

*Kahani*

I N D I A N F O O D T R A I L

**FOOD MENU**

# *Chef's Tasting Maharaja Thali*

At Kahani, the chef's tasting maharaja Thali offers curated journey through the finest of flavours of Indian cuisine, showcasing a selection of handpicked dishes that highlight the restaurant's culinary expertise.

From savoury starters to rich curries, aromatic rice and freshly baked breads, Thali is designed to provide a full spectrum of flavours in a single meal.

# Kahani Feast

## CHEF'S TASTING MAHARAJA THALI (VEGETARIAN)

\$39

(Dahi Papdi chaat, dhaniya paneer tikka, dahi kebab, cauliflower koliwada, followed by selection of curries and dessert)

## CHEF'S TASTING MAHARAJA THALI (NON-VEGETARIAN)

\$39

(Dahi Papdi chaat, Mangalore fried chicken, chikcen tikka, followed by selection of curries and dessert)

## Banquet Menu

### Mini Banquet

MINIMUM 4 PERSON  
\$ 35 PER PERSON  
PAPAD AND CHUTNEYS

**STREET GRILLS**  
(Choose any 2 Veg, 1 Non Veg)  
CHICKEN TIKKA  
MANGALOREAN CHICKEN  
MUTTON SEEKH KEBAB  
PANEER TIKKA  
CAULIFLOWER KOLIWADA  
SAMOSA

**MAINS**  
(Choose any 2 Veg, 1 Non Veg)  
BUTTER CHICKEN  
LAMB ROGAN JOSH  
DAL TADKA  
DAL MAKHANI  
SHAHI PANEER  
KADHAI PANEER  
RICE  
ASSORTED BREADS  
GREEN SALAD

**DESSERT**  
GULAB JAMUN

### Mega Banquet

MINIMUM 4 PERSON  
\$ 45 PER PERSON  
PAPAD AND CHUTNEYS

**STREET GRILLS**  
(Choose any 2 Veg, 2 Non Veg)  
CHICKEN TIKKA  
MANGALOREAN CHICKEN  
MUTTON SEEKH KEBAB  
MURGH MALAI TIKKA  
PANEER TIKKA  
CAULIFLOWER KOLIWADA  
DAHI KEBAB  
SAMOSA

**MAINS**  
(Choose any 2 Veg, 2 Non Veg)  
BUTTER CHICKEN  
LAMB ROGAN JOSH  
BEEF CURRY  
KADHAI CHICKEN  
DAL TADKA  
DAL MAKHANI  
SHAHI PANEER  
KADHAI PANEER  
MALAI KOFTA  
RICE  
ASSORTED BREADS  
GREEN SALAD

**DESSERT**  
GULAB JAMUN OR  
RAS MALAI

### Maharaja Banquet

MINIMUM 4 PERSON  
(SEAFOOD INCLUDED)  
\$55 PER PERSON  
PAPAD AND CHUTNEYS

**STREET GRILLS**  
(Choose any 2 Veg, 2 Non Veg  
and 1 Seafood)  
CHICKEN TIKKA  
MANGALOREAN CHICKEN  
MUTTON SEEKH KEBAB  
FISH TIKKA  
PRAWN AGLIO OLIO  
PANEER TIKKA  
CAULIFLOWER KOLIWADA  
DAHI KEBAB  
SAMOSA

**MAINS**  
(Choose any 2 Veg, 2 Non Veg  
and 1 Seafood)  
BUTTER CHICKEN  
LAMB ROGAN JOSH  
BEEF CURRY  
FISH CURRY  
PRAWN COCONUT CURRY  
DAL TADKA  
DAL MAKHANI  
SHAHI PANEER  
KADHAI PANEER  
MALAI KOFTA  
RICE  
ASSORTED BREADS  
GREEN SALAD

