Enter the charmed surroundings of Aasmana, our rooftop dining and bar space and let it hold you in its mesmerizing spell. With its striking ambience, inventive cocktails, delicious Indian small plates, and incomparable views overlooking the alluring cityscape, Aasmana is poised as a euphoric rooftop venue.

At the heart of the space is a journey of indulgent experiences and vibrant encounters, catalyzed by the finest cuisines, bar and cigar selects.

As a cumulative tribute to the cuisines of the past and sophisticated presentation of today, the restaurant celebrates culinary treasures across the geographic span of India.
## soups

**murungakkai (v)**
- drumstick broth tempered with curry leaves and garlic

**paya shorba (h)**
- concoction of slow cooked lamb trotters

## chef’s petite plates

**dahi gujiya (v)**
- urad dal dumplings in sweetened yoghurt, tamarind chutney

**karela chat (v)**
- crisp dough fritter with yoghurt, tamarind chutney

**bajra salad with hung curd (v) (h)**
- marinated millet, yoghurt and chutney

**fresh coriander and green chili fingers (v)**
- Puneri delicacy of fresh coriander and gram flour

**masala shrimps**
- onion, ginger, tomato and curry leaves

**karari netholi**
- crisp fried anchovies, raw mango chutney

**nargisi kofta**
- quail eggs, minced lamb with garlic and yoghurt

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signature (a)  vegetarian (v)  healthy (h)  shellfish 🦀

All prices in INR and government taxes applicable. We levy no service charge.
gosht ki barfi  
minced lamb cake with pistachio dust  

lukhmi  
lamb puffs  

from the kitchens of Kashmir  

appetizers  

nadru aur akhrot ki seekh (v)  
lotus stem, Kupwara walnut skewers  

zafrani murgh  
Kashmiri saffron flavored chicken cooked in clay oven  

Kashmiri seekh kebab  
fennel and ginger flavored minced lamb skewers  

tabak maaz  
ribs of lamb simmered in milk and spices  

main course  

nadru ki yakhni (v)  
lotus stem cooked in yoghurt and saffron  

gucchi mattar (v)  
morels, fresh green peas and spices  

goshtaba (a)  
tenderized lamb mince dumplings cooked in yoghurt  

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from the kitchens of Amritsar

appetizers

malai artichoke (v) (a)  850
artichokes marinated in cheese served with chilgoza aur akhrot ki chutney

tulsi paneer tikka (v)  800
cottage cheese in holy basil cooked in clay oven

tandoori lobster  1500
lobster cooked in clay oven

sabut murgh  825
whole chicken in deghi chili and yoghurt cooked in tandoor

bhatti ka murgh (h)  825
morsels of chicken flavored with kasoori methi and aromatic spices

main course

dal aasmana (v) (a)  650
black lentils cooked overnight, with cream and white butter

Chattar Singh ke chole (v) (a)  700
chickpeas cooked with chef’s special spices

vilayti subz masala (v)  850
stir fried seasonal english vegetables in indian spices

Ambala shahi paneer (v)  850
cottage cheese dumplings simmered in saffron and nuts

signature (a)  vegetarian (v)  healthy (h)  shellfish 

All prices in INR and government taxes applicable. We levy no service charge.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>jhinga masala</td>
<td>1000</td>
<td>tiger prawns sautéed in onions and crushed pepper</td>
</tr>
<tr>
<td>dum murgh kasoori</td>
<td>950</td>
<td>tandoori chicken tikka in a creamy tomato gravy with kasoori methi</td>
</tr>
<tr>
<td>khade masale ka murgh lababdar</td>
<td>950</td>
<td>stir fried chicken in a coriander seed and tomato gravy with peppers and onion</td>
</tr>
<tr>
<td>mutton Beliram</td>
<td>975</td>
<td>from the kitchens of Maharaja Ranjit Singh</td>
</tr>
<tr>
<td>Sikanderi raan (a)</td>
<td>1800</td>
<td>our specialty - roast leg of lamb</td>
</tr>
</tbody>
</table>

