Swadish
BY AJAY KUMAR

SET MENU

until 3 pm Wednetday to Friday

NIBBLE
TRIO OF CHUTNEYS & POPPADOMS (G MUS) 6.5
Nimbu chutney, spiced mango chutney, carrot pickle

SWADISH THALI
28pp

A curated expression of our kitchen
Available until 5pm, NOT available during festive period

A sequence of regional specialities, slow-cooked dishes, fresh seasonal elements, and house-made condiments—each component crafted to be enjoyed together, balancing smoke, spice, richness, and acidity across the plate.
includes:
Chicken curry · Fish curry · Dal · Raita · Seasonal appetiser · Dessert
Aged basmati rice · Freshly baked bread · Papadoms
House pickle or chutney · Seasonal salad

THREE COURSES
20pp

STARTERSPUNJABI FRIED CHICKEN (G D)
Chicken thighs, lachha red onion, garlic chilli dressing & Grans chutney

CRISPY ALOO TIKKI (G D)
Potato cakes, channa, mint chutney, tamarind chutney

DAHI PURI CHAAT (MUS SES)
Crisp wheat shells, papdi, beetroot dahi, Nylon sev, chutnyes

MAIN COURSE
(Served with cumin pilau OR plain naan)

DELHI BUTTER CHICKEN (D)
Smoked chicken thigh, tomato, fenugreek, garam masala, butter

MALWANI SPICED CHICKEN (MUS SES)
Smoked chicken thigh, Malwani spices, fresh coriander

LAMB PEPPER ROAST (G D)
Ghee-roasted lamb, Malabar pepper, coconut

AMRITSARI ALOO CHOLE (D)
Chickpea curry, ghee, ginger, pickled green chillies

DESSERT
Gulab Jamun & Vanilla Ice cream

Allergens: G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy

Swadish
BY AJAY KUMAR

Wednestday to Friday: 3 pm to 5pm Saturday & Sunday: 1pm to 5pm
Available for groups of up to 8, Table back in 90 minutes

PRE-THEATRE MENU

(NOT available during festive period)

NIBBLE
TRIO OF CHUTNEYS & POPPADOMS (G MUS) 6.5
Nimbu chutney, spiced mango chutney, carrot pickle

2 Courses

25pp

STARTERS
PUNJABI FRIED CHICKEN (G D)
Chicken thighs, lachha red onion, garlic chilli dressing & Grans chutney

CRISPY ALOO TIKKI (G D)
Potato cakes, channa, mint chutney, tamarind chutney

DAHI PURI CHAAT (MUS)
Crisp wheat shells, papdi, beetroot dahi, Nylon sev, chutnyes

MAIN COURSE
(Served with cumin pilau OR plain naan)

DELHI BUTTER CHICKEN (D)
Smoked chicken thigh, tomato, fenugreek, garam masala, butter

MALWANI SPICED CHICKEN (MUS SES)
Smoked chicken thigh, Malwani spices, fresh coriander

LAMB PEPPER ROAST (G D)
Ghee-roasted lamb, Malabar pepper, coconut

AMRITSARI ALOO CHOLE (D)
Chickpea curry, ghee, ginger, pickled green chillies

PANEER KARAHI (D)
Home-made paneer, onion, green pepper, garam masala, tomato

DESSERT
Gulab Jamun & Vanilla Ice cream

Allergens: G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy