

FLAVORS OF AKASA

@48++ per person

by Chef Akhilesh

APPETIZER

Murgh Kandhari Kebab

Chicken | Red Chilli | Yoghurt | Cashew Nut | Signature Spices

Nasakat -E-Balai Kebab

Cottage Cheese | Crushed Nuts | Yoghurt | Red Chilli

Subz Chapli Kebab

Mix Vegetable | Onion | Ginger | Coriander | Indian Spices

MAIN COURSE

Murgh Changezi

Charcoal roasted Chicken | Kashmiri Chilli | Tomato Onion Gravy

Nehari Gosht

Australian Mutton | Yoghurt | Onion | Chilli | Indian Spices

Paneer Bhuna Purvanchal Saag

Cottage Cheese | Organic Greens | Garlic | Cumin | Onion

Dal E Akasa

Black Lentils | Unsalted Butter | Slow Cooked for 24 hrs.

Jeera Pulao

Basmati Rice | Cumin

Assorted Indian Bread

Tandoori Roti | Home made Naan | Laccha Paratha

DESSERT

Gulab Jamun

Cardamom | Milk Dumplings | Sticky Sugar Syrup

FLAVORS OF AKASA

@58++ per person

by Chef Akhilesh

APPETIZER

Thulsi Machli Kebab

Sea Bass | Fresh Basil | Mint | Yoghurt | Ground Spices

Murgh Kandhari Kebab

Chicken | Red Chilli | Yoghurt | Cashew Nut | Signature Spices

Nasakat -E-Balai Kebab

Cottage Cheese | Crushed Nuts | Yoghurt | Red Chilli

Subz Chapli Kebab

Mix Vegetable | Onion | Ginger | Coriander | Indian Spices

MAIN COURSE

Murgh Changezi

Charcoal roasted Chicken | Kashmiri Chilli | Tomato Onion Gravy

Nehari Gosht

Australian Mutton | Yoghurt | Onion | Chilli | Indian Spices

Paneer Bhuna Purvanchal Saag

Cottage Cheese | Organic Greens | Garlic | Cumin | Onion

Dal E Akasa

Black Lentils | Unsalted Butter | Slow Cooked for 24 hrs.

Subz Tehri

Basmati Rice | Seasonal Vegetables | Saffron

Assorted Indian Bread

Tandoori Roti | Home made Naan | Laccha Paratha

DESSERT

Gulab Jamun

Cardamom | Milk Dumplings | Sticky Sugar Syrup

FLAVORS OF AKASA

@68++ per person

Appetizer

by Chef Akhilesh

Steamed Fish with Ginger and Mustard

Sea Bass wrapped in Banana Leaf with Ginger and Mustard Leaves

Murgh Pahadi

Char Roasted Chicken | Organic Green Marinade | Green Chilli

Paneer Nazakat

Cottage Cheese | Yoghurt | Saffron | Green Chilli

Beetroot and Mango Kebab

Beetroot | Mango | Akasa Signature Spices

Chicken Papri Chaat

Char Roasted Chicken | Onion | Yoghurt | Tomato

MAIN COURSE

Butter Chicken

Charcoal Roasted Chicken | Kashmiri Chilli | Cashew | Decadant Tomato Gravy

Akasa Zaika Maas

Australian Mutton Slow Cooked | Mathiana Chilli | Saffron | Cold Press Mustard Oil

Prawn Kadhai

Fresh Sea Prawns | Onion | Capsicum | Tomato

Paneer Bhuna Purvanchal Saag

Cottage Cheese | Organic Greens | Garlic | Cumin | Onion

Dal -E- Akasa

Black Lentil | Unsalted Butter | Slow Cooked for 24 Hrs

Peas Pulao

Green Peas | Basmati Rice

Assorted Indian Bread

Tandoori Roti | Home made Naan | Laccha Paratha

DESSERT

Gulab Jamun

Cardamom | Milk Dumplings | Sticky Sugar Syrup

FLAVORS OF AKASA

@88++ per person

by Chef Akhilesh

APPETIZER

Tandoori Prawns

Tiger Prawns | Garlic | Ground Spices

Mutton Pepper Fry

Australian Mutton | Black Pepper | Onion | Tomato

Chicken Bardari Kebab

Char Roasted Chicken | Kashmiri Chilli | Yoghurt

Cottage Cheese Skewers

Cottage Cheese | Capsicum | Tomato

Basil Soya Taco

Char Grilled Soy | Extra Virgin Olive Oil | Seasonal Vegetable | Cream Cheese

Cocktail Samosa

Spicy Potato Stuffed in Crispy Dough

MAIN COURSE

Butter Chicken

Charcoal Roasted Chicken | Kashmiri Chilli | Cashew | Decadant Tomato Gravy

Akasa Zaika Maas

Australian Mutton Slow Cooked | Mathiana Chilli | Saffron | Cold Press Mustard Oil

Sea Bass Lipta Masala

Sea Bass | Onion | Tomato | Green Chili

Paneer Bhuna Purvanchal Saag

Cottage Cheese | Organic Greens | Garlic | Cumin | Onion

Dal -E- Akasa

Black Lentil | Unsalted Butter | Slow Cooked for 24 Hrs

Steamed Basmati Rice / Chicken Dum Biryani

Assorted Indian Bread

DESSERT

Gulab Jamun

Cardamom | Milk Dumplings | Sticky Sugar Syrup

Mango Sago Kheer