**from the kitchens of Awadh**

**appetizers**

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<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>chatpate shakarkand ki tikki (v)</td>
<td>800</td>
<td>spiced sweet potato cakes</td>
</tr>
<tr>
<td>suran ki galouti (v)</td>
<td>800</td>
<td>smoked yam kebab</td>
</tr>
<tr>
<td>shahi murgh malai</td>
<td>825</td>
<td>chicken flavored with cream, cooked in clay oven</td>
</tr>
<tr>
<td>ghutwa kabab (a)</td>
<td>850</td>
<td>pulled lamb</td>
</tr>
</tbody>
</table>
lamb galouti 850
spring lamb kebab served on sheermal

**main course**

**dal Awadhi tadka (v)** 650
yellow lentil with yellow chillies and yoghurt,
tempered with caramelized garlic

**bharwan karela (v)** 850
bitter gourd filled with spices

**arbi kaliyan (v)** 850
colocasia cooked in carom seed gravy

**mahi kofta kaliyan** 1000
seasonal fish dumplings cooked with fenugreek

**murgh ke parche** 925
sliced chicken in garlic and cashew nut gravy

**nalli nihari** 975
lamb shanks and bone marrow simmered in spices

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signature (a)  vegetarian (v)  healthy (h)  shellfish (i)

All prices in INR and government taxes applicable. We levy no service charge.
from the kitchens of Hyderabad

appetizers

tandoori parath aloo (v) (a) 800
tandoori marinated potatoes finished with fresh ricotta, hung yoghurt

parthdar paneer (v) 800
pan seared layered cottage cheese

surkh machhi 875
pomfret cooked on charcoal

banjara murgh 825
charred chicken, marinated with aromatic spices, coriander and mint

gosht shikhampuri 850
lamb mince filled with hung yoghurt, chillies and mint

habibie chapein 975
New Zealand lamb chops flavoured with chef’s spices and herbs

main course

dakhni saag (v) 850
spinach and dill leaves tossed with spring onion, garlic, Guntur chilli tempering

murgh malai korma 925
chicken cooked in onion gravy

signature (a) vegetarian (v) healthy (h) shellfish 🦀
All prices in INR and government taxes applicable. We levy no service charge.
haleem 975
creamy lamb and lentil stew accompanied with lemon, mint

from the kitchens of South

appetizers

mushroom pepper fry (v) 800
stir fried mushroom in Chettinad spices

kairi scampi (a) 975
raw mango and mint marinated scampi cooked in tandoor

kali mirch crab ki tikki (a) 1050
grilled crab cakes with fresh herbs and black pepper

ghee roast mutton boti 850
Mangalorean lamb delicacy cooked in hand pounded spice

main course

urrai roast (v) 850
new potatoes tempered in curry leaves and spices

pomfret curry 1000
Kerala style fish curry

signature (a)  vegetarian (v)  healthy (h)  shellfish (EEDED)

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**rice**

**subz aur paan ki biryani (v)**
flavored with betel leaves

850

**gucchi aur akhrot ka pulao (v)**
saffron tempered morels and walnut pilaf

900

**Lucknowi biryani**
Awadhi style chicken biryani cooked on dum

925

**yakni pulao (a)**
Kashmiri style lamb and rice preparation

975

**breads**
naan, paratha, kulcha, tandoori, roti

**speciality breads (a)**
sheermal, pumpkin cheddar kulcha, chili thyme naan,
mozzarella basil kulcha, truffle kulcha, chili thyme naan,
parmesan and chili paratha, butter chicken kulcha

225

**yoghurt (v)**
subz raita, boondi raita, anar aur avocado,
palak moongfali

250

*signature (a)  vegetarian (v)  healthy (h)  shellfish 🦞*

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desserts (v) 500

gulab jamun
dehydrated milk dumplings soaked in syrup, pistachios

gulkand ki phirnee
rice pudding flavored with rose petals

kulfi
frozen indian dessert

halwa
(ask your server for the season’s special)