



spice
LUNCH

Hot Appetizers

Punjabi Paneer Tikka 🍲🌿 24

cottage cheese steaks marinated with yellow chili | ginger

Subz Ki Shami 🍲🌿 24

roasted vegetable patties with chopped onion and ginger | mint chutney

Kuda Chicken 🌿 26

deep fried chicken morsels tossed with onion tomato and curry leaf

Chapli Kebab 🍲 28

lamb minced kebabs - chef signature
"lucknow nawab's favorite"

Grilled Halloumi Cheese 🍲🌿 26

Grilled Halloumi Cheese with tomato and basil

Chicken Liver 🍲 26

Arabic style cooked chicken liver, pomegranate, molasses, lemon sauce

Murgh ke Parchey 🍲🌶️ 26

Sliced chicken breast marinated with traditional Indian spices cooked in pan

Patra in Macchi 🍲 26
Fish marinated with fresh coconut, coriander paste wrapped in banana leaves and grilled

Hummus Bil Lahme 🍲 26
Traditional Middle Eastern hummus, spiced meat, pine nuts, pomegranate

Broccoli Asparagus ki Shami 🍲 24
Broccoli and asparagus petty tempered cumin, green chili, and Indian spices

Maka Mala Kebab 🍲 24
Sweet corn tempered with cumin, fresh coriander, mint with stuffed cheese

Soup

Tamatar Dhaniya Shorba 22
slow cooked tomato soup | whole spices | mint | lime

Enlightened Mains

- Paneer Kadhai** 🍲 🥜 38
fresh cottage cheese cube cooked with onions, tomatoes and fenugreek leaves
- Subz Bahar** 🍲 🥜 36
seasonal vegetables | cashew nut | yogurt | indian spices
- Dum Ka Murgh** 🍲 🥜 🌿 42
chicken morsels | almond | coconut brown onion gravy
- Mutton Korma** 🍲 🥜 50
mutton cooked with onion and cashew gravy with indian spices
- Dal Tadka** 🍲 🌿 25
slow cooked yellow lentils, tempered with tomatoes, onion and finished with clarified butter
- Saudi Lamb Kabsa** 🍲 (*supplement FB, FBR, FBP & FBU\$30++) 36
Slow cooked lamb shank, saffron rice, cucumber yoghurt, daqooa sauce
- Kibbeh Bil Laban** 🍲 🥜 36
Lamb kibbeh poached in Laban sauce, garlic, clarify butter, and fresh coriander
- Lamb Salona** 🍲 38
Lamb cubes cooked with carrot, potato, and green peas served with vermicelli and rice
- Arabic Mix Grill** 🍲 🥜 🌿 (*supplement FB, FBR, FBP & FBU\$65++) 100
Lamb kofta, lamb kebab, chicken shish kebab, lamb chop

- Aloo Bukhara Kofta**  **36**
Cottage cheese dumpling with prunes cooked with tomato, brown onion, and cashew nut gravy
- Shahi Paneer Pasanda**  **36**
Stuffed cottage cheese cooked with tomato, brown onion, and cashew nut gravy
- Murgh Nazakat**  **38**
Chicken breast stuffed with minced, cooked in tomato, and saffron gravy

Day Special Fish

Fresh fish cooked with chef signature spices

- Malabar Fish Curry** **42**
- Chettinad Fish Curry** **42**
- Fish Moilee Curry** **42**

Side Dishes

- Steam Rice** **8**
- Saffron Rice** **10**
- Tawa Paratha** **8**

Dessert

Gajra Halwa 🥥 🥛 22
slow cooked carrot in milk | pistachio kulfi

Saffron milk cake 🥛 🌿 22
Saffron sponge | Gulkhand ice cream

Pistachio Rose Cake 🥥 🥛 🌿 22
rose sauce | vanilla cream | pistachio | vermicelli

Ice Cream

Vanilla 🥛 6

Chocolate 🥛 6

Coconut 🥛 6

Rose 🥛 22



Cold Appetizers

Dahi Valla 🌱 🥜 🥛 20
lentil dumplings, buttermilk, roasted cumin,
chili, fennel

Bhel 🥜 🌶️ 🌱 22
tamarind, puffed rice, corn flakes, chilli

Hummus 🌱 🌱 🥜 🥛 21
chickpeas spread blended with tahina paste, lemon
juice, garlic

