PERI PANEER TIKKA

peri peri Marinated Cottage Cheese | Succulent Texture

19.00



ACHARI PANEER TIKKA

Spicy Cottage Cheese | Pickled Achari Marinade

19.00

VEG KEEMA CORNETTO

Vegetable Mince | Served in a crisp traditional Cone

18.00

TANDOORI POTATO NAZAKAT

Crisp Potato shells | Cottage cheese filling
Baked in charcoal Tandoor

18.00



MUSHROOM GALOUTI KEBAB

Minced Button mushrooms | 25 rare spices
Melt in the mouth kebabs

19.00



SUBZ GALOUTI KEBAB

Tender mixed vegetable patties | 25 rare spices
melt in the mouth kebabs

18.00

RESHMI MALAI BROCCOLI

Marinated Broccoli florets | Cashew paste
Chargrilled in the tandoor

19.00



SHAHI TANDOORI PINEAPPLE

Sweet & Spicy | Chargrilled Pineapples | Cottage cheese

18.00

NILOFERI SEEKH KEBAB

Minced Vegetable Skewers | Chargrilled in the tandoor

18.00

DAHI KE KEBAB

Creamy Yoghurt Kebabs | Medley of spices

18.00

PALAK MAKAI KE KEBAB

Spinach | Corn | Pan-Fried Patty

16.00

VEGAN PLATTER (Good For 4 Pax)

Sabz Galawat Kebab, Green Peas Shikampuri,
Veg Keema, Chana Chaat & Stuffed Kulcha

55.00



VEG PLATTER (Good For 4 Pax)

Green Peas Shikampuri, Sunehri Paneer Tikka,
Reshmi Broccoli, Tandoori Potato Nazakat, Stuffed Kulcha

70.00



Chef's Special

Most of our dishes contain nuts or dairy products. Please inform our servers at the time of ordering if you are allergic to nuts or lactose intolerant.





Achari Pomfret



Akbari Lamb Chaap



Mutton Keema
Cornetto

Seekh Kebab
Mutton/Chicken



Bhatti Ka Murgh

Chicken Surkh Tikka



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Lucknowi SHURUAAT

NON-VEGETARIAN TAWA & GRILLS

MUTTON

-  **MUTTON GALOUTI KEBAB** 24.00
Signature melt in the mouth kebab | Minced Mutton
- MUTTON SEEKH KEBAB** 24.00
Minced Lamb Skewer | Chargrilled to Perfection
-  **AKBARI LAMB CHAAP** 27.00
Pair of Chops | Spiced | Succulent
- MUTTON KEEMA CORNETTO** 22.00
Mutton Mince | Traditional Crisp Cone

CHICKEN

-  **BHATTI KA MURGH** 24.00
*Signature Tandoori Chicken | Sizzling Hot Plate
Creamy Cashew Paste*
- CHICKEN SURKH TIKKA** 20.00
Tandoor Grilled | Chicken Chunks | Spicy Masala Marinade
- CHICKEN MALAI TIKKA** 20.00
Cashew Cream | Tandoor Grilled | Chicken Chunks
-  **CHICKEN SHAMI KEBAB** 20.00
Minced Chicken Patties | Melt in the mouth
- CHICKEN SEEKH KEBAB** 20.00
Chicken Mince | Skewer Chargrilled to Perfection
- CHICKEN NAWABI TIKKA** 20.00
Chicken Tikka | Tandoor Grilled | Spiced Cheese

SEAFOOD

- TANDOORI FISH TIKKA** 20.00
Boneless Fish Fillet | Tandoor Grilled
-  **MUSTARD SALMON TIKKA** 29.00
Salmon | Mustard Sauce | Tandoor Grilled Fish
- ACHARI POMFRET** 28.00
Whole Pomfret | Spiced Marinade | Pan-Fried
- FISH AMRITSARI FRY** 20.00
Fish fillet | Deep-Fried | Tartar Sauce
-  **ACHARI TANDOORI PRAWN** 29.00
Garlic Butter | Achari Spices | Grilled Prawns
- PRAWN TAWA FRY** 29.00
Shrimps | Tawa Fry | Spicy & Tangy
- GARLIC PAPRIKA SHRIMP** 29.00
Shrimps | Olive Oil | Chillies
- NON VEG PLATTER (GOOD FOR 4 PAX)** 78.00
*Chicken Surkh Tikka, Fish Amritsari Fry,
Chicken Malai Tikka, Mutton Seekh Kebab,
Stuffed Kulcha*
- AWADH SEAFOOD PLATTER (GOOD FOR 4 PAX)** 88.00
*Tandoori Fish Tikka, Mustard Salmon Tikka,
Prawn Tawa Fry, Amritsari Fish Fry, Stuffed Kulcha*

