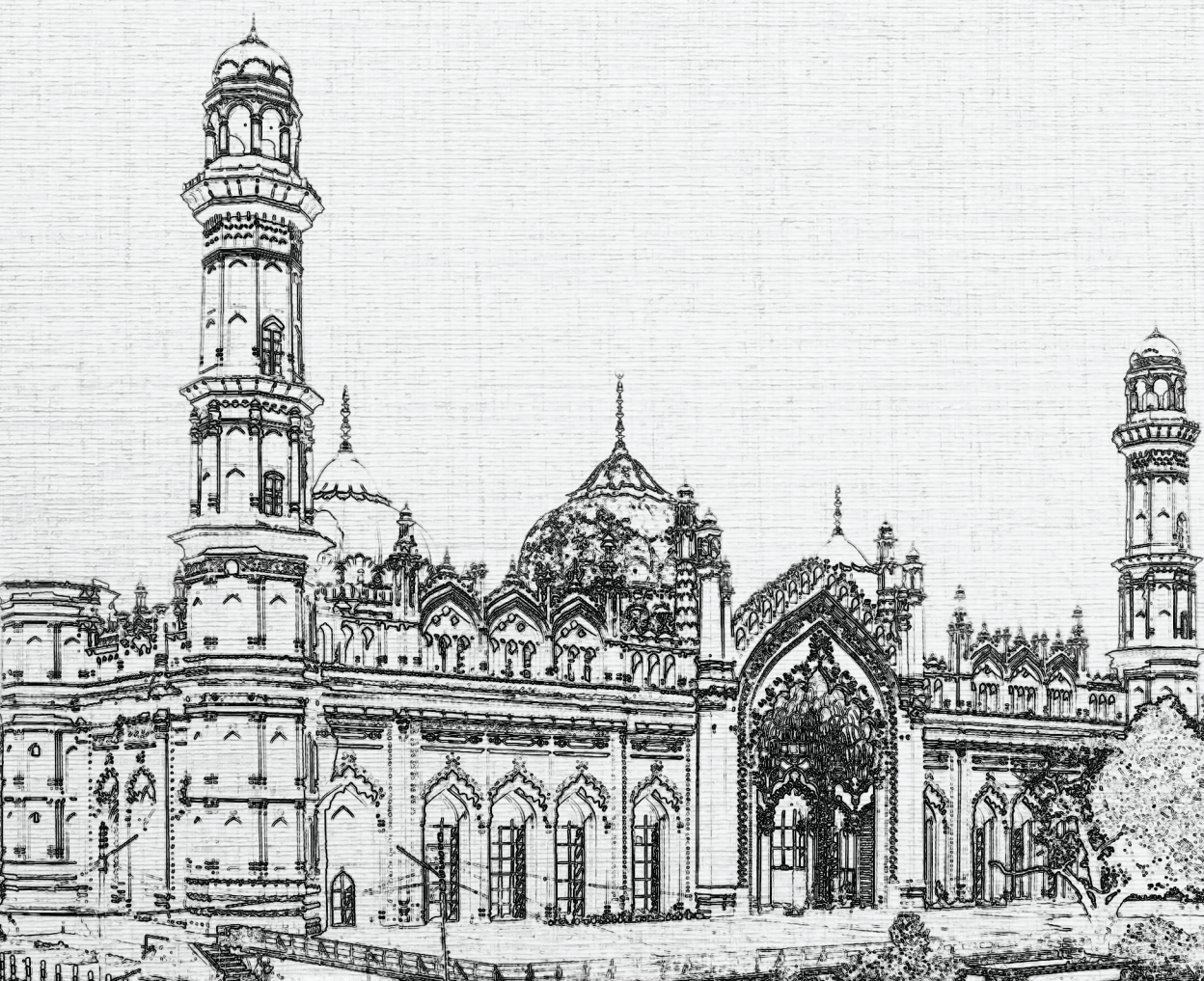




DUM

the centrum  
LUCKNOW

EXPERIENCE NAWABI CULTURE THROUGH AWADHI CUISINE.







Immerse in the **Spirit of Awadh**







Awadh, also known as Avadh or Oudh, is a historical region in northern India that today comprises the northeastern parts of Uttar Pradesh and is nearly identical to the ancient Kosala province. "Awadh" is derived from the Sanskrit word Ayodhya, which means "not to be fought against, irresistible."

