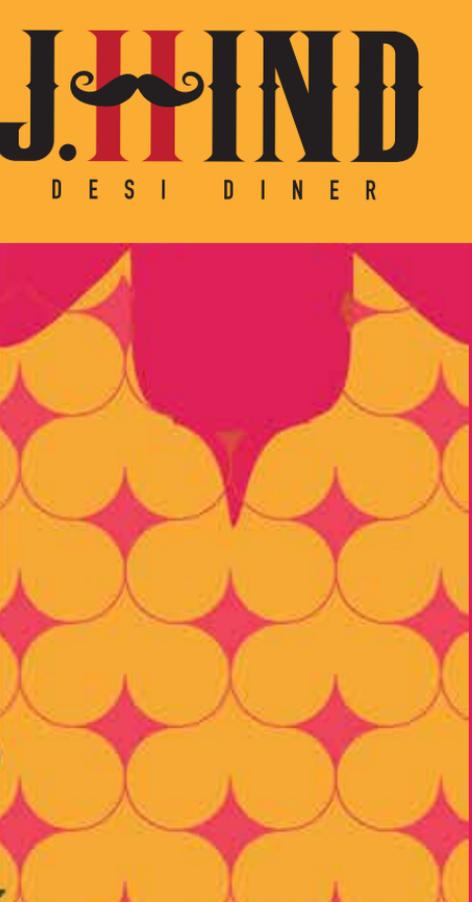




# J. IND

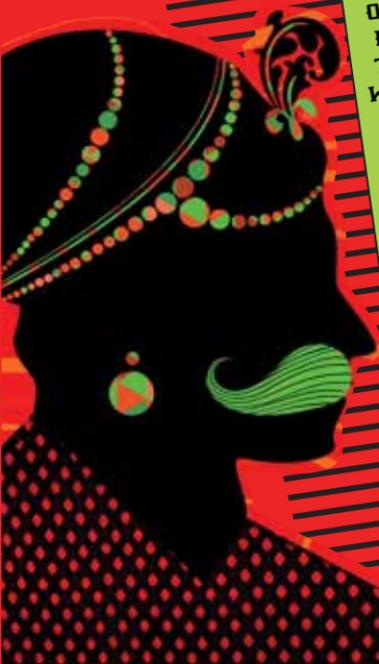
DESI DINER



HOLI... RANGOLI! BOLLYWOOD... HOLLYWOOD! THE MEN IN BLUE... THE MEN IN WHITE! SAFFRON, WHITE AND GREEN... MANGOES, JASMINE AND PARROTS! IS THERE ANOTHER COUNTRY AS COLOURFUL AS INDIA? PROBABLY NOT.

FROM DOORDAASHAN TO NETFLIX, THE FRIENDLY NEIGHBOURHOOD POSTMAN TO THE FRIENDLY GLOBAL AMAZON DELIVERY BOY, WE SURE HAVE COME A LONG WAY. WE HAVE EMBRACED THE WORLD, AND WE HAVE DONE IT WITH A SLICE OF SHUDDH, DESI TADKA!

J.HIND IS A CELEBRATION OF MODERN INDIA AND THE MODERN INDIAN. IT'S FOR THE JUGALBANDI HINDUSTANI. A BLEND OF CUISINES, CULTURES, FLAVOURS AND IDEAS, J.HIND IS FOR THE GLOBE TROTTERING INDIAN WHO LOVES HIS GIN AND TONIC WITH MASALA PAPAD. IT'S FOR ALL OF US WHO LIVE A GLOBAL LIFE BUT LOVE OUR DESI DISHES. J.HIND. IT'S WHERE YOU SCALE THE UNSEEN FRONTS OF INDIAN CUISINE. TO DISCOVER THE MAGIC THAT ENSUES WHEN THE TYPICAL RECIPES ARE SERVED TO YOU WITH A TWIST, THANKS TO SOME ATYPICAL WAYS OF COOKING - MOLECULAR GASTRONOMY, FIRE ROASTING, SOUS-VIDE SLOW COOKING, SMOKING GUNS, TORCH FLAMING, COLD PRESSED NUT MILKS, ALTERNATE GRAINS AND WHAT NOT! TO THE FLAMBOYANT GLOBETROTTERING INDIANS EAGER TO EXPERIMENT WITH THEIR PALATES WITH A MODERN TWIST, WE SAY J. HIND!



