



Thank you for being part of the history – for the first time in Singapore, AWADH is bringing royal Awadhi cuisine.

Awadhi cuisine is native to the city of Lucknow and was once known to fill the royal kitchens of the Awadh Nawaabs. The cuisine reflects the city's rich history and is a result of a blend of cultures including that of the Persians, the Moghuls and the natives of the Indo-Gangetic plain.

Awadhi Cuisine is known for its royal taste, aroma and delectable flavours and is a craft perfected by chefs over generations.

COME EXPERIENCE OUR HOSPITALITY AND BE TREATED LIKE ROYALTY.

SOUPS

Murg Multani Shorba

Delicious Awadhi Chicken soup

Tamatar Dhaniya Shorba

Delicious and lush tomato-coriander soup

Non –Vegetarian Appetisers

Galawat Kebab

Signature dish: Melt-in-the-mouth mutton mince patties made using a unique combination of more than 25 spices. Best when ordered with ulte-tawe ka parantha

Kalmi Kebab

Chunks of chicken in a specially concocted Kalmi masala, marinated with cashew, chillies and cream

Bhatti Ka Murg

Leg of Chicken marinated in wholesome spices, pan cooked to juicy succulence

Murgh Chaandi Tikka

Creamy cashew nut paste chicken tikka, with a mild flavor and melting-at-the-fork texture

Tandoori Macchi

Boneless chunks of fish, gently marinated with tandoori spices and thickened yoghurt grilled to a juicy goodness

Vegetarian Appetisers

Sabz Galawat

Chef's recommendation: Melt-in-the-mouth vegetable Kababs made using a unique combination of more than 25 spices. Best when ordered with ulte-tawe ka parantha

Zafraani Paneer Tikka

Succulent blocks of cottage cheese mildly flavoured with saffron, chargrilled to perfection

Fauladi Kebab

Spinach Shami kababs stuffed with pistachio, cheese, green chillies, ginger-garlic paste and flavored with cumin

Reshmi Broccoli

Creamy and cashewnut flavoured florets of Broccoli, chargrilled to a smoky perfection

Non-Vegetarian Main Course

Nalli Nihari

Chef recommendation: Mildly flavoured stew of lamb/mutton, slow-cooked overnight, with Nihari Potli masala

Murgh Makhani Jahangiri

Mildly spiced creamy tomato sauce with succulent chunks of chicken

Lahori Kadhai Murg

Spicy concoction of chicken chunks in Kadhai Masala with an onion and tomato based gravy

Murgh Lucknowi Masala

A fiery masala preparation best enjoyed when you order with Mughlai Paratha

Awadhi Korma Aap Ki Pasand (Murgh/Gosht)

Chef Recommendation: A Delicacy of Lucknow! Brown onion and cashewnut based gravy, with fragrance of cardamom and mace to excite your senses. Can be made with Chicken or Mutton

Vegetarian Main Course

Dum Sabz Handi

Chef recommendation: Signature dish made with onions, tomatoes, cashewnut based gravy

Multani Kadhai Paneer

Spicy concoction of cottage cheese in Kadhai Masala with an onion and tomato based gravy

Lehsuni Motiya Palak ka saag

Spinach curry mildly flavoured with garlic and tempered with a unique combination of spices

Kofta – E - Gulnar

Potato and cottage cheese balls in a mildly flavoured creamy gravy, best eaten with buttery garlic naan

Aloo-Aap-Ki-Pasand (Zeera/Khada masala/gobhi-matar)

Potatoes cooked as per your preference with cumin and ghee, or with cauliflower-peas, or with whole spices

Rice

Awadhi Dum Murgh Biryani

Chicken Biryani cooked over slow heat for hours. Best to order with Mint Raita (Yogurt)

Nawabi Gosht Biryani

Mutton biryani in Awadhi style. Best to order with Onion Raita (Yogurt)

AWADH Sabz Biryani

Vegetable Biryani. Best when ordered with garlic flavoured yoghurt

Baghaar-E-Chawal

Rice delicately tempered with cumin seeds and ghee

Steamed Rice

Steamed basmati rice. Best when paired with Dal and curries

Dal (Lentils)

Sultani Dal

A combination of lentils (Yellow Moong and Red Masoor Dal) tempered with cumin and chillies. Best enjoyed with crisp, buttered Tandoori Roti

Dal E Khaas

Signature Dal: Combination of Whole Black Urad dal, Rajma, cream, butter and over 20 spices simmered over a slow fire for over 12 hours. Best eaten with buttery naans.

BREADS

Awadhi Magaj Naan

Naan made with melon seeds

Mughlai Parantha

Signature Dish: Paratha made on an upturned hot pan, a street-food specialty found in Awadh

Plain Naan

Piping hot soft naan to accompany your spicy dishes

Butter Naan

Naan served hot with the sheer goodness of delicious butter

Lehsuni Naan

Signature Bread: Garlic and butter flavored Naan

Tandoori Roti

Wholewheat Crisp Rotis to accompany the curries

DESSERTS

Shahi Tukda

Saffron flavored creamy bread pudding garnished with a rich milk sauce

Zaffrani Malai Phirni

Milk pudding flavored with cardamom

AWADH BEVERAGES

Mewa Lassi

Yoghurt drink generously flavored with dry fruits

Chaach

Buttermilk spiced delicately with Indian spices

Masala Tea

Hot Indian tea prepared with milk and tea leaves

Coffee

India Coffee

Soda

Coke, Coke Light/Zero, Mirinda Orange, Sprite

Mineral Water