

grand
BY GRT HOTELS



J. HIND
D E S I D I N E R



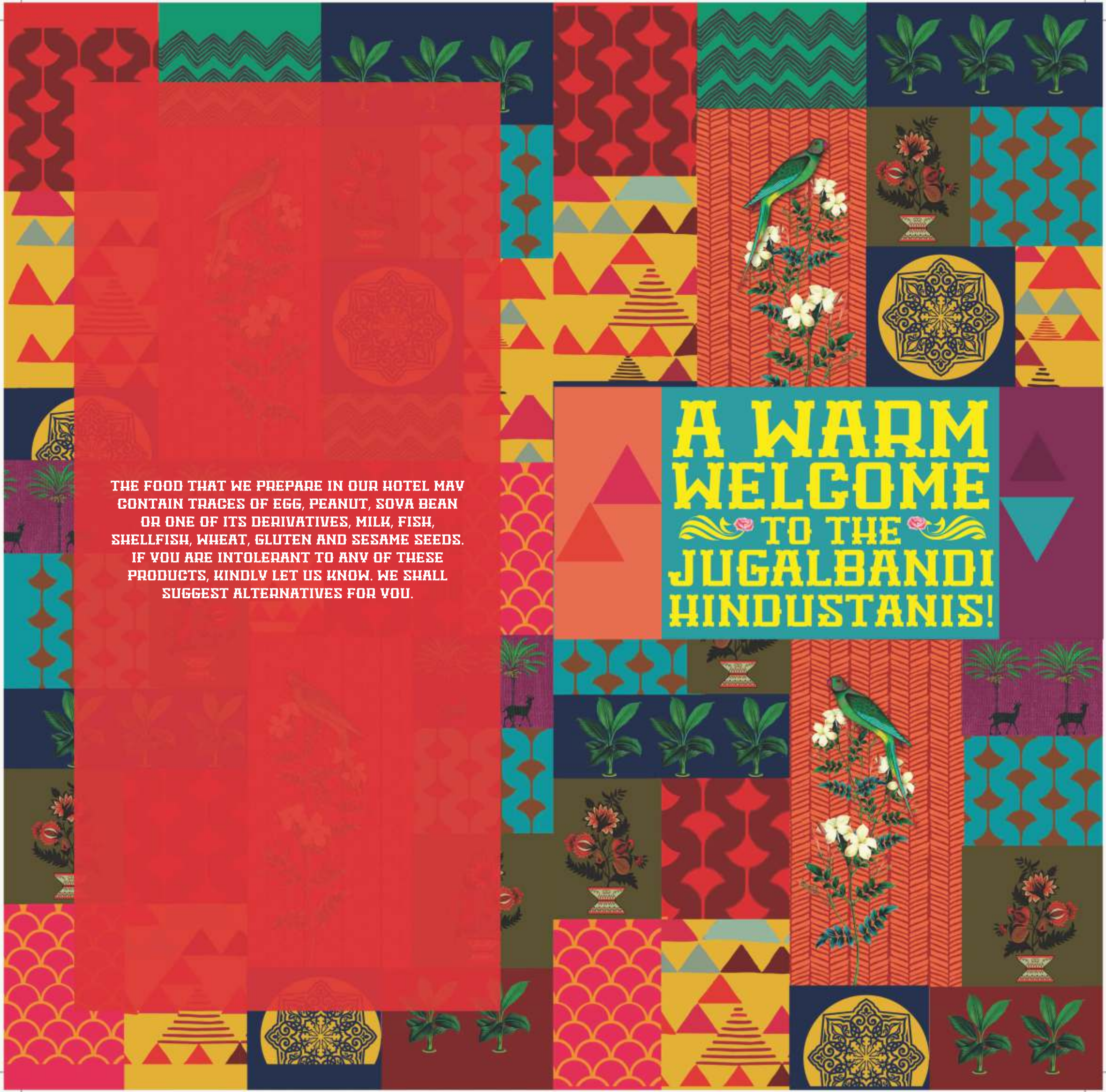
HOLI... RANGOLI! BOLLYWOOD... KOLLYWOOD! THE MEN IN BLUE... THE MEN IN WHITE! SAFFRON, WHITE AND GREEN... MANGOES, JASMINE AND PARROTS! IS THERE ANOTHER COUNTRY AS COLOURFUL AS INDIA? PROBABLY NOT.