**THE FOOD THAT WE PREPARE IN OUR HOTEL MAY  
CONTAIN TRACES OF EGG, PEANUT, SOYA BEAN  
OR ONE OF ITS DERIVATIVES, MILK, FISH, SHELL  
FISH, WHEAT, GLUTEN AND SESAME SEEDS. IF  
YOU ARE INTOLERANT TO ANY OF THESE PROD  
UCTS, KINDLY LET US KNOW. WE SHALL SUGGEST  
ALTERNATIVES FOR YOU.**



**A WARM  
WELCOME  
TO THE  
JUGALBANDI  
HINDUSTANIS!**





## SOUPS



- ● **Tomatar Tulse Shorba** 295/345  
vegetable / chicken / Prawn
- **Indian Halloween Soup** 295  
Yellow pumpkin pepper soup
- **Zindabad Soup** 295  
Artistic blend of puree of pimento artichoke
- ● **Himalayan Thupka** 295/345  
Himalayan clear soup with water chestnut, bamboo shoot and noodles, topped with fresh vegetables / chicken / prawns
- **Raasaa Rasam** 295  
South Indian vegetarian infusion



## GARDEN FRESH HYPER-LOCAL VEGETABLES



- **Karivembu Annasi** 395  
Pineapple chunks with curry leaf dressing and pomegranate drizzle
- **Caesar-Is-Indian** 495  
Classic Caesar's salad with a twist  
Choose extra toppings of Chicken Tikka or Nethili fried fish
- **Local Farmer's Green Salad** 295  
Assortment of seasonal fresh veggies with house dips



## STREET-EAT DRAMA



### Choose from:

2 sharing

545

4 sharing

945

A 2-course Chaat drama at your tableside to explode your senses with the forms and textures of the deconstructed Indian Chaat using modern cooking techniques.

# SHARING SMALL PLATES



## THE CLAY POT



tasting platters of



Tandoori vegetables

1295



Tandoori chicken kebabs & lamb kebabs

1795



Tandoori seafood kebabs

2995



## HIMALAYAN KINGDOM



- **Steamed Non-Vegetarian Momos** 545  
Curried chicken celery, hot bean lamb,  
lemon coriander prawn,
- **Steamed Vegetarian Momos** 445  
Broccoli with Malabar spinach/  
bok choy & corn/ tandoori paneer/  
water chestnut and corn/  
buckwheat & bambooshoot
- ■ **C-Momos** 445/545  
Momos ducked in Spicy red chilli  
sauce from Kalthmandu
- ■ **Himalayan Tingmo** 445/545  
Stuffed steamed buns with spicy chutneys



