

M E N U

KESAR

ROYAL CUISINES OF INDIA

THE UMMED
AHMEDABAD



ALLERGEN AND DIETARY INDICATORS



Nuts



Milk



Crustacean



Eggs



Spicy



Soyabean



Fish



Wheat | Rye |
Barley | Oats



Pork



Vegetarian



Non-Vegetarian

While ordering please inform our associate in case you are allergic.

To any of the following ingredient(s)

Cereal containing gluten i.e wheat rye, barley, oats, spelt or their Hybridised strains and products of these

Crustacean and their products | Milk and milk products

Eggs and egg products | Fish and fish products.

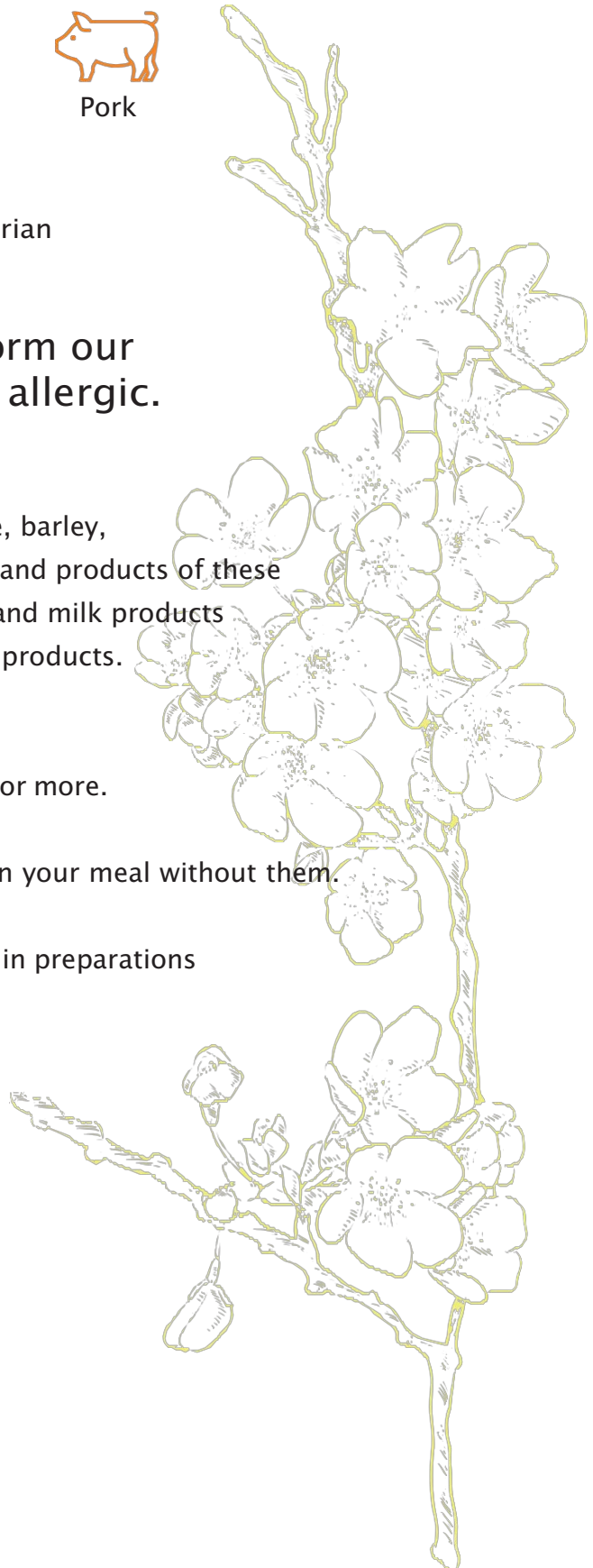
Peanuts tree nuts and their products

Soybeans and their products

Sulphite in concentration of 10mg/kg or more.

Our chef would be delighted to design your meal without them.

Vegetable oil | Butter| Desi ghee used in preparations



Shuruwat



Soup



■ TAMATAR SANTRE KA SAAR

Tomato soup with orange and spices.

82.16Kcal/100gm

■ KESAR AUR DAL KA SHORBA

Lentils broth infused with saffron, and burnt garlic.

96.29Kcal/100gm  


▲ ZAFRANI YAKHNISHORBA

Tender Chicken broth infused with saffron and aromatic spices.

260.08Kcal/100gm 

▲ BADAMI GOSHT SHORBA

Lamb Trotter broth rich with saffron and cardamom.

280Kcal/100gm 



450

servicing (230gm)

450

servicing (230gm)

500

servicing (230gm)

500

servicing (230gm)

Saath me / Sides

Salad

PAAN KI CHAAT

Fried betel leaves topped with yoghurt, chutney and crisp toppings.

186.5Kcal/100gm 🍷🌿

450

servicing (180gm)



Raita

VEGETABLE | BUNDI | PINEAPPLE | BURANI

220.05Kcal/100gm 🍷🌿

550

servicing (230gm)



Appetizers (Vegetarian)

BHAINSRORGARH KA PANEER TIKKA

Tandoori cottage cheese with green masala is Bhainsrorgarh cuisine version.

300.05Kcal/100gm 🍷🌿

950

servicing (250gm)

KUMBHI HALEEM KE KEBAB

Kebab of pounded smoky mushroom from Awadh.

162.07Kcal/100gm 🍷🌿

700

servicing (280gm)

MATHANIA MIRCH KA PANEER TIKKA

Tandoor cooked paneer in a blend of Mathania chilli and spices.

304Kcal/100gm 🍷🌿

750

servicing (250gm)

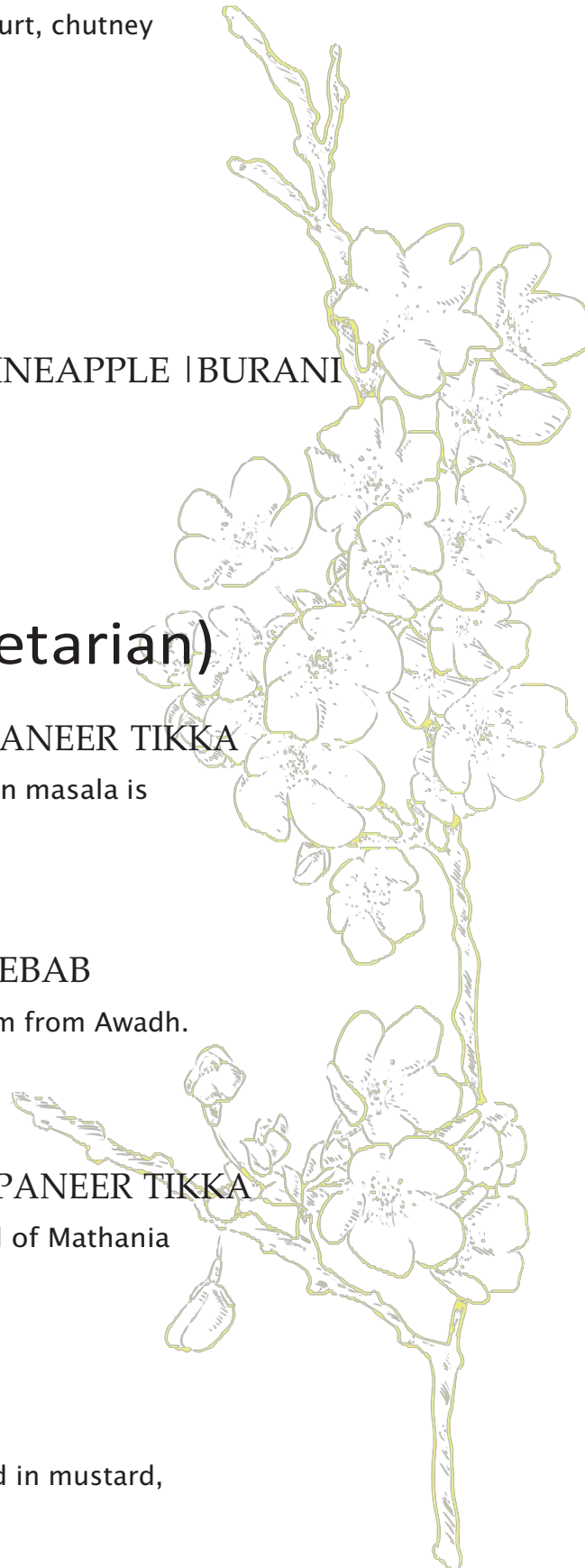
SUNHARI HARI GOBHI

Tender florets of broccoli marinated in mustard, yoghurt and cream.

215.26Kcal/100gm 🍷🌿

700

servicing (270gm)



■ ZIMIKAND KI SHAHI GALAWAT

750

Elephant foot yam melting in mouth minced patty with brown onion, cashew nut, ghee roasted Indian spices.

servicing (210gm)

200.32Kcal/100gm 🍷🌿



Vegetarian

Main Course

■ HYDERABADI VEG HALEEM

850

Composed stew with broken wheat, lentils, and mushroom and Hyderabad aromatics spices.

servicing (400gm)

292.80Kcal/100gm 🍷👉

■ RAJWADI ALOO

750

A Jodhpuri style potatoes with fennel, sesame and spices.

servicing (450gm)

238.16Kcal/100gm 🍷👉

■ KASHMIRI HAAQ

750

Kashmiri style traditional greens with hing, dried red chilli and mustard oil.

servicing (380gm)

296.45Kcal/100gm 🍷👉

■ DUM KI KUMBH

750

Button mushrooms cooked with almond, cashew nut and spices.

servicing (380gm)

301.65Kcal/100gm 🍷👉

■ PHALDHARI KOFTA

950

Cottage cheese dumplings simmered in rich tomato gravy along with fennel.

servicing (420gm)

290Kcal/100gm 🍷🍷🌿

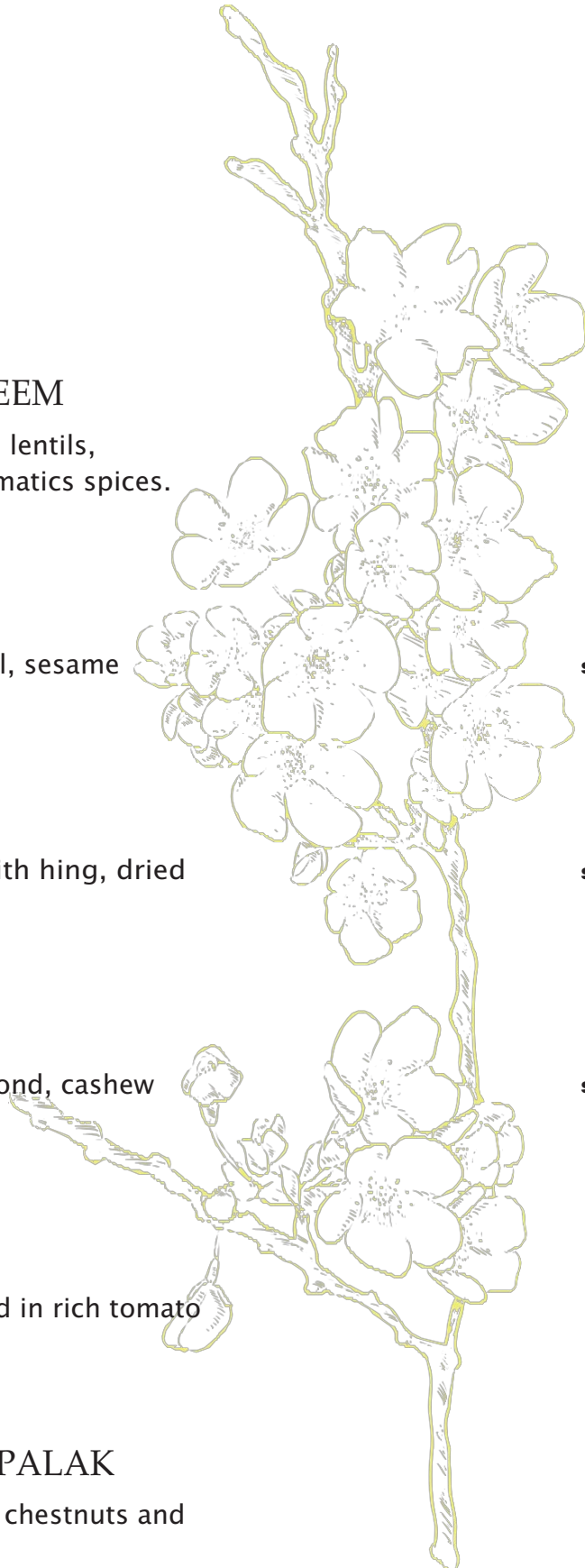
■ NEER MOTI MAKHANA PALAK

850

Tempered spinach puree with water chestnuts and lotus seeds.

servicing (380gm)

358.28Kcal/100gm 🍷



Dals

■ DAL MAKHANI

Signature black lentils – simmered for 24 hours on slow fire.

357.65Kcal/100gm 🍷

950

servicing (380gm)

■ DAL MA RAJMA

A special Panjabi preparation, of black dal & rajma a sprinkle of ginger and garlic.

315.12Kcal/100gm 🍷

850

servicing (380gm)

■ MADRA

A traditionally Himachali protein rich of yoghurt, ghee and kabuli chana with kesar & different spices.

256Kcal/100gm 🍷

850

servicing (350gm)

■ DAL NIZAMI

A morsel of yellow lentil enhanced with spices, yoghurt and finished with rich cream

283.25Kcal/100gm 🍷

850

servicing (350gm)



Non-Vegetarian

Fish & Seafood

APPETIZERS

▲ SIKANDRI JHEENGA

Arabian Sea prawns rubbed with freshly ground spices cooked over tandoor.

295.24Kcal/100gm 🍷 🐟

1800

servicing (280gm)

▲ TANDOORI MEEN MAHI

Boneless fish marinated in yoghurt and garlic.

198.65Kcal/100gm 🍷 🐟

1200

servicing (250gm)



Lamb

APPETIZERS

▲ AWADHI MUTTON GALAWAT

A signature tenderised kebab made with lamb mince, brown onion, Indian spices served on Ulte tawa ka paratha.

330Kcal/100gm   

1250

servicing (240gm)

▲ LAMB GILAFI KEBAB

Tender mutton mince with spices, cashew, ginger and garlic cooked in tandoor from the royal kitchens.

347.16Kcal/100gm   

1250

servicing (240gm)



Chicken

APPETIZERS

▲ MURGH NOOR JAHANI TIKKA

Tandoori chicken leg boneless with spices, yoghurt and gram flour.

291.25Kcal/100gm   

1200

servicing (220gm)

▲ MURGH CHANDI TIKKA

Chicken marinated in yoghurt and cream.

301Kcal/100gm  

1200

servicing (220gm)




Fish & Seafood

MAIN COURSE

▲ CHEMMEEN MOILEE

Malabar coastal prawns curry palatable by adding coconut milk, whole spices, lemon and curry leaves.

323.02Kcal/100gm 

1450

servicing (380gm)



▲ WAZWANI PRAWNS MASALA

Shrimps tossed in onion tomatoes and grounded Indian spices.

311.15Kcal/100gm 🐟

1450

servicing (250gm)

▲ NAWABIFISH KALIA

Mughalai fish delicacy with fiery red onion, ginger, and yoghurt sauce.

195.9Kcal/100gm 🐟 🍷

1350

servicing (250gm)



Lamb

MAIN COURSE

▲ NALLI NIHARI

Awadhi style lamb cooked with chilli and yoghurt. Delectable stew made by slow-cooking shank meat and marrow bones.

214.52Kcal/100gm 🍷

1350

servicing (450gm)

▲ NAWABI HALEEM

Traditional Hyderabad mutton haleem slow cooked with lentils, yoghurt, spices, ghee, fried onion and coriander leaves.

304Kcal/100gm

1350

servicing (300gm)

▲ MATHANIA MAANS

A Rajasthani shahi delicacy made with mutton, whole spices, and curd with Mathania chillies.

247.2Kcal/100gm

1350

servicing (450gm)



Chicken

MAIN COURSE

▲ MURGH RIZALA

Chicken cooked with almond cashew nut & Indian spices.

311.3Kcal/100gm 🍷 🐟

1150

servicing (400gm)



▲ MURGH MUSALLAM 1150
Marinated chicken stuffed with boiled eggs and seasoned with saffron, and Indian spices. serving (400gm)
295.6Kcal/100gm 🍷🍴

▲ LAZEEZ MURGH TIKKA MASALA 1150
Tandoori chicken tikka cooked with Indian spices, yoghurt and rich cream. serving (380gm)
274Kcal/100gm 🍷🍴

▲ CHANGEZI MURGH 1150
Aromatic chicken curry richness with ghee, onion, tomatoes, yoghurt and cream. serving (380gm)
321.16Kcal/100gm 🍷🍴

BREADS (Option of olive oil / butter available)

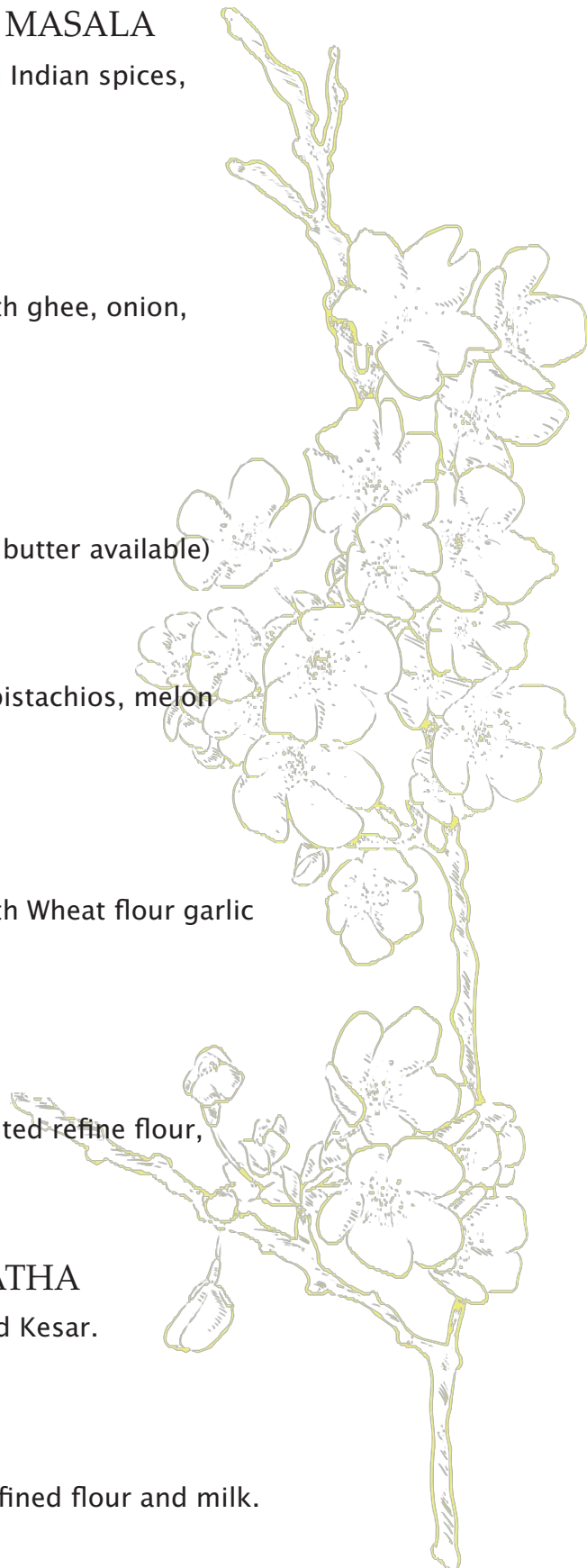
■ KASHMIRI NAAN 225
Naan flecked with fragrant fennel, pistachios, melon seeds and black sesame. serving (120gm)
368Kcal/100gm 🍷🍴🌾

■ KHOBA ROTI 25
Rajasthani thick flat bread made with Wheat flour garlic kasuri methi, and ghee. serving (120gm)
379Kcal/100gm 🍷🌾

■ SHEERMAL 225
Sweetened bread made with fermented refined flour, ghee and Kesar. serving (100gm)
368Kcal/100gm 🍷🌾

■ ZAFFRANI WARQI PARATHA 225
Savoury bread with refined flour and Kesar. serving (100gm)
368Kcal/100gm 🍷🌾

■ KHAMIRI ROTI 225
Flat bread made with Fermented Refined flour and milk. serving (100gm)
368Kcal/100gm 🍷🌾



CHAWAL / RICE

■ HYDERABADI VEG BIRYANI

Aromatic vegetables cooked with long grain basmati rice.

279.77Kcal/100gm 🍷 🍴

950

servicing (780gm)

■ MATAR / JEERA / TAWA PULAO

Pan tossed long grain rice with green peas, cumin seeds, masala vegetables.

232Kcal/100gm 🍷

750

servicing (400gm)

■ BASMATI CHAWAL

Steamed rice.

144.7Kcal/100gm

550

servicing (350gm)

▲ AWADHI GOSHT BIRYANI

Royal Awadhi style succulent mutton cooked with whole spices, saffron, rice and aromatic essence.

280.76Kcal/100gm 🍷 🍴

1250

servicing (780gm)

▲ AWADHI MURGH BIRYANI

Royal Awadhi style boneless chicken cooked with whole spices, saffron, rice and aromatic essence.

280.05Kcal/100gm 🍷 🍴

1150

servicing (740gm)



MEETHA / DESSERTS

■ SHAHI TUKDA

Crispy bread with malai rabdi and kesar, lucknowi style.

469Kcal/100gm 🍷 🍴 🍴

550

servicing (220gm)

■ SHAHI GHEWAR

Traditional Rajasthani shahi sweet disc shaped golden honeycomb soaked in sugar syrup, toppings with saffron and nuts.

349Kcal/100gm 🍷 🍴 🍴

550

servicing (250gm)

■ ROYAL SWEETS

Kesar phirni, basundi, badam halwa.

