



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 PRODUCTS, KINDLY LET US KNOW. WE SHALL SUGGEST ALTERNATIVES FOR YOU.



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





SOUPS



- ● **Tomatar Tulsei 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

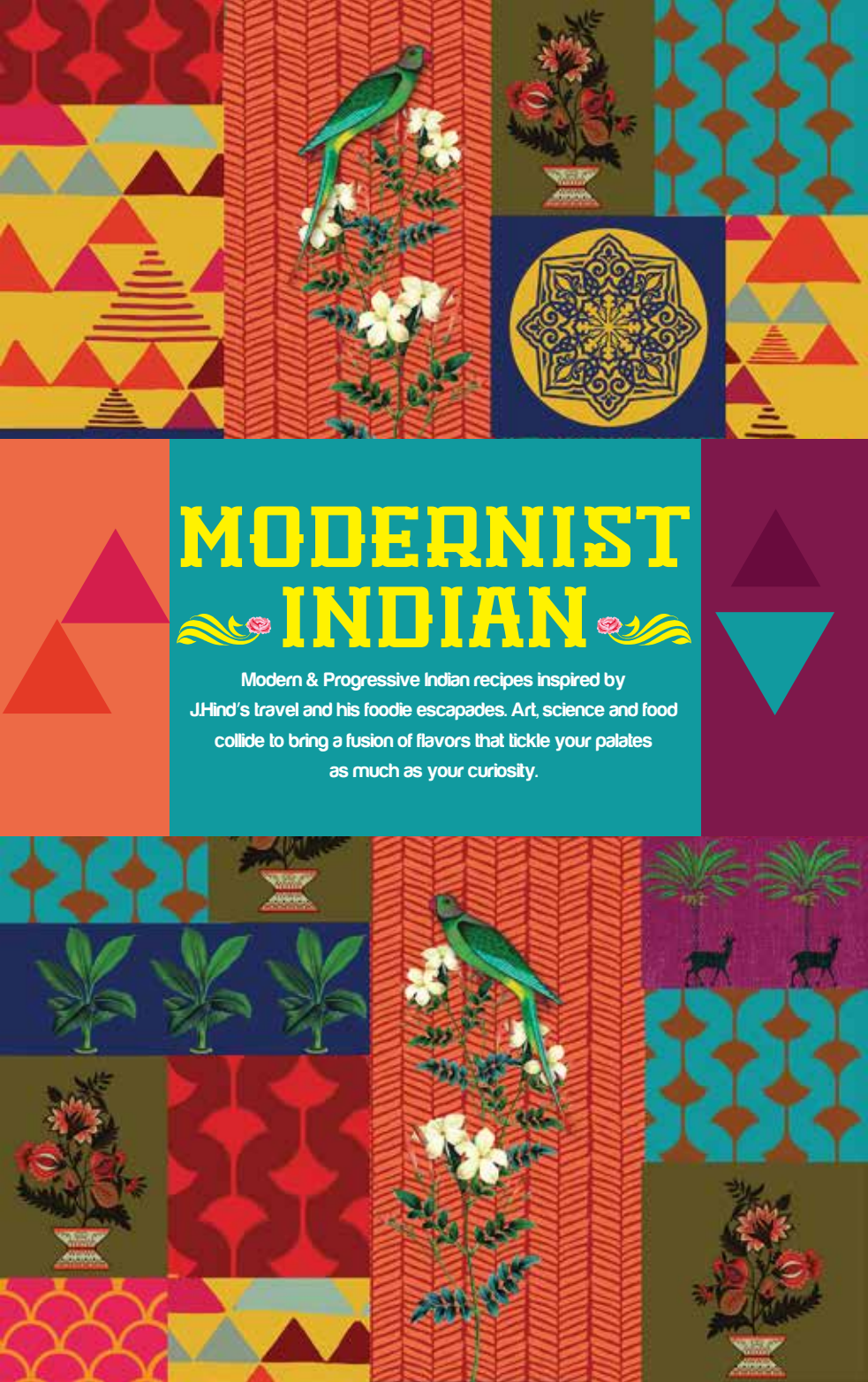


- 🍲 **Karuvapakku Royya Vepudu** 995
Aromatic Curry leaf marinated fried prawns
- 🍲 **Marina Beach Nethili Fry** 625
Crispy fried local-catch anchovies marinated
with Dravidian spices
- 🍲 **Karandi Omelette Popsicles with Spicy Crab** 625
Masala crab centered egg dumplings
with house sauce and salsa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

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



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



VEGETARIAN





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



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



HINDUSTANI BEVERAGES



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