## DRAVIDIAN DELIGHTS

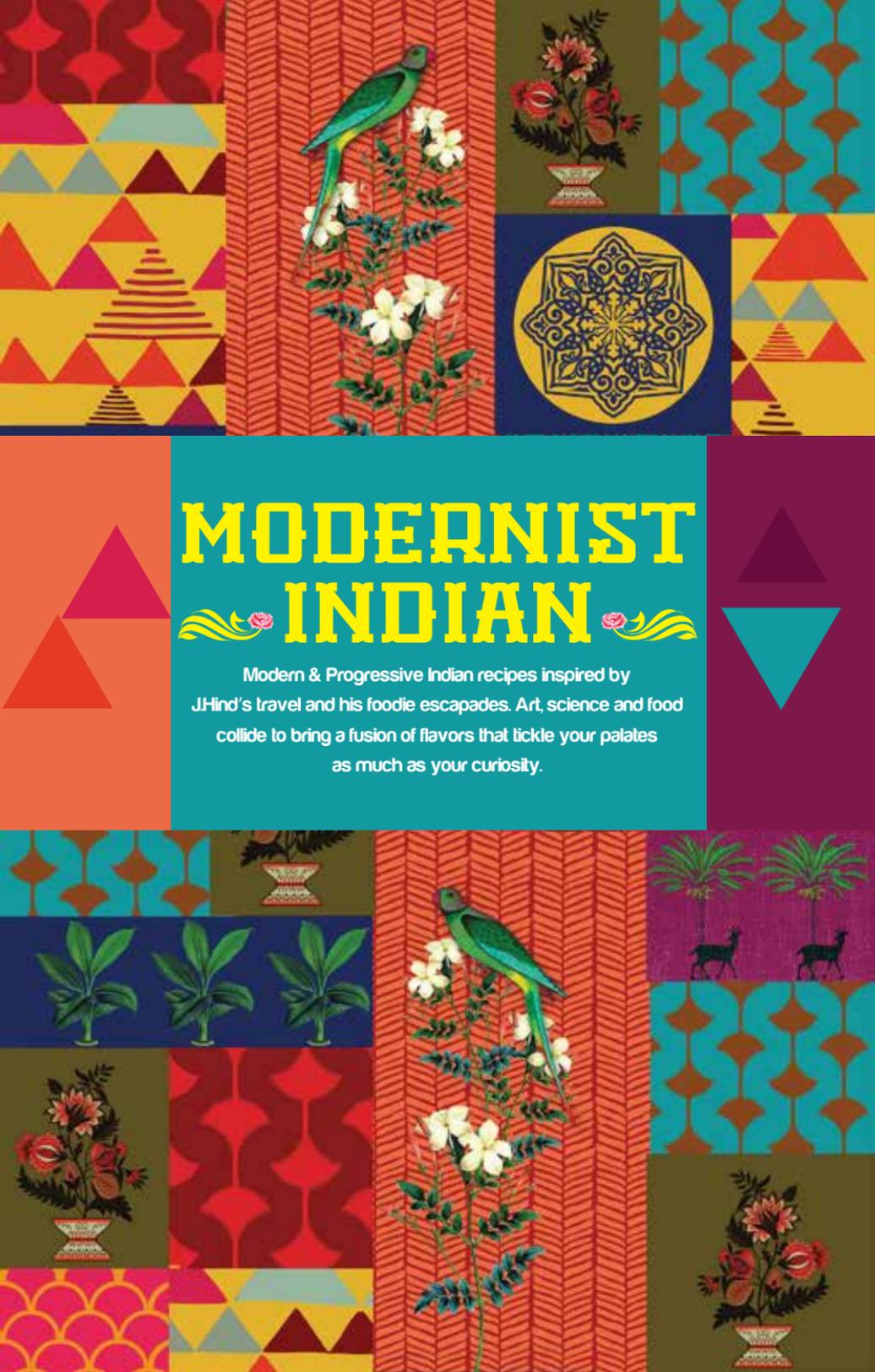


- **Karuvapakku Royya Vepudu** 995  
Aromatic Curry leaf marinated fried prawns
- **Marina Beach Nethili Fry** 625  
Crispy fried local-catch anchovies marinated  
with Dravidian spices
- **Karandi Omelette Popsicles with Spicy Crab** 625  
Masala crab centered egg dumplings  
with house sauce and salsa
- **Chicken Keema Patti Samosa** 545  
Minced chicken pockets

 <b>KFC</b>	545
Kerala Fried Chicken morsels marinated with fresh coriander and fried	
 <b>Hyderabadi Pather Gosht</b>	625
Pita pockets filled with mace oil smoked lamb cooked on lava stone	
 <b>Crispy 'Masal' Vadal</b>	445
Fried lentils and plantain flower patly served with coconut chutney	
 <b>Pazha Dosa Pops</b>	445
Banana and nuts mini dosa bites	
 <b>Gun Powder Arancini Rice Balls</b>	445
Indian style Arancini	
 <b>Kozhukattai Board</b>	595
Assortment of traditional South Indian dumplings	

# MODERNIST INDIAN

Modern & Progressive Indian recipes inspired by  
J.Hind's travel and his foodie escapades. Art, science and food  
collide to bring a fusion of flavors that tickle your palates  
as much as your curiosity.





