

# Feast Like Royalty!

2I Gun Salute Restaurant offers authentic royal food and the splendor of royal palaces. The ancient recipes and cooking secrets that have been passed down the generations are rarely revealed; these guarded recipes have been handed over to us. Our dishes are exactly like the cuisines that the royal khansamas (cooks) once made for their rulers during a time when kings ruled and heritage hotels were actual palaces.

Bringing the ancient royal cuisine of various erstwhile princely states to the contemporary dining experience in the city is what 2I Gun Salute Restaurant does. We offer an array of majestic dishes closest to what was served in the long-gone times of the Maharajas. Traditionally, the highest level of Indian cuisine has been found in the royal kitchens of the maharajas of the Indian princely states and our endeavor to keep that great royal culinary tradition alive.

We have inherited a great culinary legacy, from the princely India and we want the world to enjoy that!







# SOUPS & SALADS(VEG & NON-VEG)

*Roasted Pumpkin Soup (This soup is super creamy & delicious, made from a puree of pumpkin)	275
Roasted Tomato & Basil Soup (Italian soup made from fresh tomatoes & basil, garnished with parmesan cheese)	275
Cream of Broccoli (Soup prepared with broccoli, veg stock, milk and cream)	275
Cream of Mushroom Soup (Mushroom soup thinned with cream & mushroom broth is added, garnished with parsley)	275
**Hot N Sour Soup Veg/ Chicken (This asian soup is both spicy & sour vegetable or chicken added as per guest choice)	259/275
**Sweet Corn Soup Veg/ Chicken (Sweet corn kernels with cream mixed with vegetables or chicken as per guest choice)	259/275
**Manchow Soup Veg/ Chicken (Manchow soup is hot n spicy in taste made with mix vegetables or chicken, dark brown in colour)	259/275
*Nizami Murg Badami Shorba (A stew like soup made from minced chicken, cream & almonds finished with Indian spices)	240
**Caesar Salad Veg / Chicken (A caesar salad is a green salad of romaine lettuce and croutons dressed with lemon juice, olive oil, worcestershire sauce, dijon mustard, parmesan cheese and black pepper. named after caesar cardini, the italian born restaurateur who invented it in 1924)	275/319
*Roasted Chicken Salad (Pulled chicken breast with oven roasted tomatoes, mixed greens, parmesan shavings, with balsamic dressing)	275
Greek Salad (Greek salad is made with pieces of tomato, cucumbers, onion, feta cheese, olives and dressed with salt & pepper)	275



Laccha Onion (Fresh onion rings along with some green chillies & sliced lemon)	95
SOUPS & SALADS(VEG & NON-VEG)	<u> </u>
*Quinoa Salad (Chunky sweet potato, avocado, cherry tomatoes, mixed greens and feta cheese)	349
Chatpati Papri Chaat (Combination of Indian crispies with curd and traditional chutney)	259
Natkhat Aloo Chaat (Cubes of panfried potatoes tossed in a tangy special spice mix)	259
Hara Bhara Salad (The traditional Indian farm fresh green salad)	219
MAHARAJA PLATTERS (VEG & NON-VEG	B) 🔀
*Maharaja's Tandoori Non-Veg Platter. (An assortment of non-vegetarian Indian kebabs served in platter – is our house special)	999
*The Mediterranean Mezze Non-Veg Platter. (Combination of mediterranean dips & chicken shish touk, lamb kebab, sumac marinated fish)	899
Maharaja's Tandoori Veg Platter. (An assortment of vegetarian kebabs served in platter – is our house special)	899
The Mediterranean Mezze Veg Platter. (Combination of mediterranean dips & falafel, spinach fatayer, paneer shashlik and feta cheese sambousek)	899
Arabic Trio Mezze Vegetarian (Hummus, fatoush & muhammara with pita bread)	569



