

Spices

INDIAN RESTAURANT

Namaste!

"Spices" Indian Restaurant has been created for you to enjoy some great Indian flavours in a smart but casual environment. Chef Arif is the master chef behind the tastes and has created a traditional menu served in a contemporary style.

Lassi

Lassi is a popular and traditional yoghurt based drink which originated in the Punjab region of the India. It is made by blending yoghurt with salt, pepper and Indian spices. A Lassi can be enjoyed with or between meals.

Sweet Lassi Yoghurt blended with cardamom and sugar.	1.500
Mint Chaas Yoghurt blended with mint, coriander, ginger, green chili, jeera and salt.	1.750
Masala Lassi Yoghurt blended with fresh coriander, ginger, curry leaves, mint leaves, salt, pepper and asafetida.	1.750
Mango Saffron Lassi Yoghurt blended with fresh mango and saffron.	1.750

Jhaykedar Shorba "Soup"

Tamater Dhaniya Shorba Tomato soup flavoured with fresh coriander and seasoned with Indian spices.	1.750
Murg Badami Shorba Saffron and coriander flavoured chicken soup tempered with green cardamom.	1.850
Mulligatawny Shorba Indian yellow lentil soup cooked with fresh herbs.	1.750



Chef Arif
Signature Dish

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Tandoori Khazana "Indian Mud Oven"

Spices Murg Tikka Boneless chicken tikka marinated with yoghurt chickpea flour and black cumin.	4.750
Murg Tikka Nizami Boneless chicken marinated with spiced cheese and yoghurt.	4.750
Tandoori Lamb Chop Slightly spiced juicy lamb chops marinated with ginger, garlic and charcoal grilled.	4.950
Awadhi Seekh Kebab Minced mutton with fine spices and herbs format on skewer	4.950
Murg Chilgooza Kebab Boneless chicken in a classic creamy kebab with cheese and crunchy pine nuts.	4.750
Spices Tandoori Jhinga Prawns marinated with spicy mixture with Kashmiri chili.	5.950
Shahi Jhinga Sultani Prawns marinated in cream, cheddar cheese and royal cumin.	5.950
Punjabi Fish Tikka Boneless cubes of Hammour fish marinated with yoghurt, yellow chili and caraway seeds.	5.950
Hariyali fish Tikka Fresh Hammour marinated with fresh green herbs and spices.	5.950
Murg Tandoori Half tandoori chicken marinated with Kashmiri chili and classic Indian tandoori masala cooked in charcoal grill.	3.250



Chef Special Modern Day Tiffin

Our Chef has created a modern day Tiffin for you to enjoy which consists of two main dishes
With one lentil dish served with plain naan and steamed rice

Vegetarian Tiffin Vegetable Kurchan, Zaffrani Kofta Curry and Dal Tadka.	6.500
Chicken Tiffin Murg Makhani, Vegetable Kurchan and Dal Tadka.	6.950
Mutton Tiffin Kashmiri Mutton Rogan Josh, Vegetable Kurchan and Dal Tadka.	7.500
Fish Tiffin Hammour masala, Vegetable Kurchan and Dal Tadka.	7.500
Prawns Tiffin Jhinga masala, Vegetable Kurchan and Dal Tadka.	7.950



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Shuruwat "Beginning"

	Duet of Samosa Vegetables samosa with onion bhajia and chickpeas.	2.000
	Onion Bhaji Onion mixed with chickpeas flour and spices.	2.000
	Delhi Chaat Papdi, steamed lentil dumpling served with sweetened yoghurt, mint chutney and tamarind chutney.	2.000
	Spices Special Jhinga Tinka Tiger prawns marinated in several spices coated with vermicelli and sesame seed.	5.250
	Navratan Kebab A delicate mix of nine vegetables and dry fruits making a unique kebab. 	2.950

Salad

	Plain Salad Slices of onion, tomato, carrot and cucumber served with lemon wedges and green chillies.	1.250
	Spices Special Salad Medley of lettuces tossed with bell pepper, cucumber, and lemon dressing.	1.450
	Chicken Tikka Salad Tender pieces of chicken tikka, lettuce mixed with mint flavoured dressing.	1.950