Fattoush 🌱 🌱 🌱 🥛 22
fried bread, romaine lettuce, fresh chopped
vegetables

Baba Ganoush 🌱 20
eggplant, garlic, lemon, extra virgin olive oil

Mouhamara 🥜 🌱 🌱 🥛 25
red pepper, walnut, molasses

Cold Mezza Platter 🥜 🌱 🥛 38
chef selection of mezze

Hot Appetizers

- Vegetable Hara Bhara Kebab** 🍄🥜🌶️ 22
assorted garden vegetables, nuts, hot spices,
mint dip
- Lamb Kibbeh** 🌶️🌿 26
minced meat, bulgur, spices
- Meat Sambousek** 🥜🌿 26
deep fried meat parcel with black pepper,
sumac and onion
- Spinach Fatayer** 🥜🌿🧂 22
deep fried spinach parcel, paprika, pine nuts
- Cheese Sambousek** 🥜🌿🧂 22
deep fried Akkawi cheese parcel,
ground nutmeg, parsley
- Hot Mezze Platter** 🥜🍄 45
chef selection of mezze

Soup

- Badam Shorba** 🥜🌶️🌿🍄🧂 20
almond extract, hot spices, coriander root
- Harira** 🌶️🌿 22
lamb, chickpeas, tomato, black pepper

From Tandoori

Tandoori Lamb Chop	 	45
Murgh Malai Tikka	 	35
Prawn Hariyali Tikka	   	65
(*HB/FB/FBR/FBP/FBU Supplement \$40)		
Paneer Zafrani Tikka	  	35
Assorted Kebab Platter		75
(*HB/FB/FBR/FBP/FBU Supplement \$45)		
mint chutney, lachha onion salad, lime		

Enlightened Mains

accompanied by choice of any two:
butter naan | lachha paratha | steamed rice |
saffron rice | side salad

Kerala Beef Fry	 	38
black Angus, fennel, curry leaf, dried coconut		
Prawn Moilee	 	45
garlic, fresh coriander, mustard, coconut milk		
Chicken Tikka Masala	  	45
free range chicken, cashew, fenugreek		
Murg Dum Biryani	 	55
chicken, extra-long grain basmati rice, hot spices, ghee		
Dal Makhni	  	32
24 hours cooked black lentil, clarified butter, chilli, double, cream		
Paneer Butter Masala	  	35
cottage chees in rich tomato, cashew gravy		

 Vegan  Vegetarian  Nuts  Spicy  Alcohol  Pork  Dairy  Gluten  Shellfish

All prices are in US Dollars and subject to 10% service charge and 16% GST

Enlightened Mains

accompanied by choice of any two:
butter naan | lachha paratha | steamed rice |
saffron rice | side salad

Kofta Halabi 🌶️ 38

minced lamb, onion, parsley and
Arabic spices, roasted tomato, saffron rice

Samakeh Harrah 🌶️ 🐟 38

baby reef fish, parsley, lemon, chilli

Chicken Tagine 38

drum stick, olives, saffron, lemon

Batinjan Mahshi 🥒 🌶️ 🍌 35

stuffed eggplant, vegetable, rice, pine nuts

Spice Signature

Hawkers Thali 🌶️ 🥒 110

chef's selection of traditional Indian delicacies,
served in one platter (*HB/FB/FBR/FBP/FBU Supplement \$80)

Hawkers Thali Vegetarian 🌿 🥒 🌶️ 80

(*HB/FB/FBR/FBP/FBU Supplement \$35)

chef's selection of traditional vegetarian Indian
delicacies, served in one platter

Dessert

Gulkand Cheese Cake 🥜 🥛 🌿 22
cream cheese, rose, saffron, peanut, pistachio

Baklava 🥜 🥛 🌿 22
pista, clarified butter, cinnamon honey

Gulkand Ice Cream 🥜 🥛 22
preserved rose petal, plum jaggery

Thandai Makhan Malai 🥛 22
rose petals, raspberry sauce, chocolate soil,
white chocolate swirl, milk

spice
Kids Menu

Kids Menu

0 - 11.99 years complimentary
50% discount on adult menu



Appetizer

Hummus with Crispy Pita Sticks 11
chickpeas, tahina, lemon juice, garlic, pita sticks

Badam Shorba 15
almond extract, hot spices, coriander root

Main Course

Shish Taouk Chicken with Saffron Rice 25
chicken, yoghurt, Arabic spices

Kid's Dal 15
lentils, mild Indian spices served with naan or steamed rice

Vegetable khichdi 15
seasonal vegetables, lentils, rice, Indian spices

Dessert

Kid's Fruit Platter 12

Ice Cream 8
per availability

Umm Ali 8