# APPETIZERS (INDIAN VEG)

口	Multani Paneer Tikka (Cottage cheese marinated in a special rich creamy mix, finished in tandoor)	495
	Achari Paneer Tikka (Marinated pickled cubes of cottage cheese barbequed to perfection)	495
	Badshahi Bharwan Khumb ke Kebab (Fresh mushrooms hollowed and filled with a rich aromatic mix coated with herb paste – is our chefs special)	495
	Dahi Ke Kebab (Gwalior) (Hung curd patties with cheese, Indian spices and deep fried)	495
₽	Zamikand ka Galouti Kebab (Nizam Hyderabad) (Minced boiled yam marinated with pickles and spices cooked to perfection in a clay oven)	495
	Hara Bhara Kebab (Spinach patties stuffed with cheese and nuts melt in mouth)	495
	Nizami Bharwan Aloo (Nizam Hyderabad) (Crispy potato shells, coated with seasame seeds stuffed with a rich dry fruit mix)	495
	Subz - E - Seekh (Minced vegetables with herbs and spices)	495
	Tandoor - E - Bahaar (A colorful combination of florets of broccoli, baby corns, cauliflower and Potato, marinated overnight, skewered and baked in clay oven)	495
	Rajwadi Tandoori Chaat (Rajasthani) (Spicy chunks of fruit cooked with royal Rajasthani style)	495
	ORIENTAL VEG	
	Chilli Paneer (Cottage cheese tossed in hot garlic pepper sauce cooked in chinese style)	495
	Veg Salt & Pepper (Crisp fried vegetables flavoured with herbs, salt & black pepper, spring onion and sauteed on high flame)	495
	Corn Salt & Pepper (Succlent kernel corn blanched and coated in a peppery batter, its deep fried and sauteed)	495

🛱 21 Gun Salute signature dishes



#### ✓ MULTI CUISINE RESTAURANT ✓

Thai Veg Spring Roll (A very thin sheet is filled with thai herbs and minced vegetables, served with honey chilli sauce)	495
Honey Chilli Potato (Crispy potato fingers tossed in honey flavoured red chilli	495 sauce)
INDIAN NON-VEG	
Tandoori Jhinga (Succulent prawns marinated overnight and scorched in clay oven)	869
Dil Pasand Mahi Tikka (Chunks of boneless river sole fish in a robust mustard marinade, roasted in clay oven)	715
Hyderabadi Fish Tikka (Hyderabadi) (Sole fish pickle marinated with ginger & garlic finished in clay oven, garnished with coriander leaves)	715
Raan - E -Aali Shaan (Awadhi) (Whole leg of baby lamb, marinated overnight, cooked to perfection in a slow fire)	989
Mutton Galouti (Galouti kebab is one of the softest kebabs that usually melts in mouth, served with mini parantha)	715
Nawabi Seekh Kebab (Awadhi) (Tender rolls of succulent lamb mince, mixed with finest Indian spices – a chefs special treat)	715
Khaas-Am-Khaas Tandoori Chooza (Full/Half) (Whole chicken prepared with yoghurt and Indian spices. The name comes from the type of cylindrical clay oven)	869/539
Murg Tikka Mirza Hussaini (Boneless chicken chunks, kept overnight in a Rich saffron & rose water marinade, cooked in tandoor)	605
Murg Malai Tikka Nawabi (Juicy chicken cubes kept in a delicate cheese & cream marinade, cooked in clay oven)	605
	605
Murg Reshmi Kebab (Kashmiri) (Juicy marinated chicken cubes cooked in delicate cashewnut finished in clay oven)	605
🏠 21 Gun Salute signature dishes	



	Murg Rajasthani Lal Mirch Kabab (Rajasthani) (Chicken marinated with special Rajasthani spices)	605
	ORIENTAL NON VEG	
	Prawn Salt & pepper (Fried prawns tossed with three bell peppers)	869
	Fish in Chilli Sauce (Sole cubes cooked in spicy chinese chilli sauce)	715
	Fish Finger A -LA Anglaise (Delicately marinated sole fish, cut in batons & crumb fried, served with tartar sauce)	715
	Chilli Chicken Dry (Fried chicken cubes tossed with three bell peppers in red chilli sa	605 uce)
	Chicken Satay (Indonesian style marinated chicken, grilled on skewers, served with peanut sauce)	605
	MAINS INDIAN VEG	
Ø	Paneer Tikka Lababdar (Cottage cheese cubes cooked in ruby red tomatoes, will be your favourite)	549
	Paneer Makhni Virasati (Cottage cheese cubes cooked in robust rich tomato and butter gravy)	549
	Patiala Shahi Kadhai Paneer (Cottage cheese cubes tossed with capsicum, tomatoes and onions and a blend of Indian spices cooked in thick gravy)	549
	Palak Paneer Sindhi (Cubes of cottage cheese cooked in rich spinach, delicately spiced)	549
	Rajasthani Gatta Curry (Traditional Rajasthani gatta with rich yoghurt gravy)	549
*	Rajwadi Ker Sangiri (Sangiri cooked with tomatoes, onions, whole red chillies and five stomach soothing Rajasthani herbs)	549
	Shahi Methi Matar Malai (Tender fresh green peas cooked in a fenugreek flavoured creamy gravy)	549



