

# *Royal Indian Repast*

## *Concept*

*Welcome to Amala, our signature Indian restaurant at Jumeirah Zabeel Saray. Today, we take you through a culinary journey on the royal repast of India.*

*Our philosophy is to create culinary delights inspired by age old classic recipes, cooking techniques, while incorporating the rich cultural heritage of India. The experience will transform you back to being among the royal courts of the medieval age where chefs renowned for their signature delicacies were invited to cook for the royals.*

## *History*

*India's cuisine was made on the richness of its natural kind in imaginative and insightful methods. It was shaped by the principles of Ayurveda that directed the ideal combination of six essential tastes. The courts of various Indian monarchs from the Chalukyan King Someshawara to King Besavaraja of Keladi Kingdom integrated several Ayurvedic practices into matters of lifestyle and food. Interactions amongst the royal houses were frequent and the cooks of India's many kingdoms began to share, adapt and perfect existing dishes and formulate new recipes, developing a grande cuisine that guests could experience at lavish banquets.*

*The Central Asians, who marched into India to settle and rule brought them new dishes- wheat finely grind with meat(haleem, harisa), dressed meat(kebab), meat and rice dishes(pulao)- as well as the idea of group dining and sharing food in fellowship.*

## *Awadh*

*The Mughal Empire, notably marked the evolution of a synergetic culture that came to be known as Ganga- Jamuna tehzeeb. The fragrant results of this confluence in the department of cuisine were nothing short of gastronomic revelation.*

*Biryani and Pulao- dishes synonymous with feasts and fine living today- are products of such inspired patronage.*

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*When the Mughals went into decline, the imperial cooks spread to the courts of Rampur, Gwalior, Rajasthan, Deccan, Awadh and Murshidabad.*

*Aromatized dedicatedly and brought to the height of flavor and tenderness, Awadhi cuisine is a perfect expression of this refinement. Cooked over a low flame, left to simmer and sealed with dough, the vegetables and meat mature in its own juices. Flavors blend ingeniously to release a singular fragrance when the seal is broken.*

### ***Hyderabad***

*Hyderabad was originally named 'Bhagya Nagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Bhagmati'. Later, when the Queen was conferred the title of 'Hyder Mahal', he renamed the city, as it is known today, Hyderabad. Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telengana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam', Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace every day.*

### ***Rajasthan***

*The royal kitchens of Rajasthan were very lively with a number of cooks, called either Maharaj, Khansamas or Purohit. Cooking food for the royal guests was considered to be an honour in order to impress the royals. The cooks were allowed to experiment new dishes, which would be unique. The passion of the Maharajas of Rajasthan for Shikar (Hunting) has largely been responsible for shaping the culinary art of Rajasthan. In the world of good eating, game cooking is easily the most respected art form in Rajasthan, largely because the skills required to clean, cut and cook game are not easily acquired. Each king had at least ten cooks in his personal kitchen, who were members of the Wahri caste in Marwar and of the Bhoi caste in Mewar.*

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## *Shuruvat – Appetizers*

<b><i>Achari Paneer Tikka (D) (V)</i></b>	<b>70</b>
<i>Picattas of Cottage Cheese, marinated with Indian Spices</i>	
<b><i>Malai Broccoli (D) (V)</i></b>	<b>70</b>
<i>Yoghurt and Cheese marinated Broccoli florets cooked in the Tandoor</i>	
<b><i>Amritsari Aloo Tikki (D) (V)</i></b>	<b>70</b>
<i>Potato Gallets seasoned with Indian Green Herbs topped with Masala Chickpeas</i>	
<b><i>Chatpata Tawa Salad (D) (V)</i></b>	<b>55</b>
<i>Masala Couscous, Seasonal Summer Vegetables, Lemon and Himalayan Salt dressing</i>	
<b><i>Onion Batata Bhajia (V)</i></b>	<b>70</b>
<i>Batter-fried Spiced Onion and Potato, served with Mint and Tamarind Chutney</i>	
<b><i>Tandoori Khumb (D) (V)</i></b>	<b>70</b>
<i>Button Mushrooms Napped with Tandoori Spices finished in Tandoor</i>	
<b><i>Punjabi Jhinga (S)</i></b>	<b>100</b>
<i>Prawns Marinated with Indian Red Spices, Batter Fried</i>	
<b><i>Lamb Seekhi (D)</i></b>	<b>90</b>
<i>Mince Lamb seasoned with Black Pepper and Indian Green Herbs, Cooked in Tandoor</i>	
<b><i>Tandoori Boti Kebab (D)</i></b>	<b>120</b>
<i>Lamb Cubes marinated with Hung Yogurt, Kashmiri Red Chili enriched with Malt Vinegar and cooked on a Griddle</i>	