**DESSERT**  
GULAB JAMUN OR  
RAS MALAI



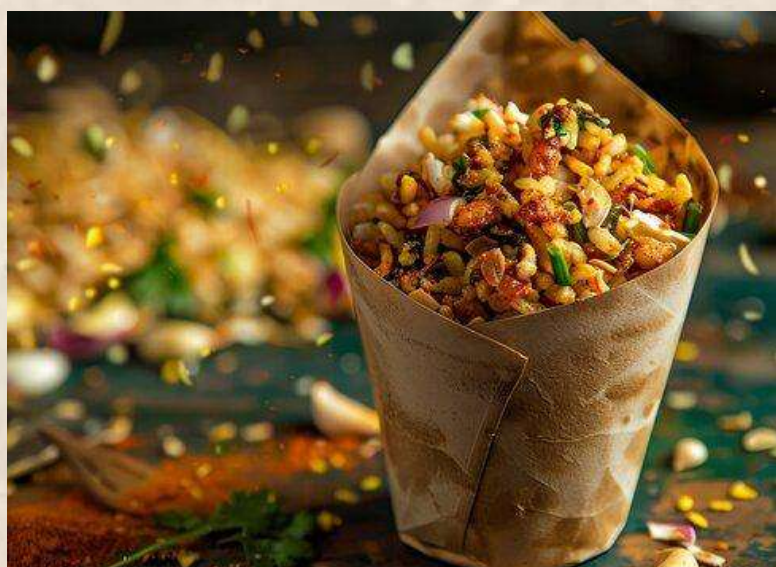
# *Bhelpuri*

A beloved Indian street food, carries with it the flavors of India's vibrant culinary heritage. Traditionally hailing from Mumbai's bustling beachside stalls, this tangy, spicy, and crunchy snack brings together puffed rice, chutneys, fresh vegetables, and a sprinkle of sev. At Kahani, we stay true to this timeless recipe, offering an authentic bhelpuri experience that captures the essence of India's street food culture. Each bite is a burst of nostalgia and flavor, crafted with love and care to bring you the most mouthwatering taste of tradition.

# Street Fare

Not just food but an emotion that satiate the soul. Simple and easy street delights ready to explode, releasing an array of rich, exotic symphony of flavors in your mouth and leave you craving for more. Sit leisurely and relish them, Indian street food is the enormous, lip-smacking labyrinth where only exit is to eat your way out.

<b>GREEN SALAD (DF/ NF/ GF)</b> Fortifying, fresh and crunchy helping of cucumber, tomato, carrots, lime, and green chillies.	\$6
<b>MASALA PAPAD (DF/ NF)</b> Crisp and light fried/roasted poppadums topped generously with spicy tomato and onion mix and green coriander for the splash of freshness.	\$6
<b>POPPADUM CHUTNEY PLATTER (GF/DFP)</b> Combination of poppadum and chutneys.	\$9
<b>SAMOSA CHAAT (NF)</b> Crispy fried Indian filo filled with potatoes and peas, topped with chutneys	\$10
<b>DAHI PAPDI CHAAT (NF)</b> Potato and sweet curd topped flaky Papdi with smatter of mint and tamarind chutney, creating a symphony of flavors in each bite.	\$10
<b>GUP CHUP GOL GAPPA (NF)</b> Samolina puffs with chutney and spiced flavoured water	\$8
<b>TOMATO RASAM – MINI IDLI (GF)</b> Madras spiced tomato broth with fermented rice lentil dumpling	\$8
<b>BHEL PURI</b> Puffed rice, crumble crunchy puri, mixed with onion and chutneys	\$8
<b>PALAK PATTA CHAAT</b> Crispy fried spinach topped with yoghurt chutneys and sev	\$10





# *Mangalorean Fried Chicken*

Mangalorean Fried Chicken is a spicy, crispy dish from Karnataka, India. Marinated in a mix of spices like coriander, cumin, and chili, it often includes coconut and vinegar for added flavor. Shallow-fried until golden, it's garnished with fresh curry leaves and served with lemon wedges. This dish is a delicious blend of robust flavors and is perfect as an appetizer or paired with rice.



# Street Grills & Kebab

<b>CLASSIC CHICKEN TIKKA (NF/GF)</b>	<b>\$14</b>
Soft and succulent spicy boneless chicken tikka in red chili marinade, cooked in tandoor oven.	
<b>MANGALORE FRIED CHICKEN (NF/GFP)</b>	<b>\$14</b>
Deep fried chicken marinated in freshly ground herbs and spices, from the streets of Mangalore with dominant flavor of curry leaves.	
<b>TANDOORI CHICKEN (NF/GF)</b>	<b>\$14</b>
From the by lanes of delhi this is a culinary heritage. Soft and succulent chicken in yoghurt marination roasted in tandoor oven.	
<b>MURGH MALAI TIKKA</b>	<b>\$14</b>
Soft and succulent boneless chicken in creamy marination	
<b>MALABAR CHILI BEEF FRY</b>	<b>\$19</b>
Slow Roasted Beef in a Spicy Aromatic Masala with Coconut bites and Curry leaves... Malayalee's favorite	
<b>CHICKEN SAMPLER (NF/GFP)</b>	<b>\$18</b>
Trio of chicken classic chicken tikka, Mangalore fired chicken and tandoori chicken. All the three flavors on one plate	
<b>MUTTON SEEKH KEBAB (NF/GF)</b>	<b>\$18</b>
A minced meat kebab, so tender and succulent, this flavorsome kebabs from Lucknow are one the best from Awadhi cuisine.	
<b>CHETTINAD PRAWN AGLIO OLIO (GF/DFP)</b>	<b>\$20</b>
Pan tossed prawns seasoned with spicy Chettinad masala.	
<b>AJWAINI FISH TIKKA (NF/DFP/GF)</b>	<b>\$22</b>
Lightly marinated fish with garlic and carom, grilled in charcoal fired tandoor.	
<b>TANDOORI PRAWNS</b>	<b>\$20</b>
Tiger prawn marinated in spiced yogurt, cooked to perfection in tandoor	