## MAINS INDIAN VEG

	Shahi Tawa Vegetable (An assortment of vegetables, cooked on griddle with chefs special masala – will be your all time favourite)	609
	Dilbahar Malai Kofta (Deep fried cottage cheese dumplings simmered in rich gravy)	549
台	Rajwadi Haldi (Anti-Cancer / Antibiotic) (Simmered in pure desi ghee) (A seasonal option)	549
	Aamras Ke Aloo (Slow fried baby potatoes marinated in yoghurt, raw mango and herb spices cooked to perfection)	549
	Royal Mewari Chakki Saag (Steamed wheat flour cooked in special Indian spices)	549
	Matar Mushroom (Mushroom & green peas in smooth, rich Indian gravy)	549
	Mix Veg Jhalfrezi Sada Bahar (All seasonal mix vegetables cooked in Punjabi style, Is all time favourite)	549
	Aloo Kohlapuri (Baby potatoes cooked in fiery Kohlapuri gravy)	549
Ø	Dal Makhanwali (The traditional black bean lentil, simmered overnight on clay oven, finished with cream and butter)	549
	Dal Sultani (A traditional yellow lentil simmered on slow fire, tempered with Indian spices in pure desi ghee)	549
	Crispy Bhindi (Lady finger's (okra) coated with gram flour and deep fried to a crispy golden brown look, finished with a pinch of chaat masala)	549
**	Mausam-E-Bahar Ka Khazana (Chefs choice of seasonal speciality of the day)	549
**	Sarson Ka Saag Makki Ki Roti (A traditional north Indian preparation made of mustard leaves, spinach leaves & Indian spices, finished with fresh ginger and coriander leaves, best eaten with a flat, unleavened Indian bread made from cornflour)	999







#### ORIENTAL VEG

Thai Green/ Red Curry (Green / red curry cooked in coconut milk with vegetables served with steam rice)	605
Chilli Paneer Gravy (Cottage cheese cubes, with onion & capsicum cooked in tangy, sweet & spicy sauce.)	549
Assorted Vegetable in Schezwan Sauce (Assorted chinese vegaetables tossed in schezwan sauce)	549
Vegetable Manchurian (Mixed veg dumplings cooked in hot n spicy sauce)	549
CONTINENTAL VEG	
Thyme Infused Grilled Cottage Cheese (Pesto infused cottage cheese steak served with potato mash and sauteed vegetables)	549
Lasagne (Spinach, ricotta with paprika, parmesan, marinara with fresh basil)	605
INDIAN NON VEG	
Kadhai Jhinga Masala (Prawns tossed with capsicum, tomatoes and onion in thick gravy)	869
Chambal Masala Macchi (Fresh river sole fish prepared with onions, tomatoes, herbs & homemade Indian spices)	715
Mahi Razala Sole fish cooked in special mint & coriander flavour gravy, a traditional Bhopali offering)	715
Zaffrani Nalli Mutton shanks simmered overnight in saffron, cooked on slow fire, flavoured with rich gravy - is the house speciality)	869
Shekhawati Safed Maas (Rajasthani) (Tender mutton pieces cooked in traditional white gravy, from the royal kitchen from Rajasthan)	769

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#### INDIAN NON VEG

Rajputana Laal Maas (A royal speciality in mutton from the royal kitchens of Rajasthan, flambe with bourbon whiskey)	769/825
Shaan E Rogan Josh (Tender mutton pieces simmered in a thin yet intensely rich flavoured gravy)	769
Kandhari Rahrra Gosht (Robust mutton pieces simmered in a light gravy with mutton mince & tomatoes)	769
Virasati Murgh Makhni (Bone/Boneless) (The traditional butter chicken – roasted chicken in rich tomato gravy finished with butter)	659/725
Desi Murg Mewari (Half /Full)  (Free range chicken cooked to perfection. A rare dish & chefs speciality)	659/989
Murg Tikka Lababdar (Boneless chicken cooked in fenugreek enriched thick rich tomato gravy)	659
Kadhai Murg (Chicken kadhai is a semi dry dish with capsicum, onion & tomatoes)	659
Murg Kali Mirch (Chicken cooked with black pepper & selected blend of spices, will be your all time favourite)	659
Murg Sahi Awadhi Korma (Succulent chicken mince rolled in a tender chicken pieces, simmered in a rich cashew gravy)	659