280Kcal/100gm 🍷 🍴

650

servicing (250gm)



■ KESAR E KHAS FALOODA

650

Saffron flavored Indian ice cream with condensed milk.

servicing (250gm)

165.13Kcal/100gm 🍷🍷🌿

■ KULFI

450

(MALAI/PAAN/KESAR)

servicing (110gm)

207Kcal/100gm 🍷🍷



SET MENU VEG 1

INR 2500
PER PERSON

Soup

■ TAMATAR SANTRE KA SAAR

Tomato soup with orange and spices.

82.16Kcal/100gm

Appetizers

■ MATHANIA MIRCH KA PANEER TIKKA

Tandoor cooked paneer in a blend of mathania chilli and spices.

304Kcal/100gm 🍷🍷

■ ZIMIKAND SHAHI GALAWAT

Elephant foot yam melting in mouth minced patty with brown onion, cashew nut, ghee roasted Indian spices.

200.32Kcal/100gm 🍷🌿

Main Course

■ RAJWADI ALOO

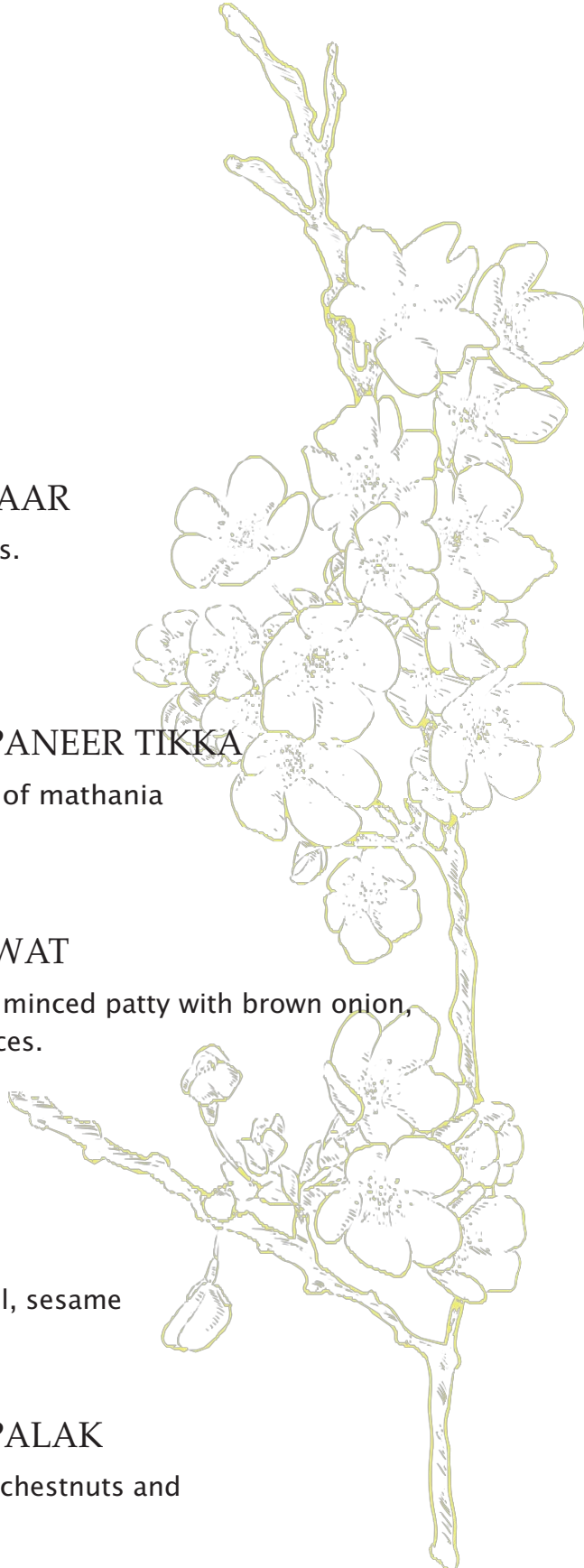
A Jodhpuri style potatoes with fennel, sesame and spices.

238.16Kcal/100gm 🍷🍷

■ NEER MOTI MAKHANA PALAK

Tempered spinach puree with water chestnuts and lotus seeds.

358.28Kcal/100gm 🍷



■ STEAMED RICE \ HYDERABADI VEG BIRYANI

144.7Kcal/100gm 🍷 🍴

■ DAL NIZAMI

A morsel of yellow lentil enhanced with spices, yoghurt and finished with rich cream.

