

Epicure

To Start

Assorted pappad - Crisp selection of traditional pappadum, flavourful house made spreads -G/D

Charred pepper and cheese kulcha - Roasted bell pepper salsa, manchego cheese -G/D

Small Plates - Choose Any 3

*Dahi puri - Delicate crispy shells, potato, mango, yoghurt mousse - G/D

Jackfruit toast - Himachali vadi, malabari, tomato relish - D

Sweet potato tikki Chaat - Heirloom potato patty, yoghurt pannacota, strawberry chutney - D

*Paneer chilli roll - Paneer slices, kataifi, lime achar, chilli garlic chutney - G/D/S

Jhalmuri avocado bhel - Puffed rice disc, mix of avocado, green mango, cilantro, tamarind and mint

Gunpowder Paniyaram - Fermented black gram rice dumplings, black pepper pachadi, curry leaf - V

Hyderabadi Haleem - Slowly simmered minced chicken, lentil, home made pao -G/D

Baked malai chicken meat balls - Succulent creamy chicken meat balls, mild cheddar - D

Chargrilled miso salmon - Salmon chargrilled, roasted pepper chutney, fennel, wakame - D

Chilli garlic prawns - Prawn, chilli sauce, radish, julienne - G/D

Large Plates - Choose Any 3

Tandoori veg jhalfrezi - Seasonal vegetables, tomato lababdar gravy - G/D

Potato & corn cutlet - Fire roasted corn, potato, korma, microgreens -G/D

*Paneer pinwheel - Paneer, thecha, roasted red pepper makhni, butter powder -D/N/Peanut

Butter chicken - Smoked tomato and red pepper makhni, fenugreek, butter powder- D/N

Fish polli chattu - Red Snapper, coconut , infused tomato sauce - D

Lamb Korma - Tender lamb yoghurt , cashew nut,cilantro gremolata -G/D

BREADS & ACCOMPANIMENTS

Rooh Dal - Black lentil, cream - D | Saffron rice | Garlic naan

DESSERT

Warm pistachio cake - saffron phirni mousse, vanilla ice cream - D/N

* Rooh Signature Specials

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Fitoor
INDIAN GRILL & LOUNGE

AIORA
COASTAL MEDITERRANEAN

Pippāl
REGIONAL INDIAN

Rivaaz
ELEVATED INDIAN,
ROOTED IN TRADITION
CATERING & EVENTS

Chef's Choice

To Start

Assorted pappad - Crisp selection of traditional pappadum, flavourful house made spreads -G/D

Charred pepper and cheese kulcha - Roasted bell pepper salsa, manchego cheese -G/D

Small Plates - Choose Any 3

*Dahi puri - Delicate crispy shells, potato, mango, yoghurt mousse - G/D

Jackfruit toast - Himachali vadi, malabari, tomato relish - D

Sweet potato tikki Chaat - Heirloom potato patty, yoghurt pannacota, strawberry chutney - D

*Paneer chilli roll - Paneer slices, kataifi, lime achar, chilli garlic chutney - G/D/S

Jhalmuri avocado bhel - Puffed rice disc, mix of avocado, green mango, cilantro, tamarind and mint

Gunpowder Paniyaram - Fermented black gram rice dumplings, black pepper pachadi, curry leaf - V

Hyderabadi Haleem - Slowly simmered minced chicken, lentil, home made pao -G/D

Baked malai chicken meat balls - Succulent creamy chicken meat balls, mild cheddar - D

Chargrilled miso salmon - Salmon chargrilled, roasted pepper chutney, fennel, wakame - D

Chilli garlic prawns - Prawn, chilli sauce, radish, julienne - G/D

Large Plates - Choose Any 2

Tandoori veg jhalfrezi - Seasonal vegetables, tomato lababdar gravy - G/D

Potato & corn cutlet - Fire roasted corn, potato, korma, microgreens -G/D

*Paneer pinwheel - Paneer, thecha, roasted red pepper makhni, butter powder -D/N/Peanut

Butter chicken - Smoked tomato and red pepper makhni, fenugreek, butter powder- D/N

Fish polli chattu - Red Snapper, coconut , infused tomato sauce - D

Lamb Korma - Tender lamb yoghurt , cashew nut,cilantro gremolata -G/D

BREADS & ACCOMPANIMENTS

Rooh Dal - Black lentil, cream - D | Saffron rice | Garlic naan

DESSERT

Tres leches -Tender coconut, ice apple ice cream - G/D

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Gastronome

To Start

Assorted pappad - Crisp selection of traditional pappadum, flavourful house made spreads -G/D
 Charred pepper and cheese kulcha - Roasted bell pepper salsa, manchego cheese -G/D
 *Dahi puri - Delicate crispy shells, potato, mango, yoghurt mousse - G/D

Small Plates - Choose Any 4

Jackfruit toast - Himachali vadi, malabari, tomato relish - D
 Sweet potato tikki Chaat - Heirloom potato patty, yoghurt pannacota, strawberry chutney - D
 *Paneer chilli roll - Paneer slices, kataifi, lime achar, chilli garlic chutney - G/D/S
 Jhalmuri avocado bhel - Puffed rice disc, mix of avocado, green mango, cilantro, tamarind and mint
 Gunpowder Paniyaram - Fermented black gram rice dumplings, black pepper pachadi, curry leaf - V
 Butternut Squash croquette - Curried winter squash & ricotta, pickle gel, gunpowder - D
 Hyderabad Haleem - Slowly simmered minced chicken, lentil, home made pao -G/D
 Baked malai chicken meat balls - Succulent creamy chicken meat balls, mild cheddar - D
 Chargrilled miso salmon - Salmon chargrilled, roasted pepper chutney, fennel, wakame - D
 Chilli garlic prawns - Prawn, chilli sauce, radish, julienne - G/D
 Grilled Lamb chops - Tender grilled lamb chops, brussels, potato mash - D

Large Plates - Choose Any 4

Tandoori veg jhalfrezi - Seasonal vegetables, tomato lababdar gravy - G/D
 Potato & corn cutlet - Fire roasted corn, potato, korma, microgreens -G/D
 *Paneer pinwheel - Paneer, thecha, roasted red pepper makhni, butter powder -D/N/Peanut
 *Broccoli & Mascarpone Kofta - Broccoli and mascarpone kofta, asparagus rassa, leeks - D
 Butter chicken - Smoked tomato and red pepper makhni, fenugreek, butter powder- D/N
 Ocean Allphey curry - Seafood, mango, ginger, curry leaf, cilantro oil - D
 Fish polli chattu - Red Snapper, coconut, infused tomato sauce - D
 Lamb Korma - Tender lamb yoghurt, cashew nut, cilantro gremolata -G/D
 Lamb shank nihari - Braised lamb shank, saffron, nihari sauce, rose petal- D

BREADS & ACCOMPANIMENTS

Rooh Dal - Black lentil, cream - D | Saffron rice | Garlic naan

DESSERT - CHOOSE ANY 2

Tres leches - Tender coconut, ice apple ice cream - G/D
 Texture of gulab - Petit gulabjamun, rose jelly, macaroon, masacrpone cream - G/D
 Warm pistachio cake - saffron phirni mousse, vanilla ice cream - D/N
 Carrot halwa cheese cake - Cheese cake, berry, strawberry sorbet - G/D/N

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