

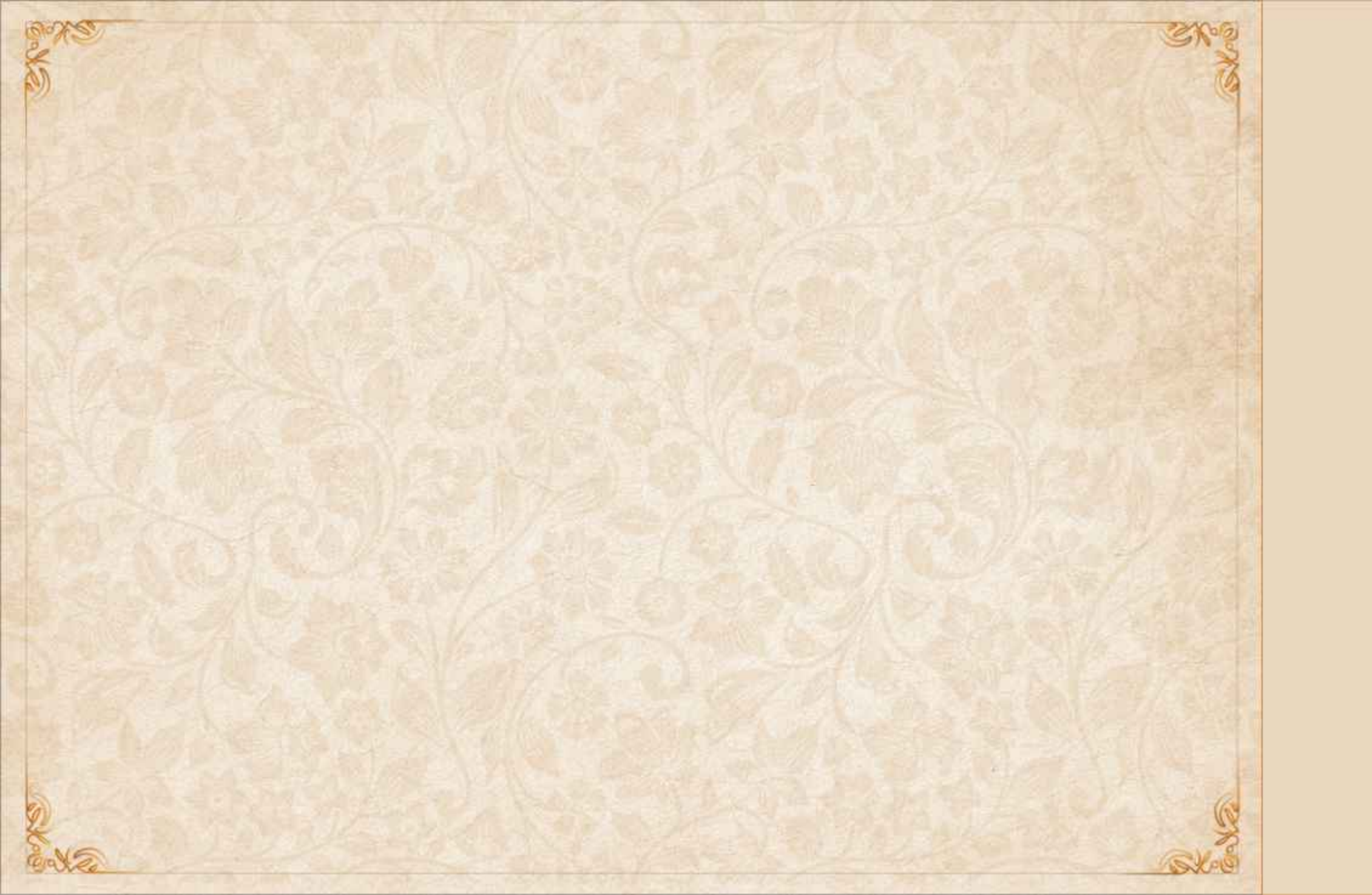


SHERATON
GRAND

Pune Bund Garden Hotel



chingari



FOOD MENU

1ST GENERATION (RIVAAYAT) SOUP

- Dal Ka Shorba 275

Traditional lentil soup tempered with cumin and asafoetida (110kcal) 🌱

- ▲ Mutton Paya Ka Shorba 325

Indian style mutton soup garnished with boneless cubed mutton and coriander leaves (200kcal) 🍖