283.25Kcal/100gm 🍷

■ CHEF SPECIAL BREAD

MEETHA / DESSERT

■ SHAHI TUKDA

Crispy Bread with malai rabdi and Kesar, lucknowi style.

469Kcal/100gm 🍷 🍴 🌿

■ KESAR E KHAS FALOODA

Saffron flavored Indian ice cream with condensed milk.

165.13Kcal/100gm 🍷 🍴 🌿



SET MENU NON VEG 2

INR 3000
PER PERSON

Soup

▲ ZAFRANI YAKHANI SHORBA

Tender Chicken broth infused with saffron and aromatic spices.

260.08Kcal/100gm 🍷

Salad

■ PAAN KI CHAAT

Fried betel leaves topped with yoghurt, chutney and crisp toppings.

186.5Kcal/100gm 🍷 🌿



Appetizers

▲ MURGH NOOR JAHANI TIKKA

Tandoori chicken leg boneless with spices, yoghurt and gram flour.

291.25Kcal/100gm 🍷 🍴 🌿

● ZIMIKAND KI SHAHI GALAWAT

Elephant foot yam melting in mouth minced patty with brown onion, cashew nut, ghee roasted Indian spices.

200.32Kcal/100gm 🍷 🌿

Main Course

▲ LAZEEZ MURGH TIKKA MASALA

Tandoori Chicken tikka cooked with Indian spices, yoghurt and rich cream.

274Kcal/100gm 🍷 🍴

▲ NALLI NIHARI

Awadhi style lamb cooked with chilli and yoghurt. Delectable stew made by slow-cooking shank meat and marrow bones.

214.52Kcal/100gm 🍷

● DAL MAKHANI

Signature black lentils - simmered for 24 hours on slow fire.

357.65Kcal/100gm 🍷

● CHEF SPECIAL BREAD

Biryani (as per guest's choice)

● ▲ CHICKEN \ MUTTON \ PULAO

Marinated boneless chicken cooked along with rice and Indian spices/ Marinated boneless mutton cooked along with rice and Indian spices/ Pan tossed long grain rice with masala vegetable.

280.05kcal/100gm. 280.76kcal/100gm. 232kcal/100gm 🍷 🍴



Desserts

■ KESAR E KHAS FALOODA

Saffron flavored Indian ice cream with condensed milk.

165.13Kcal/100gm 🍷🍷🌿

■ ICECREAM OF YOUR CHOICE

207Kcal/100gm 🍷🍷



SET MENU 3 (CHEF SPECIAL)

INR 4000
PER PERSON

Soup

▲ BADAMI GOSHT SHORBA

Lamb Trotter broth rich with saffron and cardamom.

280Kcal/100gm 🍷

Salad

■ PAAN KI CHAAT

Fried betel leaves topped with yoghurt, chutney and crisp toppings.

186.5Kcal/100gm 🍷🌿

Appetizers

▲ SIKANDRI JHEENGA

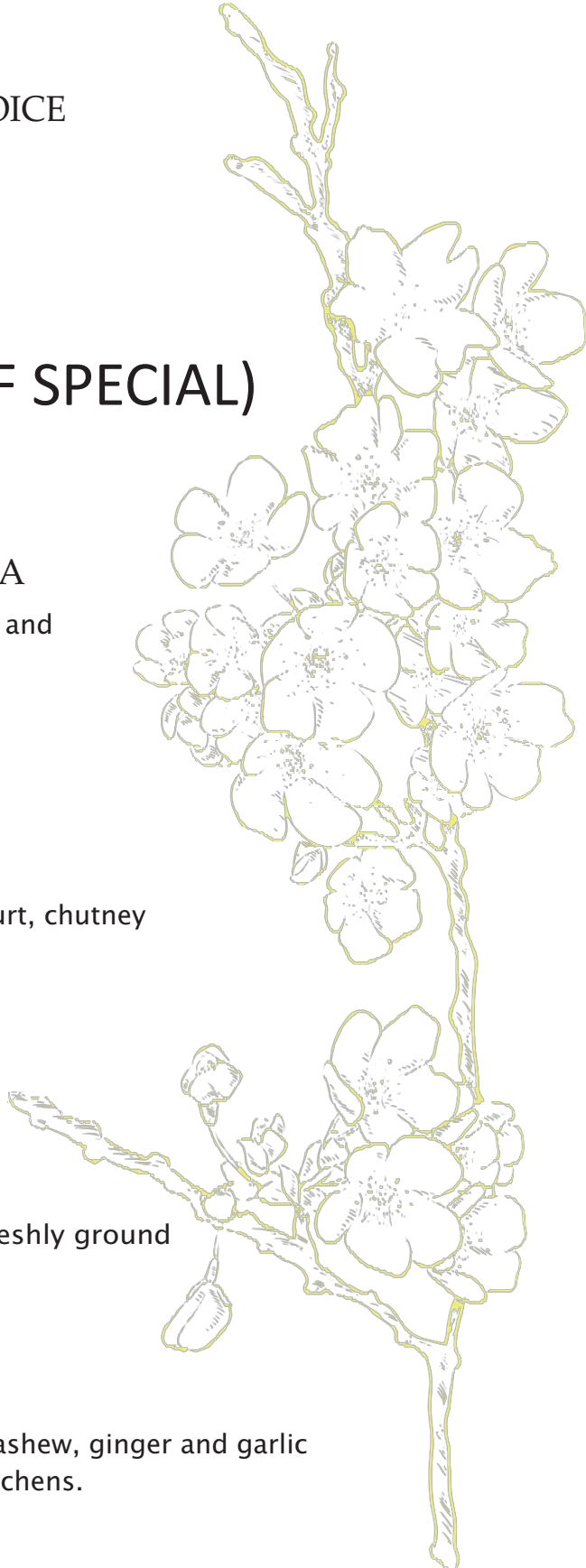
Arabian Sea prawns rubbed with freshly ground spices cooked over tandoor.

