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Should you be allergic to any ingredient, please bring it to the attention of your Mezbaan / Server.
The great Emperor Zahir-ud-din Muhammad Babur who defeated Ibrahim Lodhi at the first battle of Panipat in 1526 AD to establish Mughal Empire in India, used to weep at the thought of fruit from his homeland - the Farghana valley. Fruit and food for him was not just a matter of taste, but a way of life of the elite and a symbol of sophistication. Thus the beginning of a never ending culinary journey across hundreds of years and across influences of generations.

Such was the influence and importance that The Master of kitchen, also known as Mir Baqawal, was the most trusted of men and held a senior position in the court and reported directly to the Prime Minister.

The Nawabs.....

Provinces in the Mughal empire were administered by a Subedar, Nazim or Nawab appointed by the emperor.

The Nawab, plural of the Arabic word Naib, meaning ‘assistant’, a title given to Muslim officers, assisted the emperor in managing the vast empire. In practicality, the Nawabs were virtually independent rulers of their territories and wielded absolute power over their subjects. Over the years, with the weakening of the Mughal court in Delhi, Lucknow and Hyderabad emerged as the new culture capitals.

The kitchens of the Nawabs were deeply influenced by Mughal cooking techniques, which in turn had been derived from Central Asian & Middle Eastern cuisine with cooks from Persia, Afghanistan, Uzbekistan, Kazakhstan and all over Central Asia. Experimentation in cuisine, with its flavours, aroma, presentation and service was refined to an art form at par with poetry, literature, music and dance of that time.

UMMRAO brings to you a culinary journey influenced by the royal kitchens of Lucknow, Kishanganj, Rampur, Malihabad, Faizabad, Murshidabad and Hyderabad.

Food that appeals across ages and across palates.

We present the tastes of Bade Nawab and Chote Nawab.....

Traditional cuisine, Contemporary approach!

Master Chef Mukhtar Qureshi interprets the cuisine from royal kitchens with a modern and refined approach, consistently championing and enhancing current seasonal produce, much of which is sourced from local suppliers.
SET DINNER MENU

BEGUM HAZRAT MAHAL
The Begum of Awadh (Oudh) and wife of the then Lucknow ruler, Nawab Wajid Ali Shah
A four course vegetarian menu, priced at INR 1125 per person

DAHI SEB SHORBA
Fennel favoured, red apple yoghurt soup

ALOO PANCHPORAN
Baby potatoes roasted in a five spice blend

NADRU SHAAMI
Lotus root, whole wheat paratha

KALIYA,Paneer Pasanda
Beloved by the begums of Murshidabad, served with Bakhumas

UMMR AO AVATAAR-E-HALIM
An instant energizer, packed with broken wheat, cous cous, okra and lotus stem served with green peas paratha

PURDAH KHUBHANI TART
Apricot tart, rabri
SET DINNER MENU

GULZADI BEGUM KULAN

The wife of Syed Faizullah Khan, the first Nawab of Rampur, the princely state set up in 1774

A four course non-vegetarian menu, priced at INR 1995 per person

GOSHT AWADHI SHORBA
Smoked marrow soup

TANDOORI KESARI JHINGA
Raw papaya salad

BHUNA ADRAKI CHAAP
Bed of Halim, butter naan

MURGH MULLAH DO PYAAZA
Served with pudina parantha

KARELI DUDHIA BIRYANI
Lamb shank biryani

PURDAH KHUBHANI TART
Apricot tart, rabri

Government taxes additional, as applicable.
Should you be allergic to any ingredient, please bring it to the attention of your Mezbaan / Server.
SET DINNER MENU

LUTFUNNISA BEGUM
The second wife of Nawab Siraj ud-Daulah, the last independent Nawab of Bengal
A four course vegetarian menu, priced at INR 1965 per person

CHILGOZA SANTRA SHORBA
Malta, root vegetables soup

ALOO PANCHPORAN
Baby potatoes roasted in a five spice blend

NADRU SHAAMI
Lotus root, whole wheat paratha

TANDOORI MALAI BROCCOLI

KALIYA, PANEER PASANDA
Beloved by the begums of Murshidabad, served with Bakhumas

KORMA, GUCCHI - SINGHADA
Wild morels, water chestnuts, served with Awadhi magaz naan

DUM KI KABULI DAL
Very slow cooked black lentils

UMMRAO AVATAAR-E-HALIM
An instant energizer, packed with broken wheat, cous cous, okra and lotus stem served with green peas paratha

PURDAH KHUBHANI TART
Apricot tart, rabri

Government taxes additional, as applicable.
Should you be allergic to any ingredient, please bring it to the attention of your Mezbaan / Server.