FROM DOORDARSHAN 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 GUISINES, CULTURES, FLAVOURS AND IDEAS, J.HIND IS FOR THE GLOBETROTTING 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 GUISINE. 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 GLOBETROTTING 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, SHELLFISH, 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

- ▲ **Tamatar Tulsi Shorba - Kcal 234 / 228 / 374 / 893** 345/395
 Vegetable / Chicken / Prawn
- ▲ **Himalayan Thupka - Kcal 463 / 558** 345/395
 Himalayan clear soup with water chestnut, bamboo shoot and noodles, topped with fresh vegetables / chicken / prawns
- **Indian Halloween Soup - Kcal 249** 345
 Yellow pumpkin pepper soup
- **Zindabad Soup - Kcal 280** 345
 Artistic blend of puree of pimento and artichoke
- **Raasa Rasam - Kcal 107** 345
 South Indian vegetarian infusion

GARDEN FRESH HYPER-LOCAL VEGETABLES

- ▲ **Caesar-Is-Indian - Kcal 494 / 401** 545
 Classic Caesar's salad with a twist
 Choose extra toppings of Chicken Tikka or Nethili fried fish
- **Karivembu Annasi - Kcal 298** 445
 Pineapple chunks with curry leaf dressing and pomegranate drizzle
- **Local Farmer's Green Salad - Kcal 68** 345
 Assortment of seasonal fresh veggies with house dips

 Gluten
  Dairy
  Eggs
  Crustaceans
  Fish
  Peanuts
  Soya
  Nuts
  Celery

 Mustard
  Dairy-free
  Gluten-free
  Sesame
  Sulfites
  Molluscs
  Lupin

SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable

STREET-EAT DRAMA

Choose from:

4 sharing - Kcal 180 995

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.










2 sharing - Kcal 180 695

SHARING SMALL PLATES

THE CLAY POT

Tasting platters of

- ▲ **Tandoori seafood kebabs - Kcal 661 / 316 / 119** 2995
- ▲ **Tandoori chicken & lamb kebabs - Kcal 600 / 748** 1995
- **Tandoori vegetables - Kcal 403 / 261** 1495

 Gluten
  Dairy
  Eggs
  Crustaceans
  Fish
  Peanuts
  Soya
  Nuts
  Celery

 Mustard
  Dairy-free
  Gluten-free
  Sesame
  Sulfites
  Molluscs
  Lupin

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HIMALAYAN KINGDOM



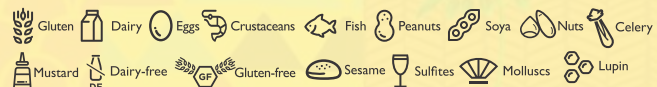
- ▲ **Steamed Non-Vegetarian Momos - Kcal 374 / 893 / 539** 695
Curried chicken celery, hot bean lamb, lemon coriander prawn,
- ▲ **C-Momos - Kcal 477 / 584** 545/645
Momos ducked in spicy red chilli sauce from Kathmandu
- **Steamed Vegetarian Momos - Kcal 319 / 298 / 656** 595
Broccoli with Malabar spinach/ bok choy & corn/ tandoori paneer/ water chestnut & corn/ buckwheat & bamboo shoot
- ▲ **Himalayan Tingmo - Kcal 148 / 448** 595/595
Stuffed steamed buns with spicy chutneys