# Mushroom Galouti

Originally crafted for the nawabs of Lucknow.

The word "Galouti" means "melt in mouth", and the dish was originally created to satisfy the royal palate of a toothless nawab, who still craved the delicate of flavours of kebabs. Traditionally made with finely minced meat, this vegetarian version uses mushrooms as the hero ingredients.

Mushrooms, known for their earthy umami-rich flavour, are finely minced and blended with aromatic spices, herbs, and a touch of roasted gram flour to hold the delicate texture together.

The mushroom Galouti is both a tribute to Indian history and a celebration of modern vegetarian innovation.



# Street Grills & Kebab Vegetarian

## MUSHROOM GALOUTI

\$14

Melt in mouth galouti kebab from Awadhi cuisine. The kebabs are flavored with special blend of spices and subtle smokiness of cloves. It is said that original version of galouti masala consisted of 200 various spices.

## DHANIYA PANEER TIKKA (NF)

\$14

Cubes of Cottage Cheese with coriander pesto, coated with yoghurt marination and grilled in charcoal fired tandoor.

## TANDOOR MALAI BROCCOLI

\$14

Broccoli florets marinated in a creamy, spiced yoghurt, grilled to smoky perfection

## CAULIFLOWER KOLIWADA PEANUT CHUTNEY

\$14

Hand-battered and fried cauliflower fritters seasoned with Maharashtrian koli masala served with spicy peanut chutney.

## DAHI KEBAB

\$12

A delicate deep-fried kebab that will literally melt in your mouth with subtle flavors of coriander and black pepper.

## THE KEBAB SAMPLER

\$16

Assortment of mushroom galouti, dhaniya paneer and dahi kebab in single platter.



# Goalondo Chicken Curry

How a boatman's unpretentious chicken curry with the most basic ingredients became a culinary folklore?

In the late 19th century, people travelling from Kolkata to Dakha in East Bengal (now Bangladesh) or Assam would travel by train to the sleepy hamlet of Goalondo, from where they would take the steamer to Narayanganj, and again take the train for onward journey to Dhaka, Sylhet or Chittagong (all in Bangladesh now) and parts of Assam

The boatmen would cook their meal aboard the ferry. In their makeshift kitchen, the 'khalasi' would prepare rice and a chicken curry to go with it. They used the simplest of ingredients, such as mustard oil, red chillies, onion and garlic, to prepare the chicken curry. Apparently, the passengers, drawn by the aroma of the rice and curry, would ask to share. Later, the meal would be sold on board.

With time, what was a simple meal served aboard the steamer, became known as the Goalondo Chicken Curry or Steamer Chicken Curry.



# Royal Curries

When we think of India a picturesque vision of its earthy heritage, lush green fields, robust lifestyle and spectacular food flashes in mind. It's the culinary treasure trove that puts India and its culinary heritage in different echelon than other countries.

<b>MALAI CHENNA (Shahi Paneer) (GF)</b> Home made cottage cheese in rich tomato and cashew gravy.	\$16
<b>PALAK PANEER</b> Cottage cheese in a rich Spinach gravy, simmered with spices	\$16
<b>DAL TADKA (NF/GF/DFP)</b> Our very own humble and homely trio of moong, masoor and toor dal with generous garlic and green chili tadka.	\$16
<b>KAHANI SPECIAL DAAL MAKHANI (NF/GF)</b> Silky, rich, and buttery slow cooked black lentils with mellow smokiness, a KAHANI'S signature.	\$16
<b>THE THAR -GATTA CURRY (NF/GF)</b> Steamed gram flour dumplings in spicy yoghurt curry.	\$16
<b>SWEET POTATO NIMONA (NF/GF/DFP)</b> Spicy green peas curry with sweet potato a surprising delicacy from Varanasi.	\$16
<b>JACKFRUIT NIHARI (NF/GF/DFP)</b> Slow cooked jackfruit flavour with long pepper (Pippali) a relative of black pepper	\$16
<b>ADHRA SUBZ</b> A fiery and flavourful mixed vegetable dish cooked with bold Andhra spices	\$16
<b>MALAI KOFTA</b> Melt-in-mouth dumplings, served in a rich and creamy tomato based gravy	\$16





