

Swarna

Signature Journey

Swarna's Signature Touch

Tickle Your Palate with Our Innovative Bites

Chakotre Ka Sherbet

Tantalize Your Experience with a Cold Indian Soup. Pioneering in the History of Indian Cuisine. This Unique Creation is Accompanied by a Spice Connoisseur, Muddling Fresh Herbs & Spices with Himalayan Pink Salt. This will remind you of The Spring Season Providing the Best of Citrus Produce

Karwari Rattan

The Iconic Land Of "Rawa Fry", Known For Its Traditional Cooking Techniques And Spice Mixes Using The Best Of Seafood. This Port Had an Important Role in the Spice Trade, Which Brings a Lot of Influence to Cuisine

Punjab Da Makkhan

Using One of the Ancient Cooking Equipment, "Tandoor", Providing Unique Textures and Smoky Flavors to the Meats and Seafood. One Of The Healthiest Cooking Styles, Using In-House Churned "Ghee", Yoghurt, And Master Spice Blends And Flavored Salts To Pep Up The Palate

Wazwaani Dawaat

Cuisine of the Kashmiri Muslim Clan, Using "Khassi" Lamb as Their Major Source of Protein by Turning into Various Preparation. Using Unique Flower Extracts, Spices in Cooking and Turning Main Grains into Delicious Breads

Kissa Nazirabad Ka

From The Busy Streets Of Nazirabad "Lucknow", The Aroma Of "Kewda" Will Trap All Your Senses In No Time, Where You Can Never Get Enough Of Meat On Your Plate. Street Food at Its Best

Curry Ka Khazana

"The heart of India is in curry" chef Bharat brings the travel trails through this curry experience. An Assortment of spices with meats and hand-picked "Gucchi". Accompanied by 48 hours simmered pure love "Dal Swarna" with hand crafted breads

Daulat ki Chaat

Hand churned butter, a secret recipe from the Chef's family




Thandai ka Dahi

End your meal with a cooling spice mix with yoghurt

Mukhwaas

An array of mouth fresheners and digestives to tickle your palate at the end of your meal

250 per person for BB Guests
95 Food Credit for HB/FB Guests

 Flavours of Health,  Hot, (A) Contains Alcohol,  Contains Shell Fish
(V) Vegetarian Options, (N) Contains Nuts, (P) Contains Pork, (GF) Gluten Free
Should you have any specific dietary requirements or allergies, please do advise your server
All prices are in US\$ and are subject to 10% service charge & prevailing government taxes

Swarna

Signature Thali

The Sanskrit word Thali translates to Plate. In traditional Indian cuisine, Thali signifies an ancient cultural tradition where a variety of food is served arranged on a round platter. This concept has remained unchanged for more than 1,000 years. Whilst it is not clear when the Thali took its current form, it has been generally accepted that it emerged from detailed studies of food and its effects on *Sadhana* (a form of yoga practice) during the Vedic times. It was, in all probabilities, refined into its current form by the science of Ayurveda. The beauty of the Thali is that this scientific approach to nutrition is an integral part of Indian culture. In today's India, 29 States and 7 Union territories serve different dishes in their traditional Thali - even if you travel only a short distance, you might already find a new variety of traditional Thali served to you.

A Thali is a complete meal and provides a balanced diet. Thali roughly corresponds with the concept of the food pyramid which is a relatively new scientific approach to a healthy diet and the result of modern research in the field of nutrition. It is thus interesting to note that the ancient Thali already corresponded so closely with the modern notion of healthy eating and the recommended variety of food sources.

The Swarna Thali is a blend of degustation dishes from various regions of India, consisting of several preparations of vegetable, meat and seafood dishes. All accompanied by rice, bread and desserts, and served in small copper bowls called *Katori* on a traditional Indian plate. The Swarna Thali is a very balanced meal containing the following traditional dishes:

Murgh

Urdu word that means 'bird' or 'fowl'. Here in Swarna, we use corn fed baby chicken

Mutton

The meat of an adult lamb is called mutton. For Swarna, we brought a special variety of mutton leg called Jaipur *Mutton*

Machli

Means fish; Indian fish dishes are very famous. Here in Swarna, we use the best quality of warm water fish and sweet water fish

Jhinga

In India, prawns are commonly called *Jhinga*, *Chingri*, or *Sungat* in the Hindi and Marathi languages. It is called *Eraa* in Tamil Nadu, *Chemmeen* in Kerala and *Royya* in Telugu

Jhinga Machli

In India, people have always been ambivalent about the lobster. You will find lobster dishes in some of the cuisines of Kerala, Goa, Mangalore and all coastal areas, but on closer examination, most will turn out to be prawn recipes adapted for lobster and they will all work just as well with prawns

Paneer

The word *Paneer* is of Persian origin, it came to India with Persis in the 8th century. It is an unaged, acid-set and non-melting farmer cheese or curd cheese made by curdling heated milk with lemon juice

Dal

Lentils are called Dals in India. A variety of beans are available in the Indian cuisine and often different beans are mixed to prepare a wholesome protein substitute for animal products

Dahi

Yoghurt, *Raita*, and *Lassi* are the main milk products that are traditionally served along with Indian food

Sabji

The dictionary meaning is 'greenness' or 'Vegetables'. With India being a tropical country, nature has provided for a lavish spread of vegetables. These are seasonally prepared with various spices and served dry or in gravy. While there are specialties, each family has its own version of the recipe allowing for individual expression and creativity. Here in Swarna, we brought some unique curries and spelled dishes

Breads

Indian breads are generally made of whole wheat, such as *Chappati*, *Roti* and *Paratha*. Some breads are also made out of white wheat flour, such as *Nan* and *Puri*. There is an amazing variety of Indian breads available at Swarna. Ask your server for the daily special bread variety

Chawal

These are rice dishes. While breads are made of wheat, millet or corn and served as a first course along with dals and dry vegetables, rice is often served as a second course, generally to be enjoyed with gravy. Some rice dishes are a complete meal by itself, such as *Pulao*, *Biryani* or sweet dishes

Sah Bhojan or Side Dishes

There are a variety of side dishes and sauces that are traditionally served with every Indian dish, a custom that creates the famous richness of the Indian cuisine. *Pachadi*, *Chutneys*, *Papads* and salads are the most popular sides




Methai

These dishes are sweet dishes and are often eaten as part of the entire meal, as opposed to at the end of a meal as a dessert. This relates to an important concept in *Ayurveda* to provide the palate with all contrasting tastes and a rich sensory experience. Indian sweets are generally made of milk, grains and vegetable cooked in ghee, oil or sugar syrup

“Atithi Devo Bhava”

Chef Francis CP
Executive Chef

250 per person for BB Guests
95 Food Credit for HB/FB Guests

 Flavours of Health,  Hot, (A) Contains Alcohol,  Contains Shell Fish
(V) Vegetarian Options, (N) Contains Nuts, (P) Contains Pork, (GF) Gluten Free
Should you have any specific dietary requirements or allergies, please do advise your server
All prices are in US\$ and are subject to 10% service charge & prevailing government taxes