DRAVIDIAN DELIGHTS



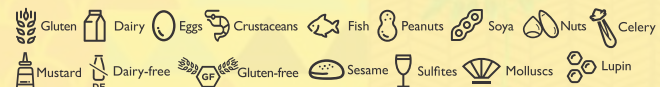
- ▲ **Karuvepakku Royya Vepudu - Kcal 237** 1245
Fried prawns marinated with aromatic curry leaf
- ▲ **Marina Beach Nethili Fry - Kcal 566** 745
Crispy fried local-catch anchovies marinated with Dravidian spices
- ▲ **Karandi Omelette Popsicles with Spicy Crab - Kcal 339** 795
Masala crab centered egg dumplings with house sauce and salsa
- ▲ **Kerala Fried Chicken - Kcal 838** 695
Chicken morsels marinated with fresh coriander and fried
- ▲ **Chicken Keema Patti Samosa - Kcal 638** 645
Minced chicken pockets



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- ▲ **Hyderabadi Pather Gosht - Kcal 498** 845
Pita pockets filled with mace oil smoked lamb cooked on lava stone
- **Kozhukattai Board - Kcal 402** 645
Assortment of traditional South Indian dumplings
- **Pazha Dosa Pops - Kcal 414** 545
Mini dosa bites of banana and nuts
- **Gun Powder Arancini Rice Balls - Kcal 624** 545
Indian style Arancini
- **Crispy 'Masala' Vadai - Kcal 521** 545
Fried lentils and plantain flower patty served with coconut chutney



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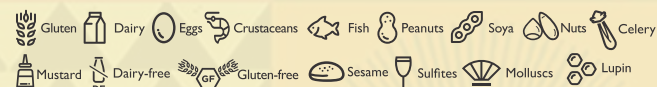
MODERNIST INDIAN

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



NON VEGETARIAN

- Capt. Air-Fried Prawns - Kcal 565 1295**
Torch-flamed jumbo prawns marinated & cooked in a spicy green peppercorn curry covered with cheese
- Amritsar Fish & Chips - Kcal 762 895**
Punjabi hand battered fried fish, served with spicy French fries & masala mushy peas
- Farzi Parsee - Kcal 352 895**
Red Snapper fish fillet marinated with a special seasoning wrapped & steamed in a banana leaf, served with vegetable Dhansak and Sali potatoes
- She-Crab Cakes - Kcal 557 895**
Kothmir and southern spices marinated crab cakes & smoked with hickory wood, served with spicy artichoke & green chilly dip
- Quesadilla Indi-Mexicana - Kcal 928 895**
Chicken tikka & smoked cheddar quesadillas
- The Great Southern Indian Railway Co. Chicken Curry - Kcal 757 895**
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 - Kcal 910 895**
Spiced Minced meat wrapped around boiled eggs like classic scotch eggs & served on a bed of whole wheat spaghetti
- Dr. Pepper's Paya - Kcal 332 895**
Lamb trotters cooked sous-vide style (slowly on low heat for hours) in specially prepared South Indian Muslim spices
- ABCD Garam Kuttha - Kcal 528 745**
American Born Confused Desi's hot dog
- J. Hind Home Breakfast: Muttai Appam, Sheek Kebab, Baked Beans 745**
Egg hoppers and minced lamb kebabs served with curried baked beans



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VEGETARIAN

M4 – Magic Mushroom Malai Mutter - Kcal 393 745

Get high on the taste of magic mushrooms blended with fresh peas in a creamy gravy. Served with baby pooris

Semiya Biryani & Capsicum Serva - Kcal 1015 745

Quinoa Bisi Bele Bhath & Masala Spiked French Fries - Kcal 729 745

Curried Mac & Cheese Bake - Kcal 631 745

Spiced up macaroni and cheddar cheese

Baked Paneer Lababdar Lasagne - Kcal 793 745

Cottage cheese cooked in an Indian tomato gravy for the Italian girlfriend

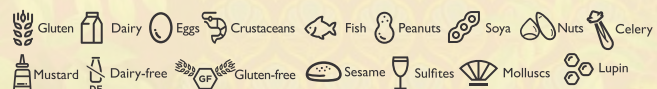
Vegetable Curry Bunny Chow - Kcal 448 745