During the reign of its eleven rulers, Nawabs, Awadh became a major source of literary, artistic, religious, and architectural patronage in northern India. The nawabs ruled Awadh from 1720 until 1856, with Ayodhya and Faizabad acting as the region's founding capitals. The capital was afterward shifted to Lucknow.

With its precious portrayal of art and aromas, the heritage of Awadh has been vivid and rich. The Awadhi culture, as we know it, is represented by this regal confluence of culture, cuisines, and customs. This exquisite and sophisticated blend can be found in its purest form in Awadhi cuisine, including a myriad of spices and herbs cooked over a slow heat, imprinting the sensory experience in timeless memory.





## SHORBA-SOUP

### Mulligatawny

■ 300

Puree of lentil and vegetables flavored with curry powder & coconut Served with roasted papadum, rice and lemon

### Tamatar Dhaniya Ka Shorba

■ 300

Tomato puree flavored and tempered with

### Nalli Ka Shorba

▲ 375

Whole spices & Saffron flavored lamb shank soup served with fried onion, lemon wedges

### Murgh Badam Shorba

▲ 375

A creamy chicken soup with a desi touch of Indian spices goodness of almonds

Kindly inform our associate of any potential allergies that you are borne to. All the prices are in INR (Indian Rupees) and subject to government taxes.





**Confluence of Flavours.  
Awadhi Cuisine is an  
amalgamation of tastes of  
Central Asia, Middle East  
and Northern India.**





## SHURUWAT-APPETIZERS

### Malai Paneer Tikka

700

Stuffed fresh cottage cheese marinated with hung curd, cardamom and roasted in clay oven

### Surkh Paneer Tikka

700

Cottage cheese marinated in spiced yogurt-based, grilled on charcoal

### Subz Galawati

625

A delicacy of pan-fried minced vegetable medallion with hung yoghurt, onion & green chillies stuffing which simply melts in mouth

### Mushroom Galawat



625

Mushroom Galawat Kebab is mouth melting it's known as king of kebab

### Zaffrani Malai Seekh

625

Minced vegetable skewers flavored with local spices, smoked and cooked in a clay oven

### Hing Matar Ke Kebab

625

Pan fried green peas galettes with tangy, savory twist & enhanced with asafetida

### Dahi Aam Ke Kebab



625

Crisp panko fried hung yoghurt medallions filled with cheese and sweet mango pickle

### Rajma Malai Kebab

625

Awadhi delicacy of kidney beans enhanced with local spices and cooked on griddle

### Dum Ki Batair



1400

Relaying the authentic flavours of north India dum is a mouthwatering preparation of quail dunked in a chef secret spices

### Raan-E-Awadh



1150

Whole leg of baby lamb slow stewed and finished in clay oven

### Tandoori Lamb Chops



1200

Clay oven roasted New Zealand lamb chops served with medium doneness

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**Do you know, Chef was  
titled "bawarchi" in early  
times in awadh and  
Gourmet Cooks were  
known as "Rakabdars".**



## Murg Tikka

▲ 750

Chicken morsel marinated in yoghurt and home pound spices

## Baradari Murg Tikka

▲ 750

Succulent chicken morsel marinated with cream & spices finished with fried garlic

## Tandoori Tangdi Kebab

▲ 750

Tender chicken legs marinated with saffron flavored hung curd with exotic spices and char grilled

## Mahi Sarson Tikka

▲ 800

River sole marinated in combination of mustard, lemon juice, hung curd

## Norwegian Salmon Tikka

▲ 1150

Atlantic salmon slow cooked with roasted gram flour, lemon & herbs

## Tawa Pomfret

▲ 1050

Pomfret marinated in coriander, green chili and home pound spices, cooked on griddle

## Sunehri Jhinga

▲ 1100

Clay oven cooked tiger prawns marinated in hung yoghurt, chili and caron seeds

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**The Bawarchis of Awadh  
originated dum style  
cuisine, or the skill of  
cooking over a slow fire.**



## CURRIES-GRAVY

### Paneer Parche Masala



850

Pan fried cottage cheese marinated in yoghurt cream cheese and finished with onion tomato gravy

### Paneer Hazrat Mahal



850

Sutable combination of cottage cheese, capsicum, onion, and tomato flavored with saffron