2ND GENERATION (VIRASAT) SOUP

- Subz Ka Shorba 275

A unique and nutritious broth featuring slow cooked seasonal vegetables (120kcal) 🌱

- ▲ Ghost Shorba 325

Traditional mutton soup with subtle flavours from whole spices and herbs (200kcal) 🍖

3RD GENERATION (ANDAZ) SOUP

- Green Pea, Mint And Makhana Shorba 275

An unique and nutritious soup with green peas & mint finished cream and roasted makhana (150kcal) 🌱

- ▲ Awadhi Yakhni Shorba-Smoked Chicken 325

A rich and flavorful chicken broth that celebrates the deep, smoky essence of chicken (200kcal) 🍖

🌱 Vegetarian ▲ Non-Vegetarian



All prices are in Indian Rupees (INR) and subject to government taxes as applicable.

1ST GENERATION

(RIVAAYAT)

APPETIZERS

- **Subz Ki Shammi** 775
Mix of vegetables cooked with Indian spices & served with mint chutney (110kcal)
- **Jimikand Ki Galouti** 825
Elephant foot cooked with Awadhi spice & cooked on tawa with desi ghee (150kcal)
- **Paneer Firdaus** 825
Cottage cheese stuffed with mawa and dry fruit & cooked on signi
- **Murgh Ki Shammi** 895
Chicken mince cooked with lentils and Indian spices and served with mint chutney (250kcal)
- **Kakori Kebab** 1195
Minced lamb with spices ground on a silbatta, tenderized with raw papaya and skewered onto iron rods before being slow-cooked on charcoal. (300kcal)

2ND GENERATION

(VIRASAT)

APPETIZERS

- **Bharwan Shahi Paneer Tikka** 775
Stuffed cottage cheese steak flavoured with dried fenugreek leaves (300kcal)
- **Lal Mirch Ka Paneer Tikka** 775
Cottage cheese with ginger & mint, marinated with red kashmiri chili paste and curd (250kcal)
- **Chenne Se Bhari Kumbh** 745
Mushroom stuffed with cottage cheese and Indian spices (150kcal)
- **Tandoori Kukkad** 875
Half chicken marinated in tandoori paste, roasted in a clay oven (300kcal)

3RD GENERATION

(ANDAZ)

APPETIZERS

- **Rajma Galouti-Beetroot & Lime Murabba-Mini Warqui** 795
Kidney beans blended into a rich, melt-in-the-mouth kebab, accompanied by a tangy beetroot & lime murabba. Paired with mini warqui and pistachio qorma (310kcal)
- **Silken Paneer Galouti With Smoked Tomato Jam** 825
Creamy, soft-textured paneer galouti kebabs served with a side of smoked tomato jam and brown onion sauce (310kcal)
- **Charred Methi Makai Shikampuri Kebab** 795
Charred corn with fenugreek-shikampuri kebabs served with mint chutney (375kcal)
- **Truffle Infused Chicken Galouti** 875
Savor the delicate flavours of chicken galouti with truffle essence (380kcal)

• Vegetarian • Non-Vegetarian



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1ST GENERATION

(RIVAAYAT)

APPETIZERS

- Moong Dal Bhari Tikki 825

Chef Gulam Qureshi's signature. Potato patties packed with yellow lentils spiced with ginger, chili and coriander (60kcal)

- Reshmi Kebab 895

Char grilled tender rolls of chicken mince, spiced with black cumin blended with cheese, ginger, garlic and caraway seeds (508kcal)

- Gilawat - E - Chingari 1195

Chef Gulam Qureshi's signature, secret spiced mince lamb patty (350kcal)

- Samudri khazana 1245

Cubes of fish and seafood marinated with tandoori spice roasted in the tandoor (300 kcal)

2ND GENERATION

(VIRASAT)

APPETIZERS

- Nawabi Tikka 895

Cashew nut, cheese and curd marinated chicken, flavoured with handpicked Kashmiri saffron and roasted mace, cooked in clay oven (350kcal)