South African bunny chow meets the spiced up vegetable curry

Paneer Tikka Makhani Bisi Bele Bhath - Kcal 536 745

TRADITIONAL HINDUSTANI

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



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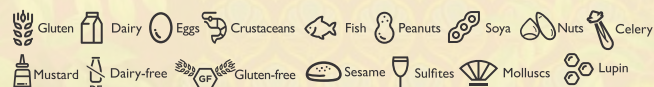
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NON-VEGETARIAN

Prawn Chilman Biryani - Kcal 672	1145
Layered Biryani from the sea shores with fresh catch from the sea	
Era Malli thokku - Kcal 310	1145
Delicate pickled shrimps simmered in a thick coriander gravy	
Goan Prawn Balchão - Kcal 315	1145
Balchão is a method of Goan cooking using a spicy & tangy tomato-chilli sauce. Fresh prawns are cooked with malt vinegar & red chillies and finished with coconut.	
Vanjaram Meen Varuval - Kcal 335	845
King-fish darnes marinated with South Indian spices & grilled on a stone	
Lamb Vindaloo - Kcal 360	845
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	
Taar Korma - Kcal 520	845
A recipe fit for the Nawabs, with royal flavors of Rampuri cuisine infused into the lamb cuts tempered by a refreshing bouquet of spices & mellowed by Dum cooking.	
Gongura Mamsam - Kcal 341	845
Andhra style lamb gravy with sour rosella leaves and Dravidian spices	
Dindugal Kari sukka - Kcal 323	845
Lamb cubes stir fried to perfection with shallots, garlic and garam masala	
Bottle Biryani - Kcal 549	845
Lamb biryani from Dindugal which is usually packed & sent with the daughter for the son-in law	

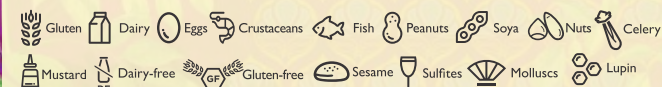


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Bazari Menamma's Chatty Meen Kozhambu - Kcal 341	795
Recipe from the fisherwomen who cook fresh fish in a mud pot - hot and tangy	
Machhi Saagwali - Kcal 239	795
Fresh fish fillets cooked delicately in a spinach & mustard greens curry	
Amritsari Dhaba Murgh Makkanwala - Kcal 810	795
A recipe shared by Parminder Singh's dhaba. Tender Chicken Tikka morsels cooked in a tangy tomato gravy with dollops of cream and butter & found only at the dhabas on the highways between Delhi and Agra	
Tangri Kebab Awadhi Khorma - Kcal 621	795
Chicken quads cooked delicately in a clay oven & served with rich cashew gravy and a hint of Kashmiri saffron	
Karaiudi Kozhi Vartha Kolambu - Kcal 357	795
Chicken marinated in a special blend of spices that includes peppercorns, star anise & mace and cooked in a secret recipe of the Burmese Chettiyars	
Hyderabadi Chicken Biryani - Kcal 1368	795
Mughlai Biryani served in the dining rooms of Nizams	



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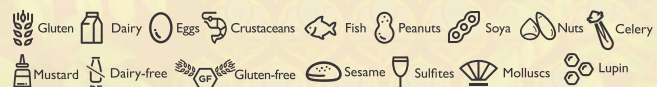
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VEGETARIAN