## NON VEGETARIAN



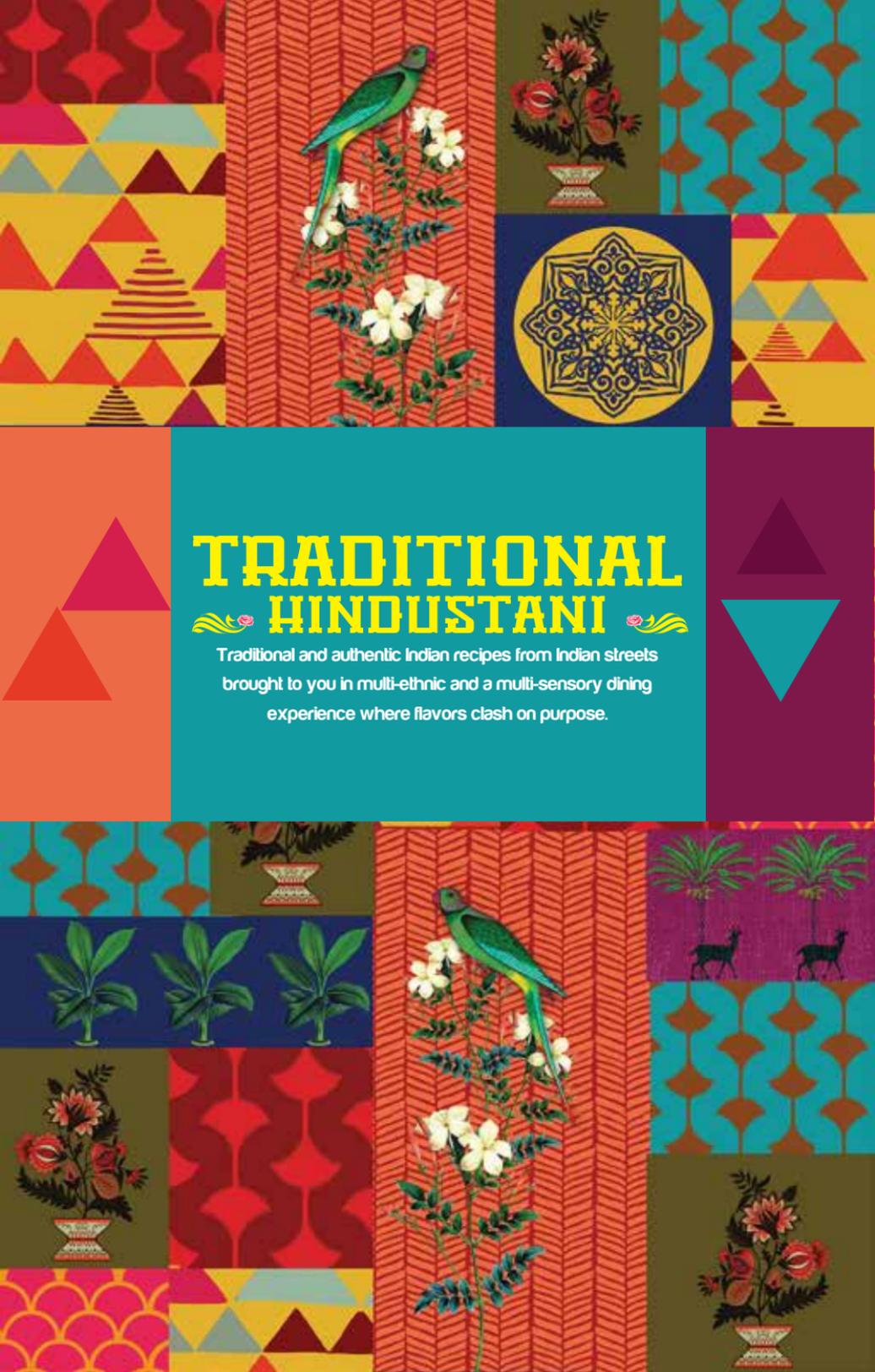
<b>Farzi Parsee</b>	795
Red Snapper fish fillet marinated with a special seasoning wrapped and steamed in a banana leaf, served with vegetable Dhansak and Sali potatoes	
<b>Amritsar Fish &amp; Chips</b>	795
Punjabi hand Batter fried fish, served with spicy French fries and masala mushy peas	
<b>Capt. Air-Fried Prawns</b>	1295
Jumbo prawns marinated and cooked in a spicy green peppercorn curry covered with cheese and torch-flamed	
<b>She-Crab Cakes</b>	795
Kolmir and southern spices marinated crab cakes and smoked with hickory wood, served with spicy artichoke and green chilly dip	
<b>Quesadilla Indi-Mexicana</b>	745
Chicken tikka and smoked cheddar quesadillas	
<b>The Great Southern Indian Railway Co. Chicken Curry</b>	745
The traditional railway recipe of the British Raj, served with lump rice, in the first class cabins of the Indian Railways.	
<b>Nargis-Laid-An-Egg</b>	795
Spiced Minced meat wrapped around boiled eggs like the classical scotch eggs and served on a bed of whole wheat spaghetti	
<b>ABCD Garam Kutha</b>	575
American Born Confused Desi's hot dog	
<b>Dr. Pepper's Paya</b>	795
Lamb trotters cooked sous-vide style (slowly on low heat for hours) in specially prepared South Indian Muslim spices	
<b>J. Hind Home Breakfast: Muttai Appam, Sheek Kebab, Baked Beans</b>	575
Egg hoppers and minced lamb kebabs served with curried baked beans	