- Lucknowi Nalli 1195

Shank of lamb marinated in aromatic spices (550kcal)

- Bhattiyar Ke Jhinge 2295

Tiger prawns marinated in a mixture of ginger, garlic, flavoured hung curd and chef's special herbs, finished in a clay oven (250kcal)

- Sarsonwala Tandoori Phoo 795

Broccoli in a mustard flavored marinade, cooked in a clay oven (334kcal)

- Najuk Gosht Ki Seekh 1050

A juicy mutton minced seekh char grilled to perfection (514kcal)

3RD GENERATION

(ANDAZ)

APPETIZERS

- Makhana Crusted Chicken Kebab 925

Chicken kebabs coated in crushed makhana (foxnuts) and lightly grilled. Served with a saffron-infused yogurt dip (360kcal)

- Sunflower Seeds 1095

Crusted Lamb Shammi-Goat Cheese And Mint Dip

Lamb marinated in awadhi spices, coated with sunflower seeds for texture and taste elevation. Cooked in ghee (550kcal)

- Kasturi Fish Tikka 1245

-Curried Cauliflower Cream-Mint & Lime Chutney

Market fresh fish marinated with curd, chili powder and kasturi methi, served with a foam of cilantro and curried cauliflower puree (330kcal)

Vegetarian Non-Vegetarian



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1ST GENERATION

(RIVAAYAT)

MAIN COURSE

- **Badami Paneer** 775
Diced cottage cheese with almond gravy and served garnished with saffron (250kcal) ■ ■
- **Tawa Subz Mumtaz** 775
Seasonal vegetables with homemade masala (200kcal) ■
- **Dal Awadhi** 745
Yellow lentils cooked with butter and cream with awadhi spices (220kcal) ■
- **Nalli Ki Nihari** 1025
Mutton shanks cooked with nihari spices and lamb stock (350kcal) ■
- **Murgh Korma** 875
Tender pieces of chicken cooked in rich cashew gravy (280kcal) ■
- **Machi Ki Kaliyan** 875
Fish cooked in yogurt, ginger, garlic, and spices and then slow-cooked in a lagan (250kcal) ■ ■

2ND GENERATION

(VIRASAT)

MAIN COURSE

- **Paneer Tikka Masala** 775
Charred paneer with tomato gravy & brown onion gravy. Best paired with Garlic Naan (380kcal) ■
- **Dhingri Hara Pyaz** 775
Mushrooms and spring onion delicately cooked in onion paste (250kcal) ■
- **Dal Chingari** 745
In-house speciality, black lentils cooked slowly for 24 hours with tomatoes and dried fenugreek (220kcal) ■
- **Nalli Gosht** 1175
Braised lamb shanks finished in rich cardamom flavoured gravy (390kcal) ■
- **Murgh Tawa** 875
Griddled chicken strips tossed with melange of peppers, chilies, tomatoes, vinegar and onions garnished with fresh coriander and lemon (350kcal) ■

3RD GENERATION

(ANDAZ)

MAIN COURSE

- **Cottage Cheese & Jalapeno Kofta – Spinach Gravy** 795
Spiced cottage cheese and jalapeños koftas served in a vibrant spinach gravy (320kcal) ■
- **Root Vegetables Nihari** 1025
Seasonal root vegetables, smoked with butter and masalas with nihari gravy (280kcal) ■ ■
- **Dal Makhni With Black Truffle Oil & Burrata** 745
A luxurious version of the classic slow-cooked black lentils, infused with truffle oil topped with fresh home burrata, served with freshly churned butter (300kcal) ■

■ Vegetarian ■ Non-Vegetarian



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1ST GENERATION

(RIVAAYAT)

MAIN COURSE

- ▲ Surmai Mussallam 1295

Cubes fish cooked with kasundi mustard and Indian spice (300kcal) 🍴 🌱

2ND GENERATION

(VIRASAT)

MAIN COURSE

- ▲ Ghar Ka Murgh 875

Home-style chicken curry (290kcal) 🍴

- ▲ Jheenga Hara Pyaz 1695

Prawns stir fried with bell peppers (275kcal) 🍴 🌱

3RD GENERATION

(ANDAZ)