C.T.S. No. 215, Andheri Kurla Road, Andheri-East, Mumbai - 400 059, India
SET DINNER MENU

BEGUM UNMATUZZOHRA BANO
Alias Bahu Begum, the queen of Nawab Shuja-ud-Daula, the Subedar Nawab of Oudh
A four course vegetarian menu, priced at INR 2750 per person

GOSHT AWADHI SHORBA
Smoked marrow soup

TANDOORI KESARI JHINGA
Raw papaya salad

CLAY OVEN ROASTED DUCK
Pickled apple, mango murabba, buttered asparagus sprigs

BHUNA ADRAKI CHAAP
Bed of Halim, butter naan

DUM KI MACCHLI KA SALAN
Served with Bagare chawal

MURGH MULLAH DO PYAAZA
Served with Pudina Parantha

DUM KI KABULI DAL
Very slow cooked black lentils

KARELI DUDHIA BIRYANI
Lamb shank biryani

PURDAH KHUBHANI TART
Apricot tart, rabri

Government taxes additional, as applicable.
Should you be allergic to any ingredient, please bring it to the attention of your Mezbaan / Server.
KEBABERIE. VEGETARIAN

CHARCOAL ROASTED POTATOES 475
Two varietals – baby and sweet
Kasundi mustard, five spice, Awadhi spice blend

DINGRI DOLMA 645
Button mushroom, cheddar spinach

TRIO OF BROCCOLI 675
Malai, saffron and mustard

PANEER TRILOGY 700
Smoked bell pepper, classic mint and dil leaf marinations

NADRU SHAAMI 750
Lotus root, rogni whole wheat paratha

GALOUTI SHATAVAR 750
Asparagus, mini Zaffrani paratha

KASHMIRI GUCCHI 1375
Wild morels, char cooked
**UMMRAO FEHRIST TA-AAM**  
**A LA CARTE DINING**

**KEBABERIE. NON-VEGETARIAN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAWA SCALLOPS</td>
<td>850</td>
</tr>
<tr>
<td>Crushed pepper</td>
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</tr>
<tr>
<td>TANDOORI KESARI JHINGA</td>
<td>1175</td>
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<tr>
<td>Raw papaya salad</td>
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</tr>
<tr>
<td>LAL MIRCH LOBSTER</td>
<td>1495</td>
</tr>
<tr>
<td>Smoked red bell pepper marinade</td>
<td></td>
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<tr>
<td>NORWEGIAN SALMON TIKKA</td>
<td>1250</td>
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<tr>
<td>Black pepper</td>
<td></td>
</tr>
<tr>
<td>HAKKIMI TANDOORI CHOOGA</td>
<td>845</td>
</tr>
<tr>
<td>Chicken, ayurvedic roots, herbs and spices</td>
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</tr>
<tr>
<td>NAWABI MURGH MALAI TIKKA</td>
<td>845</td>
</tr>
<tr>
<td>Aloo bhukara chutney</td>
<td></td>
</tr>
<tr>
<td>BHAVNAGARI MIRCH MURGH TIKKA</td>
<td>845</td>
</tr>
<tr>
<td>Beetroot chutney</td>
<td></td>
</tr>
<tr>
<td>MALIHABAD KAKORI</td>
<td>875</td>
</tr>
<tr>
<td>Lamb mince in Malihabad spices, jalebi paratha</td>
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</tr>
<tr>
<td>RAJASTHANI GOSHT KE SOOLE</td>
<td>875</td>
</tr>
<tr>
<td>Smoked lamb boti</td>
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<tr>
<td>CLAY OVEN ROASTED DUCK</td>
<td>975</td>
</tr>
<tr>
<td>Pickled apple, buttered asparagus</td>
<td></td>
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<tr>
<td>NEW ZEALAND LAMB BURRAH</td>
<td>1975</td>
</tr>
<tr>
<td>Raw mango and pudina chutney</td>
<td></td>
</tr>
<tr>
<td>RAAN – E – UMMRAO</td>
<td>1975</td>
</tr>
<tr>
<td>Roasted leg of baby lamb, kesari roti</td>
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</tr>
</tbody>
</table>