#### ORIENTAL NON VEG

Prawn in Choice of Sauce (Hot garlic / black pepper / oyster / hot bean)	869
Fish in Black Bean Sauce (River sole fish cubes cooked in black bean sauce with chinese seasonings)	715
Thai Red/ Green Curry Chicken (Red / green curry paste cooked in coconut milk with chicken served with steam rice)	659
Chicken in Schezwan Sauce (Boneless chicken cubes in hot n spicy schezwan sauce)	659
CONTINENTAL NON VEG	
Grilled Fish Lemon Butter Sauce (River sole fish marinated with white wine served with lemon butter sauce)	715
(River sole fish marinated with white wine served	715 715



### RAITA/ YOGHURTS

	Boondi Raita (Yoghurt added with fried crispy balls made from gram flour and Indian seasonings)	219
	Mixed Raita (Yoghurt with finely chopped vegetables flavoured with Indian seasonings)	219
	Pineapple Raita (Yoghurt mixed with chopped pineapple slices flavoured with Indian spice)	219
ø	Burani Raita (Yoghurt flavoured with crushed garlic & chilliflakes, a Hyderabadi speciality)	219
	Plain Curd	149
	CHAWAL KA ZAYAKA	
	Safed Chawal	275
	A2 Organic Gir Cow Ghee Matar Pulao (Rice simmered with green peas in a2 organic gir cow ghee, in delicate Indian spices & herbs, a rice delicacy served with raita)	385
	Subz Dum Biryani (Rice simmered with mix vegetables in a2 organic gir cow ghee, in delicate spices & herbs, a rice delicacy served with raita)	589
	*Murg Dum Biryani (Rice simmered with chicken in a2 organic gir cow ghee, in delicate spices & herbs, a rice delicacy served with raita)	659
	*Mutton Dum Biryani (Rice simmered with mutton pieces in a2 organic gir cow ghee, in delicate spices & herbs, a rice delicacy served with raita)	715



#### RICE / NOODLES 👺

(Veg/ Egg/ Chicken/ Prawn) 399/399/429/549

\*\*Fried Rice

(Steaming white rice cooked with chopped mix vegetables finished with chinese seasonings)

\*\*Hakka Noodles

399/399/429/549

(Thin flat noodles with mix vegetables finished with chinese seasonings)

\*\*Chilli Garlic Noodles

399/399/429/549

(Thin flat noodles stir fried with mix vegetables, red chilli paste with chinese seasonings and sauces)

#### TANDOORI KHAZANA 👺

Roti / Roomali Roti / Butter Roti	75 / 85 / 95
Khasta / Missi Roti	95
Plain / Butter / Garlic Naan	95 / 105 / 125
Laccha / Pudina/ Ajwaini / Mirchi (Green / Red) Parantha	139
Varqi Parantha	139
Healthy Wheat Bran Roti (Made up of bran & mix with choice of flour)	139
Kulcha (Aloo / Paneer / Aloo Pyaaz /Mixed Veg	149
Kulcha (Chicken Keema / Mutton Keema)	159 / 169

\*Veg\*Non-Veg



#### TIME TO FINISH 🔀

Gulab Jamun With Vanilla Ice Cream	299
Kesar Phirni	299
☆ 21 Gun Salute Spl. Kheer	299
Rasmalai Kesari	299
Kesar Pista Kulfi With Cut Fruits	299
Jalebi Rabri	299
Fried Ice Cream	299
♥Zafrani Fruit Kheer	299
Organic Gajar Ka Halwa (Prepared in a2 gir Cow milk, seasonal)	299
*Chocolate Brownie With Vanilla Ice Cream	299
☆ *Tiramisu	299
Vanilla Ice Cream With Topping Of Fresh Fruits (Seasonal Fruits)	299
Fresh Cut Fruit Platter	499
Fresh Cut Mango	499