MAIN COURSE

- ▲ Lamb Nalli Boti - 1275

Ginger & Brown Onion Salad

Slow-cooked lamb nalli boti served with duchess potato, aromatic spices of the nihari served with refreshing ginger & brown onion salad (410kcal) 🍴

- ▲ Yellow Chilli 1295

Marinated Slow Cooked Prawns With Ghee And Saffron Emulsion

Prawns, slow cooked in a stew with saffron, almonds, chilies and clarified butter. Served with paav (400kcal) 🍴 🌱

- ▲ Sous Vide Chicken 925

Roulade With Nihari Sauce

Chenna, ginger, cilantro, garlic and coriander stuffed chicken slow cooked at 52c for 2hrs in sous vide finished on a bed of nihari sauce (400kcal) 🍴 🌱

🌱 Vegetarian ▲ Non-Vegetarian



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1ST GENERATION (RIVAAYAT) MAIN COURSE

BIRYANI

▲ Gosht Dum Biryani 1295

Indian lamb cooked with basmati rice covered with parda (550kcal) ▲

● Subz Dum Biryani 1025

Seasonal vegetables cooked with basmati rice in dum style and served with raita (270kcal) ▲

2ND GENERATION (VIRASAT) MAIN COURSE

BIRYANI

● Kesari Dum Pulao 925

Basmati Rice tossed with saffron and ghee (340kcal) ▲

▲ Lucknowi Murgh Biryani 1095

A fragrant preparation of rice and chicken cooked on the dum (450kcal) ▲

3RD GENERATION (ANDAZ) MAIN COURSE

▲ Awadhi Chicken 925

Rizala - Fig & Chilly
Cream - Mace Dust

Tender chicken is marinated with red chillies, then grilled to perfection. Served with figs, chilly cream and rizala sauce (385kcal) ▲

BIRYANI

● Awadhi Kathal Ki Biryani 995

The earthy richness of raw jackfruit pairs beautifully with the flavour of the balanced, fragrant rice dish (400kcal) ▲

▲ Lamb Shank Biryani 1295

Slow-cooked lamb shanks combined with aromatic rice and spices (550kcal) ▲

● Vegetarian ▲ Non-Vegetarian



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1ST GENERATION (RIVAAYAT) BREADS

Roomali Roti 210
(120kcal) 🍷

Paratha 210
(200kcal) 🍷🍷

Rogani Roti 210
(180kcal) 🍷🍷

2ND GENERATION (VIRASAT) BREADS

Tandoori Roti 210
(130kcal) 🍷

Kulcha 275
(200kcal) 🍷🍷

Naan 210
(200kcal) 🍷🍷

Pudina Paratha 210
(210kcal) 🍷🍷

3RD GENERATION (ANDAZ) BREADS

Brie And Sundried
Tomato Kulcha 275
(250kcal) 🍷🍷

Truffle Mushroom
Kulcha 310
(250kcal) 🍷🍷

French Onion And
Cheddar Kulcha 310
(300kcal) 🍷🍷🍷

Olives Tepanade
Missi Roti 210
(150kcal) 🍷

DESSERTS

Sevian 575
Vermicelli cooked with milk and richness of nuts and saffron
(200kcal) 🍷🍷🍷

DESSERTS

Jamun E Nazazat 525
Deep fried cottage cheese dumplings stuffed with pista and saffron in cardamom flavored syrup
(200kcal) 🍷🍷

DESSERTS

Saffron & Fennel
Cream Brulee 575
An unique fusion dessert that combines the classic french custard with the aromatic flavours of saffron and fennel
(350kcal) 🍷🍷



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1ST GENERATION (RIVAAYAT) DESSERTS

Badam Aur Anjeer Ka Halwa 575

This halwa made with almonds and figs, two ingredients is known for their richness and nutritional value. (380kcal) 🌱 🌱

Kesari Kheer 525

Classic rice pudding made with milk, sugar and rice, flavoured with cardamom and saffron. (275kcal) 🌱 🌱

2ND GENERATION (VIRASAT) DESSERTS

Warqi Angoori Rasmalai 525

Baby cottage cheese dumplings in saffron reduced milk, garnished with silver leaf (300kcal) 🌱

