



À La Carte Menu

Tableside Carnival Experience

● Kala Khatta Burrata salad, arugula, grape, blue berry preserves	795
● Jhalmuri Wasabi peas crumble, ghugni espuma	595
● Tandoori Portobello Steak Molcajete chimichurri chutney, accompaniments	1295
Vada Pav Furikake lobster bonda, yuzu kosho, kandha lehsun crumbs, shiso leaf	825
● Carnival Celebration Carnival's signature tableside dessert	1295

● Veg ● Egg  Live Dishes

Please advise the server should you be allergic to any ingredient / have dietary restrictions
All prices are in Indian rupees, we levy 7% service charge, Government taxes as applicable

Chaat, Salad & More

- **Pani Puri Semifreddo** 375
Guava sorbet, tomato & strawberry sphere
- **Chaat Sundae** 495
Yoghurt ice cream, coriander & tamarind sorbet
- **Corn Chaat** 495
Tajin popcorn butter espuma, pomegranate and pomelo
- **Patatas Bravas** 525
Aloo tuk, chukki matar, jalapeno chutney
- Marinated Tuna** 895
Avocado bharta, orange segment, saku tuna
- Asian Sea Bass** 795
Narangi ponzu, black rice bhel, togarashi

Small Plates

- **Bao Bhaji** 355
Vegetable bhaji, steamed bao, cheese chilli chutney
- **Avocado Galouti Kebab** 795
Hara watana, salsa roja, tortilla paratha
- **Carrozza** 545
Bread pakora, buffalo mozzarella, tamarind hot sauce
- **Lettuce Wrap** 595
Cauliflower butter & pepper, gem lettuce
- **Paneer Tikka Paturi** 655
Kasundi, potato papad, spicy onions
- **Hyderabadi Milanese** 655
Vegetable haleem, saffron, nuts
- **Khurchan** 695
Jerusalem artichoke, spiced peppers
- **Avial Dumpling** 395
Malabar tamarind soup
- Kombdi Rassa** 495
Chicken dumpling, water chestnuts and chives
- Chicken Charcoal** 675
Thai curry rub, tadka hummus
- Mr. Nath's Favourite** 675
Chilli chicken
- Seekh Paratha** 675
Chicken, raw mango kachumbar
- Veepdu** 795
Mutton, raw mango kachumber
- Veepdu** 655
Andhra style fried chicken, chilly gonghura chutney
- Hunters lamb leg** 1150
Tandoori raan tossed in spices
- Ghotala** 995
Kolhapuri bheja, fried poached egg
- Tom Yum Rasam** 495
Har gow, cherry tomatoes, curry leaf XO
- Pil Pil Pollichathu** 995
Grilled sea bass, malabar style pil pil
- Pullinji** 795
Prawns, caramel & ginger chutney

Big Plates

- **Saag Florentine** 755
Tempered greens, potato & leek sauce, kothimbir vadi
- **Shroom korma** 895
Mushroom seekh kebab, truffle oil tadka
- **Chana martabaan** 750
Served with green pea bhatura
- **Quattro Fromage** 995
Kadai masala, hot chili peppers
- **Ram Babu Paratha** 995
Papadum paratha, potato & pumpkin curry
- **Kai kari kurma** 895
Nilgiri kurma, Bamboo shoots and asparagus
- **Nadru kofta** 795
Roghan josh, prunes & apricot, lotus stem crisps
- Tikka Masala** 795
Cedar wood smoked chicken, chili egg half fry
- Chicken kasundhi** 755
Bengali style chicken curry, raw mango & mustard
- Mutton keema** 995
Savoury egg custard, charred shishito pepper
- Recado Negro** 995
Maharashtrian kaala mutton, koshambir salad
- Champan Style Carnitas** 1195
Braised mutton, sour dough tortilla, accompaniments
- Carta Fata** 1250
Seabass, malabar curry, madras onion tadka
Prawn, Malabar curry, madras onion tadka 1250

Wok & Bowls

- **Soba noodles, sri lankan curry, red spinach & accompaniments** 755
- **Hand chop noodle, mushroom & water chestnut aglio olio pepperoncino** 695
- **Mushroom pot rice, truffle tadka** 995
- **Parmesan & saffron khichdi, 24 carat gold leaf** 795
- Hand chop noodle, caramel & ginger prawns** 995
- Rice noodle, biryani curry, chicken katsu** 755
- Rendang curry rice, ghee roast prawn** 1095

Sides

- Duet of House Dals** 450
- Double dal tadka aglio olio** 495
- Steamed Rice** 345
- Choice of Indian Breads** 195
- Malabar Paratha** 195
- Pav** 195
- Kallappam** 195
- Papad Basket** 495

Desserts

- **Aam Sutra** 525
Mango sorbet, coconut rasmalai
- **Go Bananas** 475
Banana mawa cake, burnt chocolate ice -cream
- **Rabri paratha mille-feuille** 595
Crisp and flaky paratha, rabri malai, berries & nuts
- **Tiramisu** 525
Filter coffee tiramisu, baileys ice -cream
- **Chocolate fondant** 595
Hazelnut kalakand, vanilla ice cream
(Please allow 15 minutes for serving)