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Dishes indicated with (D) Contains Dairy (V) Suitable for Vegetarians (N) Contains Nuts  
(S) Contains Seafood

(\*) Not a part of Tasting Menu and Invitation to Dine

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## Premium- Signature Dishes

<b>Chatpata Kanagoora (S)*</b>	145
<i>Pan fried Atlantic Scallops on a base of Spiced Puffed Rice, Served with Pine Nut Chutney</i>	
<i>(*) with supplement</i>	25
<b>Bharwan Gucchi*</b>	220
<i>Morel Mushrooms Filled with Clotted Cream, Green Herbs and Spring Onions, Finished in a Nutty Gravy</i>	
<i>(*) with supplement</i>	95
<b>Changezi Raan* (D)</b>	260
<i>Whole Leg of Indian Lamb marinated with Indian Spices and Malt Vinegar cooked in the Tandoor</i>	
<i>(*) with supplement</i>	125
<b>Shamshi Jhinga* (D) (S)</b>	170
<i>Jumbo prawns marinated in Cheese and Hung Yogurt stuffed with Peppers cooked on dum</i>	
<i>(*) with supplement</i>	55
<b>Pastunkhwa Lobster* (D) (S)</b>	370
<i>Lobster Tail with Indian Green Herbs marinade, Served with Creamy Tomato Gravy</i>	
<i>(*) with supplement</i>	200

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## *Amala Favourites*

<b><i>Papaya Peanut Kachumber (V) (N)</i></b>	<b>55</b>
<i>Cucumber, Cabbage, Onion, Carrot, Raw Papaya with Lime and Roasted Peanut dressing</i>	
<b><i>Classic Green Salad (V)</i></b>	<b>45</b>
<i>Fine slices of Cucumbers, Tomatoes and Onions</i>	
<b><i>Classic Samosa (V)</i></b>	<b>70</b>
<i>Potatoes, Green Peas, Cumin with Coconut Chutney</i>	
<b><i>Sarson Mahi Tikka (S)</i></b>	<b>100</b>
<i>Fresh catch of the day fillet marinated in Saffron and Kasundi Mustard</i>	
<b><i>Chicken Tikka (D)</i></b>	<b>115</b>
<i>Boneless Chicken thighs marinated in Spices and Yoghurt</i>	
<b><i>Tandoori Chicken (D)</i></b>	<b>115</b>
<i>Chicken on the bone marinated in Tandoori paste</i>	
<b><i>Butter Chicken (D) (N)</i></b>	<b>100</b>
<i>Marinated boneless Chicken thigh, Tomato Gravy, Cashew Nut and Dry Fenugreek</i>	
<b><i>Chicken Jalfrezi</i></b>	<b>100</b>
<i>Boneless Chicken thigh, Mixed Vegetable, Onions and Tomato Gravy</i>	
<b><i>Palak Paneer (D)</i></b>	<b>85</b>
<i>Cottage Cheese, Spinach Gravy</i>	

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## *Qorma, Qaliyan, Salan, Nehari & Do Pyaza – Main Course*

<b><i>Kfumb Do Pyaza (D) (V) (N)</i></b>	<b>85</b>
<i>Button Mushrooms cooked with Shallots and Tomatoes</i>	
<b><i>Achhari Baingan (V)</i></b>	<b>85</b>
<i>Baby Aubergines tossed with Cumin, Ginger and Pickling Spices</i>	
<b><i>Adraki Aloo Gobhi (D) (V)</i></b>	<b>85</b>
<i>Cauliflower Florets cooked with Potatoes in a Tangy Onion Tomato Masala</i>	
<b><i>Amritsari Chole (D) (V)</i></b>	<b>65</b>
<i>Chickpeas cooked with Onions and Tomato spiced with traditional Chana Masala</i>	
<b><i>Amchoori Bhindi Masala (D) (V)</i></b>	<b>85</b>
<i>Fresh Okra cooked with Onions and Tomatoes flavoured with raw Mango Powder</i>	
<b><i>Kale Kadai da Paneer (D) (V) (N)</i></b>	<b>85</b>
<i>Tandoor Paneer Tikkas cooked in Onion and Tomato Masala flavoured With Coriander and Fennel</i>	
<b><i>Dal Amala (D) (V)</i></b>	<b>65</b>
<i>Black Urad Lentils simmered overnight on charcoal, Enriched with Tomatoes, Fresh Cream and Butter</i>	
<b><i>Dal Tadka (D) (V)</i></b>	<b>65</b>
<i>Yellow Lentils tempered with Cumin, Onions and Tomato</i>	
<b><i>Murgh Qorma (D) (N)</i></b>	<b>95</b>
<i>Prime cuts of Chicken simmered in a Brown, Onion and Nutty Gravy, Finished with traditional Indian Garam Masala</i>	
<b><i>Moghul Chicken Curry (D)</i></b>	<b>95</b>
<i>Morsels of Chicken cooked in a hearty curry of Onions and Tomatoes enriched with Potatoes and Indian Mustard</i>	

