

Navratna



Sit back, relax and discover traditional culinary antiques at their best. Give in to a mouth-watering experience of tastes and flavours that epitomize the essence of timeless Indian cuisine, the legacy of an ancient culture, at “Navratna” or “Nine Diamonds” Where the rich fare highlights a heritage that is uniquely Indian




Chaat corner

Dahi batata sev poori chaat (V) A combination of indian spices and crispy wafers with onion, potatoes, and chutney sprinkled with sev	1200
Aloo tikki chaat (V) Spiced potato patty served with sweet yoghurt and chutneys	1200
Bhune corn tikki chaat (V) Vegetable patties made with fresh corn, ginger, potato, coriander and spices served with yoghurt and chutney	1200

Soups

Bhune makai ka cappuccino (V) Cappuccino style flavoured roasted corn broth	1200
Tamatar dhania ka shorba (V) Fresh tomato juice flavoured with green mint and coriander	1200
Murg yakhani shorba A deftly spiced chicken soup with traditional indian herbs	1200
Seafood coriander shorba Seafood soup enriched with coriander leaves and indian spices	1200



Poultry, meat, seafood and vegetarian kebabs

Non-vegetarian appetizers

Bhatti ki lobster Char-grilled fresh lobster marinated with ground spices	9600
Chatpati crab galouti Crumb fried spicy crab dumplings tossed with jalapenos and pepper from the region of “malabar”	2800
Ajwaini jheenga Lagoon fresh prawns flavored with carom seeds, grilled to perfection in the clay oven	2800
Fish kalongi tikka Chunks of modha fish, marinated with yoghurt, onion seeds, indian spices and broiled in clay oven	2800
Tandoori chicken A traditional chicken preparation marinated overnight in yoghurt with exotic spices, first cooked in tandoor. The chicken is finished on open fire or bhatti	2800
Murg tikka mirza hasnoo Morsels of chicken marinated in saffron flavoured yoghurt and indian herbs then char-grilled. An unique recipe of khansamas of the royal kitchens of nawab “shuja-ud-daula”	2800
Murg malai tikka Tender pieces of chicken marinated with cream, cheese and cardamom powder cooked in traditional tandoor oven	2800
Chicken tikka dakshni Gram flour crusted deep fried morsels of chicken spiced with madras curry powder	2800
Murg reshmi seekh Minced chicken skewer marinated with indian herbs and spices, cooked in clay oven	2800
Tawa boti masala Marinated cubes of lamb cooked on a specially tempered hot plate	2800
Galawat kebab Lamb finely minced, pan-fried, which simply melts in the mouth. a traditional lamb delicacy	2800

All prices are in Sri Lankan Rupees, subject to 10% service charge and government taxes as applicable.

Gosht seekh kebab 2800
Minced mutton skewer marinated with indian herbs and spices,
cooked in clay oven

Seafood sampler 4250
Three varieties of assorted seafood kebabs served on a sizzling platter

Non-vegetarian sampler 5600
Three varieties of assorted non-vegetarian kebabs served on a sizzling platter

Vegetarian appetizers

Paneer methi tikka 2050
Homemade cottage cheese marinated with selected fenugreek,
cooked in clay oven

Khumb galouti 2050
Mushroom kebabs inspired by the famous "galouti kebab from lucknow"

Hara bhara kebab 2050
Blended lentil and spinach patties flavored with indian herbs and spices

Dahi ke kebab 2050
Spiced hung yoghurt patties thickened with corn flour and crispy fried

Bhatti ke aloo 2050
Marinated potatoes with roasted indian spices and cooked in clay oven

Subz khusrang seekh 2050
Exotic vegetables with indian spices, char-grilled on a skewer

Tandoori broccoli 2050
Broccoli florets imbued with the mustard and pickling spices,
grilled to perfection in clay oven

Vegetarians sampler 3500
Assorted vegetarian kebabs served on a platter, recommended for three



Pan indian specialties

Seafood

Crab kalimiri	3350
Crab meat cooked with coconut milk and a dash of peppercorns speciality of thalassery, kerala	
Jheenga masala	3350
Lagoon prawns cooked in thick blend of masala gravy	
Kadhai jheenga	3350
Lagoon prawns with cubes tomato, onion, bell pepper and indian spices cooked in kadhai based gravy	
Jheenga malai curry	3350
Lagoon prawns simmered in coconut milk creamy gravy	
Fish methi masala	3350
Chunks of fish coated with fenugreek scented gravy	
Meen kozhambu curry	3350
Spicy fish curry with shallots, tamarind pulp and garlic pearls	

Poultry

Murg makhanwala	2200
An immensely popular dish from punjab which is slow cooked boneless chicken simmered fenugreek flavoured rich tomato gravy	
Kadhai murg angara	2200
Strips of grilled chicken tikka, stir fried with cubes capsicum, onion and tomatoes and spicy kadhai masala	
Murg methi korma	2200
Chicken cooked with kasoori methi, onions tomatoes and cashew nut paste	
Chicken chettinad	2200
Boneless chicken cooked in spicy chettinad gravy	
Home style chicken curry	2200
Rustic chicken curry with freshly pounded spices	