295.24Kcal/100gm 🍷🍷

▲ LAMB GILAFI KEBAB

Tender mutton mince with spices, cashew, ginger and garlic cooked in tandoor from the royal kitchens.

347.16Kcal/100gm 🍷🍷🌿



▲ MURGH NOOR JAHANI TIKKA

Tandoori chicken leg boneless with spices, yoghurt and gram flour.

291.25Kcal/100gm 🍷 🍴 🌿

Main Course

▲ CHANGEZI MURGH

Aromatic Chicken curry richness with ghee, onion, tomatoes, yoghurt and cream.

321.16Kcal/100gm 🍷 🍴

▲ MATHANIA MAANS

A Rajasthani shahi delicacy made with mutton, whole spices, and curd with Mathania chillies.

247.2Kcal/100gm

▲ WAZWANI PRAWNS MASALA

Shrimps tossed in onion tomatoes and grounded Indian spices.

311.15Kcal/100gm 🍷

■ DAL NIZAMI

A morsel of yellow lentil enhanced with spices, yoghurt and finished with rich cream.

283.25Kcal/100gm 🍷

■ CHEF SPECIAL BREAD

Desserts

■ SHAHI TUKDA

Crispy bread with malai rabdi and kesar, Lucknowi style.

469Kcal/100gm 🍷 🍴 🌿


■ KESAR E KHAS FALOODA

Saffron flavored Indian ice cream with condensed milk.

165.13Kcal/100gm 🍷 🍴 🌿



COLD BEVERAGE



SERVICE OF MINERAL WATER	250
SERVICE OF PERRIER- SPARKLING WATER (750ml)	350
SERVICE OF PERRIER- SPARKLING WATER (330ml)	700
SERVICE OF AERATED BEVERAGES (750ml)	300
ENERGY DRINK	350
CHOICE OF SEASONAL FRESH FRUIT JUICES As per the seasonal availability Watermelon Orange Mixed Fruit Pineapple	350
FLAVOURED ICED TEA Lemon Peach Mint	300
FRESH LIME SODA Sweetened Salted Mixed	300
COLD COFFEE	400
LASSI Plain Salted Sweet Mango Strawberry	400
BUTTERMILK Plain Salted Masala	250
<h2>MOCKTAILS</h2>	
ALL TIME FAVOURITE COLADA A grafting blend of pineapple, coconut milk & frost cream.	350
MINT AND LEMON MOJITO A classic drink with the twist of fresh lemon juice, fresh mint & lemonade.	350
OCEAN PEARL A delightful fusion of blue curacao, mint & crushed ice topped.	350
SLUSHIES A flavorsome icy drink made with strawberry, orange & fresh lime.	350
MELON MERRY An infusion of fresh water melon juice, lemon & tabasco.	350
WAI TAN COOLER A nectarous combination of lemon grass & lychee juice.	350

THE UMMED

AHMEDABAD

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Airport circle, Ahmedabad, Gujarat-382475

KESAR

ROYAL CUISINES OF INDIA

Prices are in Indian Rupees and exclusive of applicable Government Taxes.

Please inform the associate if you are allergic to any ingredients.

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www.ummedhotels.com