# Ahuna Meat

The Champaran district in Bihar was not only the epicenter of the farmers revolt against the British power against the imposed Indigo Cultivation but also for the origin of new kid in the block "AHUNA MEAT".

Ahuna mutton or Champaran meat! This classical mutton preparation's flavors are going viral. Its growing popularity across the country has given rise to scores of small outlets plying their regional culinary craft of cooking 'Ahuna Meat'. 'Ahuna' is the Bhojpuri name for the Earthenware Pot or Handi used in its cooking. Rows and stacks of 'Ahuna', the fragrance of meat cooked over the embers of charcoal, and meat enthusiasts enjoying their finger-licking experience.

The process of cooking in an earthen pot makes all difference. Being porous allows the heat to distribute evenly, making the meat tender and flavorful. Cooking over charcoal is another aspect of this cooking style that is ideal for the meat and spices to combine well over low heat. This unique style of preparation and traditional cooking setup attracts meat lovers to try out the earthy and irresistible flavors of Ahuna Mutton.



## Big Plates

### COOKER MEAT (GF/NF/DF)

Dhaba style spicy single pot Mutton curry.

\$22

### KADHAI CHICKEN (GF)

Tender chicken tikka simmered in onion and bell peppers kadhai masala tempered by whole coriander.

\$20

### GOALONDO STEAMER CHICKEN CURRY (GF/NF/DFP)

Simple and rustic chicken curry spiced with dry red chillies.

\$20

### GRILLED TOMATO BUTTER CHICKEN (GF)

The quintessential classic butter chicken in buttery grilled tomato gravy.

\$20

### DAK BUNGALOW DUCK CURRY (GF/NF)

The comforting duck curry is a recipe from the British Raj, developed in the rest stop bungalows sprawled along the travel routes of India.

\$22



# *Nihari*

Slow cooked stew that holds a deep connection to Mughal history, originating in the royal kitchen of old Delhi and Lucknow.

The dish's name comes from the Arabic word "Nahar" meaning "Morning", as it was a breakfast dish meant to slowly simmer overnight.

Made with a blend of aromatic spices, the slow cooking process often lasting upto 6-8 hours, results in meat so tender.



# Big Plates

<b>AHUNA MEAT CURRY (GF/NF/DFP)</b> Rustic and spicy lamb curry cooked in earthen pot flavored with whole garam masala.	\$22
<b>KHATTA BEEF (GF/NF/DFP)</b> A famous version beef curry with dominant flavor of mango powder and anardana( sour pomegranate seeds).	\$22
<b>KOLLAYAM MEEN MOILEE (GF/DF)</b> Pan roasted barra mundi with fragrant moilee sauce.	\$24
<b>DABH CHINGRI/PRAWN BIMBLI CURRY (GF/DF)</b> Shrimps marinated in mustard, cooked with coconut jelly and milk.	\$24
<b>TAMILIAN CRAB CURRY (GF/NF/DFP)</b> Roast tomato and tamarind gravy, spiced with curry leaves and pepper	\$24
<b>GOAN BEEF VINDALOO</b> Beef curry cooked with Goan vinegar, garlic and chilies, brilliantly adapted for the western palate.	\$22
<b>RUSTIC BEEF CURRY</b> Bengal Style rustic beef curry cooked with aromatic spices and potato.	\$22
<b>BEEF NIHARI</b> A high energy dish on stomach, Slow cooked beef stew, flavoured with selection of spices.	\$22
<b>LAMB SHANK NIHARI</b> A high energy dish on stomach, slow cooked Lamb shanks stew, flavoured with selection of spices.	\$24



# *Biryani*

Biryani is an evergreen classic that really needs no introduction. India offers so much on its culinary platter, but the one dish Indians unanimously love indulging in is the mouth-watering biryani.

There is nothing subtle about Biryani, its a dish with strong & complex flavor, capable to fill the whole lane with its heavenly aroma the moment you open the pot.