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CURRIES & STIR FRIES. VEGETARIAN

DUM KASHMIRI ALOO SALAN  575
Recommended with bakhumas

GOBHI MUSALLAM  600
Cauliflower, recommended with tooti mirch parantha

AWADHI BHINDI MAKAI DO PYAZA  625
Recommended with pudina parantha

BHUNA ACHARI KHUMB  625
Recommended with taftaan

KORMA SEB WAZWAN  625
Kashmiri red apple curry, recommended with taftaan

SEASONAL MIX  625
Five saag melange - ambada, palak, methi, dill, hara pyaz, recommended with garlic naan

WAZA NADRU KORMA  625
Lotus stem and green pea kofta in yakhni curry, recommended with Zaffrani magaz naan

CHHAUKA BHAGARE BAINGAN  625
Sweet and tangy baby aubergines in almond - onion gravy, recommended with pudina lachha paratha

HYDERABADI TAMATAR KUT  700
Malai paneer, ricotta filled Bhavnagri chilli, recommended with shatavar roomali

KALIYA PANEER PASANDA  725
Recommended with bakhumas

UMMRDAO AVATAAR-E-HALIM  725
Broken wheat, cous cous, okra, lotus stem, recommended with green peas paratha

KORMA GUCCI – SINGHADA  1375
Wild morels, water chestnuts, recommended with Awadhi magaz naan

* * *

UMMRDAO FEHRIEST TA-AAM
A LA CARTE DINING

Government taxes additional, as applicable.
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CURRIES & STIR FRIES, NON-VEGETARIAN

DUM KI MACCHLIKA SALAN  975
Recommended with bagare chawal

JHINGA KAIRI CURRY  975
Raw mango, onion and coconut milk based curry, recommended with bagare chawal

KORMA MURGH WAJID ALI  800
Inspired by the royal kitchens of the fifth king of Awadh, recommended with bakhumas

MURGH MULLAH DO PYAAZA  800
Recommended with pudina parantha

KHADE MASALA MURGH  800
Recommended with lachha parantha

BHUNA ADRAKI CHAAP  900
Bed of Halim

RAJASTHANI GOSHT  900
Recommended with varqui parantha

PURANE CHOWK KI NALLI NIHARI  900
Slow-cooked, bone-marrows laden shank stew, recommended with taftaan
DAL

DUM KI KABULI DAL 450
Slow cooked black lentils

TUAR DAL SULTANI 450
Home style

BIRYANI – RICE

SUBZ ROOHANI BIRYANI 650
Garden fresh vegetable, olive and paneer

BAGARE GUCHI BIRYANI 925
Kashmiri wild morels

MURG YAKHNI PULAO 875
Light and aromatic

KARELI DUDHIA BIRYANI 925
Lamb shank

RICE 200
Steamed
**BREADS**

Two pieces per serving

- **BHAKUMAS SHA TAVAR KI ROOMALI**  
  150
- **LACHHA PARATHA SAFFRON MAGAJ NAAN**
- **DESI TULSI LACHHA CHEDDAR RICOTTA CHILLY KULCHA**
- **MEWA TAWA PARATHA**

**GLUTEN FREE ROTI BUTTER CHICKEN KULCHA**  
  200

**NIMONA TAWA PARATHA**  
Green peas filling, with or without cheese

**ASSORTED BREAD BASKET**  
Choice of any four  
  375
**DESSERT**

**KESAR PISTA PHIRNI**  
A classic  325

**KHAJUR BADAM HALWA**  
Paan and vanilla ice-cream  325

**SLOW COOKED DOUBLE KA MEETHA**  
With traditional kulfi  325

**KALAKAND KULCHA**  
Saffron Malai  325

**ICE CREAM**  
Seasonal flavours, three scoops  400

**PURDAH KHUBHANI TART**  
Apricot tart, rabri  450

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