



A Journey Across India

AT THE MANOR, EACH PLATE IS MORE THAN FLAVOUR – IT IS HISTORY, GEOGRAPHY, AND MEMORY. INDIA IS NOT ONE CUISINE BUT MANY – EACH SHAPED BY LAND, CLIMATE, AND CULTURE.

CUISINE OF AWADH (LUCKNOW) THE ROYAL COURTS & RUSTIC HEARTHES

The cuisine of Awadh, with its cultural capital in Lucknow, is the grand expression of India's royal culinary heritage. Developed in the courts of the Nawabs during the 18th and 19th centuries, Awadhi food is defined by refinement, restraint, and technical mastery.

At its heart lies *dum pukht* – the slow-sealing technique of cooking in a heavy pot, allowing ingredients to steam gently in their own aromas.

SIGNATURE FLAVOURS:

- *Ethereal kebabs such as galouti and kakori*
- *Fragrant biryanis layered with saffron and kewra*
- *Silken kormas enriched with yogurt, nuts, and browned onions*
- *Delicate breads like sheermal and warqi parat*

Awadhi cuisine is not about heat – it is about harmony. Spice is layered, never aggressive. Texture is paramount. The finish is always elegant.

It is royal cuisine at its most poetic.



ENTRÉE

- ALMOND SILK CHARGRILLED BROCCOLI** 🍃 30
Charred emeralds, almond cream, Awadhi smoke
Wine Pairing: E.Guigal Condrieu 2021 | Cocktail Pairing: Betel Blossom Reverie
- SPICED YOGHURT MEDALLIONS** 🍃 32
Pearl-soft yogurt croquettes, finished in royal spice
Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021
Cocktail Pairing: Citrus Sutra
- AWADHI GALOUTI MEDALLIONS** 🍃 32/34
Delicate broccoli & pea / Mushroom galouti resting on saffron warqi paratha.
Wine Pairing: Marques de Murrieta Pazo Barrantes Albariño 2021
Cocktail Pairing: Betel Blossom Reverie
- ROYAL AWADHI MELT OF MUTTON LEGACY** 🍖 38
Signature Awadhi Melt Kebab with Hand-pounded heritage mutton, perfumed with royal herbs
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Blanc 2023
Cocktail Pairing: Old Fashioned
- SEEKH OF THE NAWABS** 🍖 🍖 34/36
Hand-minced Chicken/ Mutton seekh kebab spiced with Awadhi masalas, cooked over smoky embers.
Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Patiala Spice
- KAKORI CLOUD KEBAB** 🍖 40
Velvet-textured kakori kebabs melting on saffron-kissed sheermal coin.
Wine Pairing: Faiveley Mercurey Vieilles Vignes 2022 | Cocktail Pairing: Betel Blossom Reverie
- EMBERS OF CLAY OVEN CHICKEN TANDOORI** 🍖 34
Slow Roasted, Ember-finished Bone-in chicken marinated in smoked yoghurt.
Wine Pairing: Marques de Murrieta Reserva 2021 | Cocktail Pairing: Ember Gold Fashion
- GARLIC BUTTER KISSED EMBER PRAWNS** 🍤 38
Charcoal-Roasted Ocean Prawns brushed with cultured garlic butter, flame-seared and finished with citrus ash.
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | Cocktail Pairing: Toddy Tapper

We only serve chargeable Purezza or bottled Still/ Sparkling Water

All prices are subject to service charge & governmental taxes

🍃 Vegetarian 🍖 Chicken 🍖 Mutton 🐟 Fish 🍤 Prawns

MAIN COURSE

- ROYAL COURT GARDEN MEDLEY HANDI** 🍃 30
Seasonal fresh vegetables slow-simmered in a copper handi with saffron warmth.
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)
Cocktail Pairing: Crystal Malai
- EMPRESS NOORJEHAN'S SPINACH & PANEER MEDLEY** 🍃 32
Velvet spinach purée folded with fresh paneer, finished with roasted garlic and white pepper.
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 (France)
Cocktail Pairing: Apple Orchard Mule
- EMERALD PALAK KOFTA MAKHANI** 🍃 30
Hand-rolled spinach and cottage cheese kofta, gently simmered in a creamy ember sauce enriched with cultured butter and tomato silk.
Wine Pairing: Marques de Murrieta Gran Reserva 2016 (Spain) | **Cocktail Pairing:** Crystal Malai
- PINDI HERITAGE CHANA MASALA** 🍃 28
Slow-cooked chickpeas in a roasted spice reduction, black cardamom and anardana depth – inspired by the robust flavours of Pindi, refined for the Awadh court.
Wine Pairing: Remoissenet Beaune 1er Cru Les Teurons 2020 (France)
Cocktail Pairing: Imlil Smash
- AWADHI SPICED POTATO REGAL** 🍃 26
Hand-cut potato medallions tossed with roasted cumin, cracked coriander and ghee tempering. Minimalist. Fragrant. Precise.
Wine Pairing: Faiveley Puligny-Montrachet 1er Cru Champ Gain 2022 (France)
Cocktail Pairing: Apple Orchard Mule
- IMPERIAL SILK MUTTON ROGHAN** 🍃 42
Slow-braised heritage mutton in a lacquered chilli oil reduction, finished with ratanjot warmth and Kashmiri saffron depth.
Wine Pairing: DBR (Lafite) Les Légendes R Bordeaux Rouge 2020 | **Cocktail Pairing:** Manhattan
- DAWN OF AWADH MUTTON NIHARI** 🍃 42
Overnight braised mutton perfumed with cloves, pepper and mace, served in its own slow-rendered Qorma broth
Wine Pairing: DBR (Lafite) Bodegas Caro Aruma 2023 | **Cocktail Pairing:** Old Fashioned
- LUCKNAWI'S ROYAL DEGCHI CHICKEN** 🍗 34
Tender chicken simmered in browned onion reduction, green cardamom, yoghurt and subtle saffron undertones.
Wine Pairing: Sirugue Bourgogne Aligoté 2023 | **Cocktail Pairing:** Assam Tea Toddy
- CHARCOAL SAFFRON BOTI LAZEEZ** 🍗 34
Hand-cut chicken morsels marinated in Awadhi spice, seared over live coal and finished in a delicate reduction of its own jus.
Wine Pairing: Sirugue Bourgogne Aligoté 2023 | **Cocktail Pairing:** Imperial Smoulder

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BREAD

NAAN QUARTET À LA MANOR	
PLAIN	8
BUTTER / GARLIC	10
CHEESE	14
<i>Plain, butter, garlic, and cheese naans.</i>	
STUFFED KULCHA MEDLEY	
<i>Kulchas filled with spiced</i>	
PANEER / CHICKEN / MUTTON	14 / 18 / 22
SULTAN'S TANDOORI ROTI	8
<i>Whole wheat bread baked in a traditional clay oven</i>	
RUSTIC CHICKPEAS ROTI	10
<i>Flatbread made with a blend of whole wheat flour and chickpea flour</i>	
SILKEN ROOMALI FLATBREAD	10
<i>Ultra-thin hand-flipped flatbread cooked on inverted dome</i>	
HERITAGE LAYERED PARATHA	12
<i>Layered whole wheat bread basted with fresh ghee</i>	

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