Kulfi khaasa khas 525

Malai kulfi served with falooda (270kcal) 🌱

3RD GENERATION (ANNAZ) DESSERTS

Kesari Phirni Tart 575

Rich, creamy texture of phirni, a traditional awadhi rice pudding, with a short crust pastry (250kcal) 🌱 🌱

Gulab Jamun Thandai Mousse 525

Gulab jamun & thandai mousse is blended beautifully with traditional awadhi flavours (350kcal) 🌱



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BEVERAGE MENU

COCKTAILS

1ST GENERATION

(RIVAAYAT)

Price- 725 INR

Mughal Mule

*Vodka, galangal, citrus juice, cardamom syrup, mint and floated with ginger ale.
Garnish - Mint bouquet.*

Nawabi Nectar

*Rose infused gin, citrus juice, kesar runny honey and splash of soda water.
Garnish - Kesar foam.*

Kesar Whisky Sour

*Whisky, lime juice, kesar honey syrup, egg white and cream.
Garnish - Kesar.*

2ND GENERATION

(VIRASAT)

Price- 745 INR

Our Picante

*Tequila reposado, guava juice, homemade mango cordial, chili mustard infused vinegar and coriander steam.
Garnish - Aam papad.*

Savoury Sour

*Peanut butter wash white Rum, pineapple curry cordial, coconut water.
Garnish - Kesar foam.*

Chinhati Punch

*Gin, cold brew, orgeat milk, orange juice and mezcal.
Garnish - Coconut elaichi foam.*

3RD GENERATION

(ANDAZ)

Price- 795 INR

Caraway Gin Fizz

*Caraway seeds infused gin, peach cordial, lime juice, mint and pepper mint leaves.
Garnish - Jeera dust and salted jeera biscuit.*

Fluffy Stuff

*Vodka infused with fruit tisane, campari and fluffy mosambi juice.
Garnish - Fruit tisane smoke.*

Awadhi Aura

*Smoky Whisky, homemade nimbu puree, dried apricot, ginger & honey cordial.
Garnish- Dried Apricot & micro greens.*

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1ST GENERATION

(RIVAAYAT)

Price- 725 INR

Royal Sangria

Exotic fruits and berries cut into pieces and soaked in the ruby red wine with cinnamon.

Rumi's Rhapsody

Dark rum, burnt raw mango puree, citrus juice, spiced simple syrup (cinnamon, cardamom and ginger) and soda.

Garnish - Aam papad.

2ND GENERATION

(VIRASAT)

Price- 745 INR

Tamarind Sour

Whiskey, homemade tamarind shrub, citrus juice, vegan foamer and angostura bitters.
Garnish - 3 drops of bitters and smoke.

Drinking Paan

Clarified paan vodka, dash of fennel syrup (homemade) & topped up with sparkling water.

Garnish - Paan flavour Chia.

3RD GENERATION

(ANDAZ)

Price- 795 INR

Salutation

White rum, kush syrup, citrus juice and homemade tea soda.
Garnish- Jagermeister carviar and banana leaf.

Chingari Paloma

Chilli infused Tequila, our sweet & citrus puree and sparkle with soda.
Garnish- Caramelized grapefruit chunk.

ZERO PROOF

1ST GENERATION

(RIVAAYAT)

Price- 450 INR

Shahi Sharbat

Rose nectar mixed with citrus juice, pinch of cardamom powder and floated with sparkling water

Garnish- Rose petals.

Shikanji

Fresh citrus juice, sugar, black salt, cumin dust, black pepper and chilled water.

Garnish - Mint & Lime.

2ND GENERATION

(VIRASAT)

Price- 450 INR

Darbari Punch

Orange juice, apple juice, cranberry juice, chopped exotic fruits and floated with orange blossom soda

Garnish- Mint sprig.

Royal Colada

Coconut water, keora water, fresh cream, raspberry honey syrup.

Garnish- Raspberry.

3RD GENERATION

(ANDAZ)

Price- 450 INR

Our Nimbu Ice Tea

Chamomile tea, citrus juice, elderflower syrup and apple juice.

Garnish- Chamomile flower

Mohabbatein Sharbat

Milk, fresh watermelon chunk, honey, rooh afza.

Garnish- Watermelon