## VEGETARIAN



<b>M4 – Magic Mushroom Malai Mutter</b>	695
Get high on the taste of magic mushrooms blended with fresh peas in a creamy gravy. Served with baby pooris	
<b>Semiya Biryani &amp; Capsicum Serva</b>	695
<b>Quinoa Bisi Bele Bhath &amp; Masala Spiked French Fries</b>	695
<b>Curried Mac &amp; Cheese bake</b>	695
Spiced up macaroni and cheddar cheese	
<b>Baked Paneer Lababdar Lasange</b>	695
Cottage cheese cooked in an Indian tomato gravy for my Italian girlfriend	
<b>Vegetable Curry Bunny Chow</b>	695
South African bunny chow meets the spiced up vegetable curry	
<b>Paneer Tikka Makhani Bisi Bele Bhath</b>	545



# TRADITIONAL HINDUSTANI

Traditional and authentic Indian recipes from Indian streets  
brought to you in multi-ethnic and a multi-sensory dining  
experience where flavors clash on purpose.



## NON-VEGETARIAN



### Bazari Menamma's Chatty Meen Kozhambu

675

Recipe from the fisher women who cooks the fresh fish in a mud pot - hot and tangy

### Vanjaram Meen Varuval

675

King fish darnes marinated with South Indian spices and grilled on a stone

### Machhi Saagwali

675

Fresh fish fillets cooked delicately in a spinach and mustard greens curry

### Era Malli thokku

675

Delicate pickled shrimps simmered in a thick coriander gravy

### Goan Prawn Balchao

995

Balchão is a method of Goan cooking using spicy and tangy tomato-chilli sauce. Fresh prawns are cooked with malt vinegar and red chillies and finished with coconut.

### Lamb Vindaloo

675

Vindaloo was the traditional Portuguese sailor's 'preserved' raw ingredients, packed in wooden barrels of alternate layers of lamb and garlic, and soaked in wine. This was 'indianized' by the local Goan Christian cooks and local vinegar was used instead of wine

### Amritsari Dhaba Murgh Makkanwala

645

A recipe shared by Parminder Singh's dhaba. Tender Chicken Tikka morsels cooked in a tangy tomato gravy with dollops of cream and butter and found only on the highways Dhabas between Delhi and Agra

### Tangri Kebab Awadhi Khorma

645

Chicken quads cooked delicately in a clay oven and served on rich cashew gravy with hint of Kashmiri saffron

**Karakudi Kozhi Vartha Kolambu**

645

Chicken marinated in a special blend of spices which includes peppercorns, star anise and mace and cooked in a secret recipe of the Burmese Chettiyars

**Taar Korma**

675

A royal recipe fit for the Nawabs, with royal flavors of Rampur cuisine infused into the lamb cuts tempered by a refreshing bouquet of spices and mellowed by Dum cooking.