Though it may appear to be a dish indigenous to India, in reality, the dish originated quite far away. Believed to be originated in Persia and brought to India by Mughals, some even believe that the dish was introduced to India by Arab traders who frequently visited southern Malabar coast.

The nizams of Hyderabad and nawabs of Lucknow appreciated the subtle nuances of biryani and were responsible for making their versions of biryani a delicacy loved by all.

A perfect biryani calls for meticulously measured ingredients and a practiced technique. The ingredients are assembled in a pot, sealed and slow cooked on dum. The steam works the magic and allows the meat to tenderize in its own juices while flavoring the rice.



# Rice, Biryani & Pulao

If there is such thing as AMBROSIA, it is undoubtedly the BIRYANI.

It's fragrant, it's heavenly and one of the most savoured delicacies across the globe. There are theories and contradiction about the origin of biryani, but it is common belief that it originated sometime around 15th century in Persia and brought to India by Mughals. The earliest description of biryani is found in Mughal text Ain-i-Akbari.

<b>STEAMED RICE (GF/NF/DF)</b> Plain steamed rice.	\$4
<b>JEERA RICE (NF)</b> Basmati rice tempered with whole Cumin seeds	\$5
<b>TARKARI KESARI BIRYANI (GF)</b> Aromatic basmati rice and vegetables cooked on dum with our in-house blend of biryani masala and whole spices.	\$16
<b>JACK FRUIT BIRYANI</b> Aromatic basmati rice and Jackfruit cooked on dum with our in-house blend of biryani masala and whole spices	\$18
<b>AWADHI BIRYANI CHICKEN(GF)</b> Aromatic basmati rice cooked on dum with chicken in fragrant spice blend of cardamom, mace, cinnamon and saffron.	\$20
<b>MUTTON DUM BIRYANI (GF)</b> Mutton on bone cooked with aromatic basmati rice on dum with our in-house blend of biryani masala and whole spices.	\$22

## Raita

<b>MIX-VEG RAITA</b> Smooth salted curd seasoned with roasted cumin	\$5
<b>PINEAPPLE RAITA</b> Smooth sweet curd topped with pineapple.	\$5
<b>CHUTNEY</b> Tomato relish, mint, chili pickle, tamarind, pineapple	\$3(EACH)
<b>KIDS MEAL</b> 12 years or below Choice of small curry Veg/ Non veg, rice, raita, naan, dessert	\$15







## Breads

Indian cuisine consist of various breads to pair with our spicy, flavor some hearty curries. The breads cooked in tandoor are the most loved because of the distinct smokiness they get from the tandoor. The soft pillowy butter naan or the flaky laccha paratha or crispy rotis pick whichever they all just compliment the curries like match made in heaven.

<b>TANDOORI ROTI</b>	<b>\$4</b>
Whole wheat flat bread cooked in tandoor.	
<b>MISSI ROTI</b>	<b>\$5</b>
Gram flour and whole wheat flatbread seasoned with turmeric, cumin and kasoori methi.	
<b>LACCHA PARATHA PLAIN/MINT/CHILI</b>	<b>\$5</b>
Dhaba style layered paratha cooked in tandoor with flavors of choice.	
<b>NAAN PLAIN/BUTTER/GARLIC</b>	<b>\$5</b>
Leavened flat bread cooked in charcoal fired tandoor.	
<b>ASSORTED BREAD BASKET</b>	<b>\$12</b>
1 of each, tandoori roti, laccha parantha, naan	

## Dessert

When the meal itself is loaded with rich ingredients and what not, just imagine the desserts of India would be. Indeed, just like the whole cuisine the sweet affair of India is also lavish. They will warm your heart and serenade your palate with their richness and lingering flavour.

We have presented selected array of desserts to culminate your culinary journey of India with a memorable flavour.

<b>RASMALAI</b>	<b>\$8</b>
A soft melt in mouth home made cheese dumplings soaked in fragrant saffron milk.	
<b>GULAB JAMUN</b>	<b>\$8</b>
Decadent deep-fried khoya orbs soaked in sugar syrup.	
<b>MANGO CHEESECAKE (CHURMA BASE)</b>	<b>\$8</b>
Classic cheesecake with churma base topped with mango sauce.	
<b>KULFI FALOODA</b>	<b>\$8</b>
Creamy dense kulfi with silky vermicelli Noodles, rose syrup and crunchy nuts	

10% PUBLIC HOLIDAY AND WEEKEND  
SURCHARGE APPLIES  
CARD TRANSACTION SURCHARGE  
AS APPLICABLE