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Kashmiri Dum Aloo



Dum Subz Handi



Palak Kofta Saalan



Daal Makhani Khaas



Kadhai Mushroom Korma



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Lucknowi CURRIES

VEGETARIAN

	DUM SABZ HANDI <i>Seasonal Veggies Cashew gravy</i>	20. ⁰⁰	PANEER TIKKA MASALA <i>Cottage Cheese Tomato Onion Gravy</i>	22. ⁰⁰	
	KADHAI MUSHROOM KORMA <i>Button Mushrooms Butter Cream Sauce</i>	20. ⁰⁰		PANEER LABABDAAR <i>Cottage cheese cubes cream sauce</i>	22. ⁰⁰
	ALOO KHARA MASALA <i>Pan-fried potatoes Special Masala concoction</i>	20. ⁰⁰		PALAK PANEER NOORJAHAN <i>Cottage Cheese Spinach</i>	22. ⁰⁰
	KASHMIRI DUM ALOO <i>Baby Potatoes Kashmiri Red Chillies</i>	21. ⁰⁰		MULTANI KADHAI PANEER <i>Cottage Cheese Onions & Capsicum</i>	22. ⁰⁰
	PALAK KOFTA SAALAN <i>Spinach cheese balls Tomato gravy</i>	20. ⁰⁰			
	NAWABI KOFTA-E- GULNAR <i>Cheese and masala Kofta Butter gravy</i>	20. ⁰⁰			
	PINDI CHANA MASALA <i>Chickpeas Spicy Masala gravy</i>	19. ⁰⁰			
	DAL SULTANI TADKA <i>Toor Dal Lentils with Spices</i>	19. ⁰⁰			
	DAL MAKHANI KHAAS <i>Creamy Black Urad Lentils</i>	21. ⁰⁰			

Paneer Lababdaar



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Chicken Lucknawi Masala



Dhaba Chicken Curry



Butter Chicken



Rajasthani Laal Maas



Kadhai Prawn



Mutton Kofta Curry



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Lucknowi CURRIES


NON-VEGETARIAN

MUTTON

-  **RARA GOSHT** 28.00
Tender Mix of Boneless and Minced Mutton | Rare Lucknawi spices
- KEEMA HARI MIRCH** 28.00
Spicy Mutton Mince | Green Chilli Tadka
- MUTTON NIHARI** 28.00
Boneless Mutton | Rich nourishing gravy | Ramadan Special
- ROGHAN JOSH** 28.00
Succulent Boneless Mutton | Spice Infused aromatic curry | Native to Kashmiri cuisine
-  **RAJASTHANI LAL MAAS** 28.00
Delicious Boneless Mutton | Yoghurt based | Rare Mathania Chillies from Rajasthan
-  **MUTTON KOFTA CURRY** 28.00
Tender Mutton meatballs | Blend of rare spices | Rich aromatic curry

CHICKEN

-  **MURGH MAKHANI** 26.00
Classic Butter Chicken
- KADHAI MASALA** 24.00
Chicken Chunks | Onions & Peppers
- NAWABI HANDI** 24.00
Chicken Chunks | Cashew Cream Sauce
-  **LUCKNAWI MASALA** 24.00
Chicken Cunks | Special Awadh Spice Blend
- BOTI LAZEEZ** 25.00
Chunks of Chicken | Creamy Masala Gravy
-  **DHABA CURRY** 24.00
Good Old home-style chicken curry
- SEAFOOD**
- METHI MAHI FISH CURRY** 24.00
Fillet of Fish | Flavourful Awadhi Spices
-  **KADHAI PRAWN** 29.00
Pan-fried prawns | spiced Awadhi masala sauce
- PRAWN DAAB CURRY** 29.00
Coconut cream | Prawn | Tempered with Fresh Coconut & Mustard

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Chicken Biryani



Prawn Biryani



Awadh Purdah Mutton Biryani



Tandoori Roti

Naan

Lachcha Paratha

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Nawabi BIRYANI

-  **SABZ BIRYANI** 22.00
Basmati Rice | Saffron | Mix Vegetables
-  **PANEER BIRYANI** 24.00
Basmati Rice | Saffron | Cottage Cheese
-  **CHICKEN BIRYANI** 25.00
Basmati Rice | Saffron | Tender Chicken
- MUTTON BIRYANI** 28.00
Basmati Rice | Saffron | Succulent spicy Mutton
- PRAWN BIRYANI** 30.00
Basmati Rice | Saffron | Juicy Prawns

