

AMUSE- BOUCHE

Aamras Pani Puri (G)

Raw mango Pani puri with mint water and mango pearls

APPETIZERS

(Choice of 1)

Mango- Glazed Paneer Tikka (D)

Tandoor-grilled paneer coated in a sweet and tangy mango glaze with aromatic spices.

Prawns Koliwada Fry with Mango Salsa (SF, G, D)

Fresh prawns marinated with raw mango powder, coastal spices, coated with semolina and shallow fried to perfection, served with tangy mango salsa.

MAINS

(Choice of 1)

Coastal Mango Fish Curry (F)

Tender King fish chunks cooked in a creamy coconut curry with ripe mango and aromatic spices.

Chicken Sukka with Mango Appam (D)

South Indian delicacy having boneless chicken cooked with roasted coconut, curry leaves and aromatic spices served atop soft mango flavored rice flour bread.

Mango Pulissery (D)

A traditional Kerala-style ripe mango curry, with soft lentil dumplings cooked in a creamy yogurt and coconut gravy and tempered spices.

SIDE DISH

Puran Poli (D, G)

Soft baked Indian bread stuffed with sweet mango, served with aromatic fennel butter.

Saffron Pulao (D)

Fragrant saffron-infused rice cooked with delicate aromatic spices.

Dairy (D), Seafood (SF), Gluten (G), Nuts (N), Fish (F)

DESSERTS

(Choice of 1)

Aam Aur Khajoor Ki Kheer (D, N)

Creamy rice pudding blended with sweet mango and rich dates for a naturally indulgent dessert.

Mango Sago (D, N)

Decadent dessert with freshly pureed mango and sago pearls topped with light, airy coconut espuma, served chilled.

Mango Kulfi (D, N)

Creamy mango ice cream finished with a sweet-spicy chilli salt crumble.



SIGNATURE MANGO CONCOCTIONS

(Choice of 2)

Mango Maharaja

A royal blend of tequila, ripe mango and zesty lime elevated with house-made cilantro, cucumber and agave syrup, finished with rich mango chutney for a sweet-savory Indian twist.

Aam Sutra

A playful fusion of smoky blend of White rum & Malibu blended with citrus-adjusted chamomile tea and spicy ginger beer, crowned with a light mango bubblegum air.

Maharani's Elixir

A regal fusion of refreshing mint , aloe vera juice, vibrant house-made mango agave shrub and lively ginger beer, delivering the rich & elegant flavors of Indian royalty.