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Tandoori Subziyan "Charcoal Grilled Vegetables"

	Tandoori Aloo Stuffed potato with spices nuts and coriander grilled in the tandoor	3.250
	Tandoori Achari Broccoli Pickle spiced marinated broccoli cooked in the tandoor.	3.250
	Hydrabadi Subz Seekh kebab Minced fresh vegetables and spices format on skewer cooked in the tandoor. 	3.250
	Kumb Ke Angare Fresh mushroom stuffed with spiced cottage cheese and spinach, finished in the tandoor.	3.250
	Paneer Ka Sulah Cottage cheese marinated in spiced yoghurt and cooked in the tandoor with onion and bell pepper.	3.550

Selection for two person

	Sikandari Raan (Preparation time minimum of 40 minutes) Tenderized whole leg of lamb simmered in balsamic with spices and braised until moist and succulent 	15.950
	Spices Veg Mix-Grill Combination of 3 pieces each of paneer ka sulah, achari broccoli, navratan kebab, Tandoori Aloo. 	8.450
	Spices Non-Veg Mix-Grill Combination of 3 pieces each of lamb chop, murg tikka nizami, Spices tandoori jhinga and haryali fish tikka. 	9.450

Kuch SaathSaath "Accompaniment"

	Cucumber Raita	1.250
	Mixed Vegetables Raita	1.250



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Main Course

Murg Ki Dawat "Chicken Delicacy"

Murg Chettinad Tender pieces of chicken cooked with coconut and southern Indian spices. 🌶️	4.950
Murg Awadhi Korma Boneless chicken in a smooth korma gravy enriched with cashew nuts and onion. 🥜	4.950
Murg Khurchan Semi dry preparation of boneless chicken tossed with onion tomato and bell peppers. 🌶️ 🥜	4.950
Murg Tikka Masala Boneless chicken tikka simmered in thick onion tomato masala gravy. 🌶️ 🥜	4.950
Murg Makhani Chunks of charcoal grilled chicken tikka cooked in tomato gravy smoothed with butter and cream.	4.950

Laal Maans "Tender Lamb"

Kashmiri Mutton Rogan Josh Mutton cooked with onion tomato and Kashmiri chili. 🌶️	5.450
Lamb Vindaloo Tender cubes of mutton marinated with vinegar and cooked with baby potato in spicy onion gravy. 🌶️	5.450
Mutton curry "Dhaba Style" Fresh Indian mutton cooked in onion tomato dhaba style. 🌶️ 🥜	5.450
Gosht Awadhi Korma Boneless mutton in a smooth korma enriched with cashew nuts and onions. 🥜	5.450
Nalli Gosht Potli Masala A traditional dish of lamb shank cooked overnight with potli masala.	5.450

Potli masala has been sold for centuries in traditional medicine shop all over the erstwhile Nizam kingdom. A melange of 45 spices condiments and herbs, potli masala is a flavouring agent and digestive.

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Khaas Subziyan "Vegetable Creation"

Zaffrani Kofta Curry Paneer dumplings in a rich cashew gravy infused with saffron. 🥜	3.250
Kumb Mutter Masala Fresh mushroom and green peas tossed in onion tomato masala. 🥜	3.250
Bhindi Masala Lady fingers tempered with cumin seeds and cooked in a home made masala sauce. 🥜	2.950
Mirchi Baigan ka Salan Eggplants and large green chilies simmered with tamarind and cooked with sesame peanuts flavoured coconut gravy. 🌶️ 🥜	3.250
Palak Soya Spinach tossed with onion garlic and fresh dill.	2.950
Heeng Zeerey ke Aloo Potato tempered with asafetida, cumin and turmeric sprinkled with fresh coriander	2.950
Kumb makai palak Mushroom, baby corn cooked with fresh spinach tempered with Indian spices	3.250
Punjabi Chole "Dhaba Style" Chickpeas cooked with tomato onion and dry mango	2.950

Khushbudar Basmati "Aromatic Basmati Rice"