**Gongura Mamsam**

675

Andhra style lamb gravy with sour rosella leaves and Dravidian spices

**Dindugal Kari sukka**

675

Lamb cubes stir fried to perfection with shallots, garlic and garam masala

**Lamb Biryani**

745

Biryani from Dindugal which is usually packed and sent with the daughter for the son-in law

**Prawn Chilman Biryani**

875

Layered Biryani from the sea shores with fresh catch from the sea

**Hyderabadi Chicken Biryani**

645

Mughlai Biryani served in the dining rooms of Nizams



## VEGETARIAN



### **Malai Kofta Curry**

525

Smooth texture of cashew nuts and almond based gravy, poured on sweet cottage cheese koftas finished with fine saffron butter

### **Paneer Makhmali**

525

Beetroot paste cooked with almond and served with cottage cheese layered sandwich

### **Punjabi Chole**

525

A dish which talks about the state of Five Rivers

### **Hyderabadi Mirchi Ka Salan**

525

Chilies stuffed with potatoes and cottage cheese served on spicy smoked gravy

### **Bhendi Kolhapuri**

525

Lady finger stuffed with chilly and dry mango powder, and served with spicy Maharashtraian flavored gravy

### **Broad Beans and Cauliflower Tamatar Kut**

525

Delicious tomato stuffed curry cooked to perfection in the traditional Nizami style

### **Bangaladumpa Vepudu**

525

Andhra style chatpata potato preparation tossed in hand pound spices

### **Aloo Gobi Mutter**

525

Potatoes, cauliflower and green peas cooked with distinct charcoal flavor

### **Baby Corn and Broccoli Khorma**

525

Tender baby corn and broccoli cooked in a coconut and poppy seed gravy

### **Dal Makhni**

425

Slow Cooked mélange of lentils with home-made fresh butter, Kastoori Methi, and finished with desi ghee

**Dal Panchratan**

425

5 lentils cooked overnight on a slow tandoor with smooth flavors of turmeric, red chilli & coriander

**Tarkari Biryani**

545

A vegetarian version of the Nizami Biryani cooked exclusively for the favorite princess of the Hyderabad Nizams

**BREAD BAR & ACCOMPANIMENTS****Sundried Tomato Roties**

95

Tandoori cooked and topped with sundried tomatoes

**Hyderabadi sheermal**

195

**Ulla tawa paratha**

195

Ulla tawa is an Iranian cooking style for thin breads

**Kerala kothumai veechu barotta**

195

**Crispy zaitar pizza with green chilli oil drizzle**

195

**Steamed basmati**

325

**Wild organic brown rice**

425

**Steamed Millets**

425

**Appam**

275



## DESSERTS



	<b>Baked Kalandhar</b>	395
	A modern interpretation of lhandai and date ice cream	
	<b>Green Cardamom Brûlée with Rose Petal Biscotti</b>	345
	<b>Vanilla &amp; Lemon Grass Kuli</b>	345
	<b>Tender Coconut Pudding</b>	395
	<b>Halwai Cup Cakes</b>	345
	<b>Nitro-Mango-Froyo</b>	395
	<b>Masala chai ice cream with mocha biscotti</b>	395
	<b>Blooming Oranges Tree</b>	395
	Orange liqueur flavored sugar candy floss	
	<b>Gulabi</b>	425
	Hyderabadi Shahi Tukra JHind style	
	<b>Chuski</b>	345
	Street Sherbet Gola	
	<b>Chocolate Gulgappa</b>	345



## HINDUSTANI BEVERAGES



<b>Cutting chai</b>	175
Bombay style masala tea	
<b>Badam lhandai</b>	250
Almond pulp with sweetened milk	
<b>Sardarji kesar lassi</b>	250
Punjabi style sweetened yoghurt	
<b>Chaas</b>	250
Indian style butter milk	
<b>Aam ka panna</b>	250
Raw mango refreshing drink	