- Malai Kofta Curry - Kcal 740** 645
Smooth texture of cashew nuts & almond based gravy, poured on sweet cottage cheese koftas, finished with fine saffron butter
- Paneer Makhmali - Kcal 629** 645
Beetroot paste cooked with almond & served with cottage cheese layered sandwich
- Punjabi Chole - Kcal 226** 645
A dish which talks about the state of Five Rivers
- Hyderabadi Mirchi Ka Salan - Kcal 297** 645
Chilies stuffed with potatoes and cottage cheese served on spicy smoked gravy
- Bhendi Kolhapuri - Kcal 507** 645
Ladies' fingers stuffed with chilly & dry mango powder, served with spicy Maharashtrian flavored gravy
- Broad Beans and Cauliflower Tamatar Kut - Kcal 297** 645
Delicious tomato stuffed curry cooked to perfection in the traditional Nizami style
- Bangaladumpa Vepudu - Kcal 280** 645
Andhra style chatpata potato preparation tossed in hand pounded spices
- Aloo Gobi Mutter - Kcal 496** 645
Potatoes, cauliflower & green peas cooked with distinct charcoal flavor
- Baby Corn and Broccoli Khorma - Kcal 376** 645
Tender baby corn & broccoli cooked in a coconut and poppy seed gravy
- Tarkari Biryani - Kcal 624** 645
A vegetarian version of the Nizami Biryani cooked exclusively for the favorite princess of the Hyderbadi Nizams



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Dal Panchrattan - Kcal 474 545
Five lentils cooked overnight on a slow tandoor with smooth flavors of turmeric, red chili & coriander

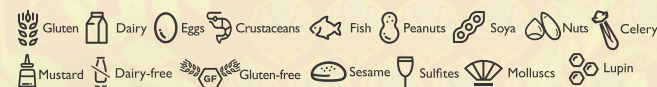
Dal Makhni - Kcal 695 545
Slow cooked mélange of lentils with home-made fresh butter & Kasoori Methi, and finished with desi ghee



BREAD BAR & ACCOMPANIMENTS



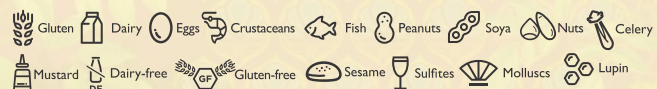
- Wild organic brown rice - Kcal 224** 475
- Steamed Millets - Kcal 478** 475
- Steamed basmati - Kcal 302** 395
- Appam - Kcal 136** 345
- Crispy zattar pizza with green chilli oil drizzle - Kcal 504** 295
- Sundried Tomato Rotis - Kcal 385** 245
Tandoori rotis cooked and topped with sundried tomatoes
- Hyderabadi sheermal - Kcal 504** 245
- Ulla tawa paratha - Kcal 126** 245
(Ulla tawa is an Iranian cooking style for thin breads)
- Kerala kolhumai veechu barotta - Kcal 382** 245



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DESSERTS


	Baked Kalandhar - Kcal 333 A modern interpretation of thandai and date ice cream	495
	Green Cardamom Brûlée with Rose Petal Biscotti - Kcal 371	495
	Vanilla & Lemon Grass Kulfi - Kcal 161	495
	Tender Coconut Pudding - Kcal 142	495
	Halwai Cup Cakes - Kcal 305	495
	Nitro-Mango-Froyo - Kcal 199	495
	Masala chai ice-cream with mocha biscotti - Kcal 296	495
	Blooming Oranges Tree - Kcal 387 Orange liqueur flavored sugar candy floss	495
	Gulabi - Kcal 606 Hyderabadi Shahi Tukra JHind style	495
	Chuski - Kcal 192 Street Sherbet Gola	495
	Chocolate Golgappa - Kcal 495	495



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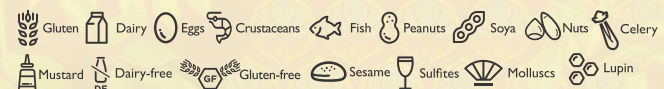
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**HINDUSTANI
BEVERAGES**


Cutting chai - Kcal 166	245
Bombay style masala tea	
Badam thandai - Kcal 306	295
Almond pulp with sweetened milk	
Sardarji kesar lassi - Kcal 295	295
Punjabi style sweetened yoghurt	
Chaas - Kcal 92	295
Indian style butter milk	
Aam ka panna - Kcal 280	295
Refreshing raw mango drink	



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