 **AWADH PURDAH BIRYANI** Add \$3 for Purdah

RICE

-  **JEERA RICE** 12.00
Basmati Rice | Cumin seeds
-  **SAFFRON RICE** 12.00
Basmati Rice | Saffron
-  **STEAMED RICE** 9.00
Steamed Basmati Rice

NAAN - ROTI

- PLAIN NAAN** 6.00
- GARLIC NAAN** 7.00
- BUTTER NAAN** 7.00
- CHEESE NAAN** 9.00
- CHILLI CHEESE NAAN** 9.00
- KASHMIRI DRY FRUIT NAAN** 10.00
- ROOMALI ROTI** 9.00
- TANDOORI ROTI** 6.00
- BUTTER TANDOORI ROTI** 7.00
- DELHI KA BAKED KULCHA** 9.00
- STUFFED ALOO KULCHA** 9.00
- PANEER KULCHA** 10.00
- ULTE TAWE KA PARATHA** 8.00
- LACHCHA PARATHA** 8.00
- PUDINA PARATHA** 8.00

 **Chef's Special**  **Vegetarian**

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Chilli Paneer



Schezwan Prawn



Babycorn Salt N' Pepper



Steamed Lime & Chilli Fish



Fish Fry in Green Pepper



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Oriental SELECTION

SOUPS

- MANCHOW
- HOT & SOUR SOUP
- SWEET CORN
- LEMON CORIANDER
- PEKING SOUP WITH FRIED NOODLES
- VEG TOMATO SOUP

VEG SOUP	12.00
CHICKEN SOUP	14.00



FRIED RICE / HAKKA NOODLES (PLAIN/ SPICY SCHEZWAN / CHILLI GARLIC)

VEGETABLE	18.00
EGG & CHICKEN	21.00
PRAWNS	24.00

VEGETARIAN

 BABYCORN SALT N' PEPPER	19.00
SCHEZWAN CHILLI MUSHROOMS	19.00
SCHEZWAN CHILLI PANEER	22.00
VEGETABLE MANCHURIAN	19.00
VEGETABLE THAI GREEN CURRY	19.00

NON-VEGETARIAN

 DRUMS OF HEAVEN	24.00
CHILLI CHICKEN	22.00
CHICKEN 65	22.00
CHICKEN HOT GARLIC SAUCE	22.00
FISH FRY IN GREEN PEPPERS	22.00
FISH IN HOT BEAN SAUCE	22.00
STEAMED LIME & CHILLI FISH	25.00
 PRAWN SALT N' PEPPER	29.00
SCHEZWAN PRAWN	29.00



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Rose Phirni



Gulab Jamun



Gajar Halwa



Zafrani Malai Phirni



Kulfi



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Dessert SELECTION

APPLE JALEBI

Our unique take on the common Jalebi, granny-smith green apple slices covered in a spiced batter and steeped in sweet syrup.

14.00



SHAHI TUKDA

Creamy saffron bread pudding garnished with a rich milk sauce.

14.00

RASMALAI

Classic Indian dessert made with milk solids and soaked in sweetened milk rabdi

14.00



ROSE PHIRNI

A rich and creamy Mughal Milk pudding flavoured with rose essence

10.00

ZAFRANI MALAI PHIRNI

A rich and creamy Mughal Milk Pudding flavoured with cardamom.

10.00

GAJAR HALWA

A quintessential Indian dessert made with carrots, ghee, milk, sugar and flavored with cardamom

12.00

GULAB JAMUN

Saffron flavoured dough balls dipped in sweet sugar syrup topped with dry fruits.

9.00



GULAB-JAM-RUM

Flaming dough balls dipped in sugar syrup topped with rum for a sweet punch.

16.00

ROYAL DESSERT PLATTER

(good for 4 pax)

Platter of Rose Phirni, Malai Phini, Shahi Tukda and Gajar Halwa

29.00

Chowpatty KULFI

MANGO KULFI

14.00

MALAI KULFI

14.00

KESAR PISTA

14.00

PAAN MASALA KULFI

14.00

GULAB BADAM KULFI

14.00



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AWADH
Royal Indian Dining and Lounge