Meat

Gosht roganjosh Kashmiri delicacy of lamb cooked in traditional spices finished with dry ginger and aniseed powder	2600
Gosht methi palak Tender cubes lamb cooked in a spinach puree flavoured with fenugreek	2600
Gosht awadhi korma Tender cubes of mutton simmered in cashewnut and small cardamom	2600
Mutton pepper fry Boneless cubes of mutton simmered in onion and black pepper	2600
Home style Mutton curry A traditional home style mutton curry from punjab	2600
Raan sikandri Whole leg of lamb gently marinated with yoghurt and an innovative blend which is pot roasted, braised and cooked in the pan, served with its own juices and “most popular in north india”	6200

Vegetarian

Paneer makhan masala Cottage cheese diced cooked in rich tomato-based gravy	1800
Kadhai paneer Cubes of homemade cottage cheese cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilly	1800
Paneer lababdar Cottage cheese cubes cooked in rich spiced onion and tomato-based gravy	1800
Palak paneer Homemade cottage cheese cooked with spinach based gravy	1800
Malai Kofta Large dumpling of spinach and cottage cheese filled with nuts fried and simmered tomato and cashew nut gravy	1800
Khumb matar Sliced button mushroom, green peas cooked in aromatic gravy of onion and tomatoes	1800
Khumb taka tin Mushroom sautéed with tomato, ginger, green chili, onion and bell pepper	1800



Tawa baby corn simla mirch A colourful combination of baby corn tossed with bell pepper	1800
Gobhi adraki Cauliflower tossed with cumin seeds, fresh herbs and flavoured with tender ginger roots	1800
Baingan bharta Char-grilled aubergine cooked with onion and tomatoes, a typical punjabi home style preparation	1800
Subz nizami handi Combination of green vegetables tossed with tomatoes, onions and cashew nut gravy	1800
Okra do pyaza Cubes of lady's finger cooked with tomato and onion, tempered with cumin seeds	1800
Aloo dum kashmiri Fried potatoes spheres cooked in kashmiri shahi gravy	1800
Bhuna palak corn A delightful preparation of golden corn kernels and creamy spinach cooked with cumin seeds, garlic and onion	1800
Lasooni palak Fresh garden spinach tempered with garlic and cumin, cooked with onion tomato gravy	1800
Potato roast Cubes of boiled potatoes cooked with south indian dry spicy masala	1800

Lentil preparation

Dal navratna "A black lentil delicacy" incorporating tomato puree and garlic ginger paste simmered overnight and finished with fenugreek, clarified butter and fresh cream	1800
Dal tadkewali Arhar lentil tempered with cumin seeds, garlic, chilies, onion, tomatoes and fresh chopped coriander	1800
Rajma masala Kidney bean cooked in tangy gravy	1800
Pindi chole A spicy preparation of chickpea cooked onion, tomatoes ajwain and cumin	1800
Kadhi pakodi A magical combination of gram flour dumplings cooked with whipped yoghurt, whole spices and herbs	1800



Rice preparation

Subz chilman biryani Seasonal vegetables and basmati rice cooked in “ dum” with saffron cardamom and mint	2200
Pulao Choice of, peas, corn, vegetables, jeera, cashewnuts and coriander	2200
Safed chawal Steamed basmati rice	1000
Gosht dum biryani A classic from the heritage menu of nizam (hyderabad) tender cuts of lamb and basmati rice cooked together in sealed pot	2950
Murg zaffrani biryani Tender cut of chicken and aromatic basmati rice cooked as per the traditional lakhnawi style in a sealed pot	2950
Jheenga parat biryani Prawns and aromatic basmati rice cooked in north indian style in a sealed clay pot	2950
Egg biryani Boiled & Fried eggs and aromat basmati rice cooked in a sealed clay pot as per the south indian style	2950

Accompaniments

Green garden salad Garden fresh green vegetables	750
Raita Choice of boondi, pineapple, cucumber, tomato, onion and vegetables	750
Burani raita Fresh yoghurt blended with ginger, garlic and roasted cumin	750
Dahi Homemade set curd	750
Masala papad Fried or roasted papad sprinkled with spicy masala	750



Baker's wheat

Naan Choice of, plain, garlic, coriander	550
Butter naan Egg fine flour dough	550
Tandoori roti Wheat flour dough	550
Paratha Choice of lachha, pudhina, and mirchi	550
Besani roti Tandoori baked bread made of gram flour, chopped green chilli and fresh coriander	550
Warqui paratha Multi layered soft bread made of refined flour, cooked on a tawa	550
Roomali roti Paper thin soft flour bread	550
Phulka Wheat flour soft flat bread which is puffed up	550
Stuffed kulcha Choice of cottage cheese, onion, chilly, potatoes or masala.	1200
Assorted bread basket Includes naan / roti and paratha	1500
Kheema naan Egg fine flour dough stuffed with minced mutton and chicken	1500



Chefs exquisite desserts

Gulab Jamun Fried khoya dumplings filled with small cardamom and served hot	1500
Ras malai An exotic dessert made of cottage cheese with thickened milk and sprinkled with pistachio and almond and served chilled	1500
Sevian payasam Roasted vermicelli cooked in flavored milk and reduced	1500
Gajjar halwa Juicy shreds of carrot cooked with raisins, nuts milk and sugar.	1500
Pista Kulfi Traditional home made pista kulfi	1500
Phaladaan Seasonal fresh cut fruits	1500
Ice bar Choice of vanilla, strawberry, butter scotch, chocolate or mango	1500

Cold beverages

Lassi Choice of plain, sweet, salted or masala	1100
Chass Butter milk spiced with freshly broiled cumin seeds	1100
Gulab lassi A rose scented yoghurt drink	1100
Mango lassi Mango flavoured yoghurt refreshment	1100