### Subz Makhmali Kofta

800

Vegetable and reduced milk dumpling stuffed with dry fruit, in yellow velvety gravy

### Baghare Baingan



800

Baby aubergine tossed with onion & tomato with the tempering of jiggery & tamarind

### Sabz Sangam



750

Beans, carrot, Cauliflower & green peas finished with tomato and onion gravy

### Bhuna Khumb Masala



750

Button Mushroom tampered with yellow chilly finished with saffron flavored onion gravy

### Lucknowi Dum Aloo



750

Stuffed potato barrels cooked in golden cashew gravy

### Nalli Nihari



1000

Braised baby lamb shanks, cooked brown onions and yoghurt

### Homestyle Mutton Curry



950

Home style mutton cooked garlic base smooth gravy and whole spices

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**Matiaburz and the nawabi  
culinary microcosm.  
Wajid Ali Shah arrived in  
Calcutta in 1856 and created  
a tiny court at Metiburj,  
which became famous for  
its regal taste.**



## Mutton Korma

▲ 950

A local delicacy of mutton cooked with cashewnut, onion based gravy

## Murgh Makhana Korma

▲ 800

Chicken delicacy simmered in cashewnut, saffron and onion based velvety gravy with roasted fox nuts

## Hariyali Murgh

▲ 800

Garlic & dry red chili tempered chicken simmered in spinach gravy

## Murgh Tariwala

▲ 800

Home style chicken curry

## Zafrani Anda Curry

▲ 800

A classic pan-fried egg curry made with spices fenugreek, green chili, saffron

## Dum Ki Machli

▲ 850

River sole cooked in homestyle onion masala gravy

## Kadhai Jhinga

▲ 1100

Prawns, onion, tomato & bell papper tempered with caraway seeds

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**Cuisine was elevated to poetic  
grandeur under the awadhi  
nawabs, with kheer cooled beneath  
the moonbeam and silver coins  
transformed into edible foils.**





## DAL-LENTILS

### Sunehri Moong Dal

🇮🇳 600

Green moong lentils tempered with onion, garlic finished condensed milk

### Dal Tadka

🇮🇳 600

Yellow lentils tempered with cumin seed and whole dried red chili

### DUM Ki Dal

👤 🇮🇳 650

Overnight tandoor cooked black lentil finished with tomatoes, fenugreek & topped with home churned butter

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**The culinary artisans of awadh  
were so accustomed to  
excellence in everything from  
food preparation to  
presentation that ittr or scent  
was put to the dish for flavor.**



## BIRYANI/PULAO-RICE

### Gosht Biryani

▲ 950

Mutton with basmati rice cooked on dum flavored of rose Kewra water served with raita

### Murg Biryani

▲ 800

Chicken with basmati rice cooked on dum flavored of rose Kewra water served with raita

### Subz Nawabi Biryani

■ 700

Vegetable with basmati rice cooked on dum flavored of rose Kewra water served with raita

### Mirch Aur Makkai Ka Pulao

■ 650

Picador chili & corn with saffron flavored rice

### Safed Chawal

■ 400

Steamed Basmati rice

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**Nazakat and tehzeeb,  
which loosely translate as  
"grace" and "manners,"  
were significant parts of  
the dining experience.**



## ROTIYAN-BREADS

### Sheermal

200

Bread made of rich dough flavoured with saffron and baked in an iron clay oven

### Parat Wala Paratha

175

Multi Layered soft bread made of refined flour

### Ulte Tawe Ka Paratha

200

Mughlai refined flour saffron scented rich paratha cooked on inverted griddle

### Zafrani Taافتان

200

Bread made of rich dough, flavored with saffron and baked in an iron clay oven

### Roomali Roti

175

Traditional Awadhi Soft and extremely thin flatbreads

### Assorted Indian Bread Basket

450

Tandoori Roti, Laccha Paratha & Naan

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## **Awadhi is NOT Mughlai!**

While the latter is marked by its ardent use of spices, nuts, milk, and cream, the former is distinguished by its subtle use of spices.