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<b><i>Shahi Nehari (D)</i></b>	<b>115</b>
<i>Prime cuts of Lamb simmered overnight in its own stock, flavoured with Turmeric, Brown Onions</i>	
<b><i>Kashmiri Roganjosh</i></b>	<b>115</b>
<i>Prime cuts of Indian lamb cooked with onions and Kashmiri Red Chilly based gravy flavoured with dry Ginger and Fennel</i>	
<b><i>Lal Rara Gosht</i></b>	<b>115</b>
<i>Prime Cuts of Lamb and Mince over Low Heat, Freshly Ground Spices, Mathania Chillies</i>	
<b><i>Patialashahi Jhinga Masala (D) (S)</i></b>	<b>115</b>
<i>Fresh Prawns cooked in a Tomato gravy flavoured with traditional Punjabi Spices</i>	

### ***BIRANI - Biryani***

<b><i>Awadhi Gosht Biryani (D) (N)</i></b>	<b>130</b>
<i>Basmati Rice and Lamb, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<b><i>Awadi Rubiyan Biryani (D) (N) (S)</i></b>	<b>140</b>
<i>Basmati Rice and Prawns, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<b><i>Awadhi Murgli Biryani (D) (N)</i></b>	<b>115</b>
<i>Basmati Rice and Chicken, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<b><i>Awadhi Subz Biryani (D) (N)</i></b>	<b>95</b>
<i>Basmati Rice and seasonal Vegetables, cooked with Mace Rose Water, Kewra and Dried Fruits</i>	

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## *Mande ki Mehfil- Our Signature Breads*

<i>Paanch Anaj Ki Roti (V)</i> <i>Indian Five Grain Healthy Bread</i>	35
<i>Amritsari Kulcha (D) (N)</i> <i>Chief's Special Potato and Cottage Cheese stuffed Bread</i>	25
<i>Garlic Naan / Butter Naan (D) (V)</i>	25
<i>Cheese Naan (D)</i>	25
<i>Tandoori Roti (V)</i>	25
<i>Laccha Parantha (D) (V)</i>	25
<i>Plain Naan (D)</i>	25

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## *Meetha - Desserts*

<b><i>Carrot Halwa Tart (D) (V) (N)</i></b>	<b>55</b>
<i>Summer Carrots cooked with Milk and Sugar enclosed in a Tart</i>	
<b><i>Choco Jamun (D) (V) (N)</i></b>	<b>45</b>
<i>Condensed Milk Dumplings Stuffed with Chocolate fried to perfection Dipped in flavoured Sugar Syrup</i>	
<b><i>Amala Signature Kulfi (D) (V) (N)</i></b>	<b>55</b>
<i>Pistachio flavoured Indian ice cream made with Reduced Milk</i>	
<b><i>Rasmalai (D) (V) (N)</i></b>	<b>45</b>
<i>Fresh Milk Whey Dumplings cooked in thin Sugar Syrup soaked in Saffron flavoured milk</i>	
<b><i>Mango Shrikhand (D) (V) (N)</i></b>	<b>45</b>
<i>Fresh Mango flavoured Hung Sweet Yogurt</i>	
<b><i>Ice Creams (D) (N)</i></b>	<b>45</b>
<i>Vanilla, Chocolate or Strawberry</i>	
<b><i>Sorbets (D) (N)</i></b>	<b>45</b>
<i>Mango or Lemon</i>	
<b><i>Tazza Fal</i></b>	<b>45</b>
<i>Seasonal fresh Fruit platter</i>	

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