All "Dum" style biryanis preparation time minimum of 20 minutes

Steamed Basmati Rice Basmati rice flavoured with green cardamom.	0.950
Mushroom Pulao Fresh mushroom cooked with basmati rice, cream and coriander leaves.	1.500
Saffron Biryani Rice Basmati rice flavoured with saffron and green cardamom.	1.500
Subz Dum Biryani Medley of vegetables cooked with fresh herbs and basmati rice.	4.000
Hyderabadi Murg Dum Biryani Chicken and rice cooked together on a sealed cast pot with Hyderabadi spices. 🌶️	6.450
Hyderabadi Mutton Dum Biryani Mutton and rice cooked together on a sealed cast pot with Hyderabadi spices. 🌶️	6.450
Jhinga Biryani Prawns cooked with onion gravy and steamed with saffron flavoured Basmati rice.	7.450

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Samundar Ki Mahfil "Seafood Delight"

	Jhinga Dum Anari Succulent prawns stir fried and cooked in onion tomato tangy gravy with fresh pomegranate.	5.950
	Fish Tikka Masala Charcoal grilled Hammour fish cooked in rich aromatic onion and tomato masala. 	6.250
	Atish-E-Jhinga Stir fried prawns tossed with coriander and black peppercorn cooked in tomato onion masala, 	6.250
	Hyderabadi Machi Ka Salan Hammour fish curry made from roasted coconut, sesame seeds and peanuts. 	6.250
	Hammour Masala Hammour filet cooked with spiced onion and tomato masala.	6.250

Khaas Subziyan "Vegetable Creation"

	Dal Tadka Yellow lentils tempered with onion and tomato. 	2.950
	Spices Dal Makhani Slow stewed black lentils with tomato puree finished with butter and cream.	2.950
	Punjabi Aloo Gobi Potato and cauliflower tossed with Punjabi spices and onion tomato gravy. 	3.250
	Gobi Taka Tin Finely cut cauliflower tossed with capsicum and tomato.	3.250
	Paneer Tikka Masala Paneer tikka simmered in thick onion tomato masala gravy. 	3.250
	Kadai Paneer Cottage cheese cooked with bell pepper, onion and tomato gravy. 	3.250
	Paneer Tawa Masala Cottage cheese tossed with sweet corn and bell pepper 	3.250
	Vegetables Khurchan Fresh vegetables tossed with onion and bell pepper finished with onion tomato masala. 	3.000
	Dum Aloo Awadhi Potato stuffed with spiced cottage cheese, dry fruits and cooked with coriander flavoured onion gravy. 	3.250

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Tandoori Bread

Mix Bread Basket (Select Any Three)	1.450
Naan Tear shape refined flour leavened bread.	0.550
Butter Naan Refined flour bread layered with butter.	0.550
Garlic Naan Refined flour bread topped with garlic and coriander leaves.	0.550
Pudina Paratha Whole wheat bread layered with butter and mint.	0.550
Tandoori Roti Whole wheat flour bread flattened on hand and cooked in the tandoor.	0.550
Cheese Naan Naan stuff with cheese and topped with tomatoes and coriander leaves.	0.750
Khasta Roti Crispy whole wheat and semolina flour mixed with caraway seeds and cooked in the tandoor.	0.550
Peshawari Naan Bread stuffed with dry nuts, fresh coconut and honey. 	0.750
Bharwan Kulcha Bread stuffed with choice of aloo, paneer or onion topped with coriander and bell pepper. 	0.750

Kuch Meetha "Dessert"

Seasonal Fresh Fruit Platter	2.550
Kulfi Home made Malai, mango and rose flavoured Indian ice cream made from fresh milk. 	2.450
Haagen-Daze Ice cream (Scoop) Vanilla, and Belgium chocolate	1.450
Gulab Jamoon Fresh milk made dumpling soaked in cardamom flavoured syrup. 	1.950
Zaffrani Rasmalai Flat dumpling made with fresh cream, soaked in rich creamy saffron flavoured syrup. 	1.950
Gajjer Da Halwa Fresh grated carrot cooked with dry nuts and served with vanilla ice cream. 	1.950

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