## MEETHA-DESSERTS

### Gosth Ka Meetha



475

Minced mutton mixed chana dal stuffed with dry fruit and mawa dipped in sugar syrup

### Shahi Khaas Tukda

400

Golden fried bread soaked in saffron milk, topped with thickened sweet milk

### Bharwan Gulab Jamun

400

Dry fruit stuffed deep fried cottage cheese dumplings soaked in sugar syrup

### Zauq-e-Shahi

400

A classic dessert of Awadh where baby deep fried cottage cheese dumplings combine with condensed milk

### Sevian Muzaffar



400

Sweet roasted vermicelli cooked milk and finished with dry fruits

### Kesari Phirni (Sugarfree)

400

The delicacy of grounded rice preparation cooked with milk, saffron

### Kulfi Falooda

400

Condensed milk indian ice cream with sweetened noodles

### Dessert Sampler

400

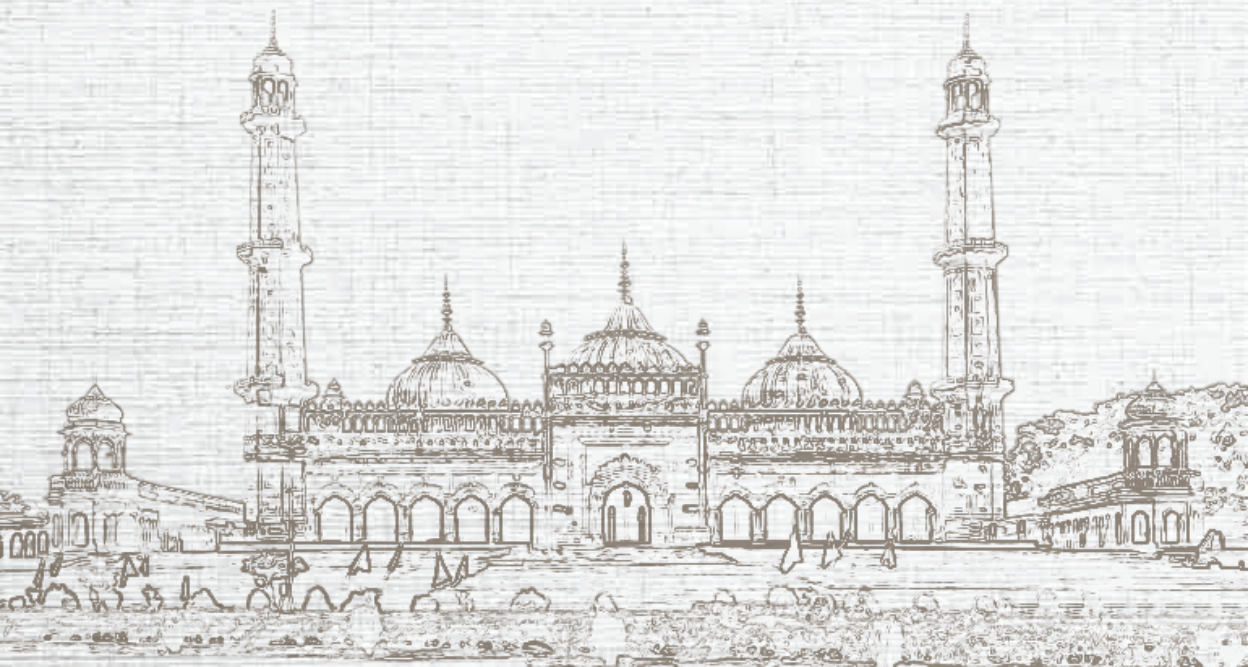
Sevian Muzaffar, Bharwan Gulab Jamun and Kulfi Falooda

### Selection of Ice-Cream

400

Vanilla / Butter Scotch / Chocolate / Strawberry / Coffee

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Originally, kebabs were just chunks of meat grilled over an open fire, known as boti kababs. However, the gourmet creators of awadh, i.e., chefs, introduced a new style of cooking and brought Shaami, Galauti, Kakori, and many other varieties of kebabs to our menus.





## BEVERAGES

### Chaas

Plain, Masala

250

### Lassi

Plain, Salted and Sweet

250

### Aerated Beverage

Coke, Thumps Up, Sprite

250

### Fresh lime Soda/Water

Plain, Sweet, Salted & Mix

250

### Tea/Coffee

175

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**In older Awadh times,  
what we know today as  
"Dining Spread"  
was known as  
"Dastarkhwan"**

