

Culinary Mastery

After years of being a torchbearer in Mughlai dining, Ustaadi, which fittingly means mastery has now graduated from regional to international, gaining mastery over every aspect of eating out.

This new culinary chapter promises to be even more fulfilling than its previous avatar. From signature Indian delicacies to delicious International delights, Ustaadi will take you on a culinary journey around the world.

The brainchild of Chef Chetan Sethi and co-founder Munib Birya, who have collaborated once again since their iconic Zaffran innovation, Ustaadi aims to be wholesome, lip-smacking dining that has something for every one.

*After all, at
Ustaadi it is
not just about
the mastering
of a meal, it
is about acing
the entire
experience.*

USTAAD

All Day

Breakfast

French Toast	225
choice of cinnamon-sugar or masala	
• 2 Eggs Boiled / Sunny Side Up / Over Easy/scrambled	175
• 2 Egg Omelet	
(plain / masala / mushroom / herbs)	
add chicken or cheese	50
Egg Bhurji	175

Indian

Starters

• The Tandoori	Full/Half
chicken marinated in greek yogurt seasoned with traditional tandoori spices and roasted whole over charcoal embers	650/375

Indian Tikkas

- The Paneer Tikka** 295
a classic preparation of cottage cheese seasoned with traditional tandoori spices & finished in the clay oven
- **The Chicken Tikka** 330
a global favourite... boneless chunks of chicken seasoned with traditional tandoori spices & finished in the clay oven
- **Ghee Roast Chicken** 330
the fiery flavors of kundapur spices manifest in this delicious tangy chicken kebab basted with pure ghee
- **Cheesy Chicken Kebab** 345
char-grilled chicken bolsters with molten chilli cilantro
- Achari Paneer Tikka** 295
cottage cheese chunks permeated with piquant pickling spices & roasted on skewers
- Bharwan Mushroom** 295
tandoori mushroom caps bursting with molten chilli cilantro cheddar
- **Murg Malai Tikka** 330
succulent morsels of char-grilled chicken marinated in cream, cheese & aromatic spices
- **The Chicken Tikka** 330
a global favourite... boneless chunks of chicken seasoned with traditional tandoori spices & finished in the clay oven
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- **Cheesy Chicken Kebab** 345
char-grilled chicken bolsters with molten chilli cilantro

Indian Seekh

- **Murg Nizami Seekh** 325
char-grilled skewers of chicken mince, artfully blended with fresh ginger, garlic, chilli, cilantro & royal spices
- **Gosht Lahori Seekh** 495
hand-crafted from ground lamb seasoned with our in-house spice blend and tenderly finished on skewers

Halabi Seekh Kebab 495

Indian

Gravies & Curries

VEGETARIAN

- Paneer Makhni** 295
a classic dish of tender cottage cheese morsels gently warmed in a rich and buttery tomato-cream gravy
- Paneer Tikka Masala** 295
tandoor roasted cottage cheese chunks finished with a thick masala gravy
- Paneer Bhurjee** 295
cottage cheese scrambled with onion, tomato, green chilli, cilantro & street style spices
- Ustaadi Subz Handi** 295
a rich saffron laced gravy of fresh garden vegetables
- Kolhapuri Tarkari** 275
a fiery and distinctive gravy of fresh field vegetables seasoned with a coconut & roasted chilli masala

CHICKEN

- **Chef Chetan Sethi's Signature Butter Chicken** 325
shredded tandoori chicken in a rich & buttery tomato gravy redolent with the fragrance of kasuri methi
- **Murg Mussallam** 665
mughlai style roast chicken accompanied with a robust flavored chicken mince sauce & boiled eggs
Boneless add 100
- **Murg Tikka Masala** 325
spicy char-grilled chicken chunks in a thick tangy tomato masala

● Non
Vegetarian

Taxes extra as applicable. All meats are halal. In case of any food allergies please inform the server. Jain options available, please ask your server.

- **Murg Anarkali** 325
mughlai meets the deccan in this rich & spicy tomato curry of boneless chicken chunks
- **Murg Afghani** 325
succulent morsels of boneless chicken in a rich browned onion & cashewnut gravy presented with a fried egg veil
- **Murg Jahangiri** 325
the calorie conscious chicken gravy... maximum taste with minimum dairy fat

Indian Lamb

- **Ustaadi Raan Masala** 1495
slow cooked leg of lamb served with masala roast gravy
- **Dum Handi Gosht** 495
a bhuna-style gravy of boneless lamb finished dum-pukht style
- **Rogan Josh** 525
an aromatic & spicy kashmir valley delicacy with the vibrant hues of ratan-jot

Indian Biryanis, Etc.

- **Subz Biryani** 375
- **Paneer Tikka Biryani** 395
- **Baida Biryani** 350
- **Murg Biryani** 425
- **Chicken Yakhni Pulao** 375

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●	• Murg Tikka Biryani	450
	• Gosht Biryani	495
	• Gosht Seekh Biryani	495
	• Raan Biryani serves 4-6	1576
	• Boti Yakhni Pulao succulent morsels of grilled lamb served over long grain rice slow cooked in flavorful lamb stock	495
	DAL KHICHDI	275
	add spinach	50
	add vegetables	100
	• add chicken tikka	150

Indian Staples

DAL

Dal Tadka	250
Dal Fry	250
Steamed Rice	175
Jeera Rice	195
Biryani Rice	225

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INDIAN BREADS

Tandoori Roti / Tandoori Kulcha	45
Butter Roti / Butter Kulcha	55
Laccha Paratha / Pudina Paratha	75
Naan / Roomali Roti	65
Butter Naan / Butter Roomali	75
Garlic Naan / Pudina Naan	85
Cheese Naan / Cheese Garlic Naan	125

Indian Sides

RAITAS

Plain Curd / Cumin Mint Raita	75
Vegetable Raita / Boondi Raita	95
Papad (Roasted / Fried)	30
Masala Papad (Roasted / Fried)	55

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Asian Soups

Hot & Sour Soup

With Veg & Chicken

150

- with chicken 175
- with prawns 210

Manchow Soup

With Veg & Chicken

150

- with chicken 175
- with prawns 210

Sweet Corn Soup

With Veg & Chicken

150

- with chicken 175
- with prawns 210

Asian Starters

Crispy Seaweed

paneer

295

- chicken 325
- fish 395
- prawns 495

basil chicken

360

Kung Pao

potato

275

paneer

295

- chicken 325
- fish 395
- prawns 495

- Korean Chargrilled Smoked Chicken 325

- Cashewnut Chicken In Roasted Chilli Sauce 345

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Asian Curries

steamed Rice [175]z

Thai Green Curry / Red Curry

with garden vegetables & tofu

- | | |
|----------------|-----|
| | 445 |
| ● with chicken | 495 |
| ● with prawns | 545 |

Asian Chindian Stir-Fries

stir-fries may be ordered 'dry' as starters or with 'gravy' as a main dish to accompany rice or noodles. please let your server know your preference

Butter Garlic

vegetables

- | | |
|-----------|-----|
| | 295 |
| ● chicken | 325 |
| ● fish | 395 |
| ● prawns | 495 |

Sichuan

paneer

- | | |
|-----------|-----|
| | 295 |
| ● chicken | 325 |
| ● fish | 395 |
| ● prawns | 495 |

Shanghai

paneer

- | | |
|-----------|-----|
| | 295 |
| ● chicken | 325 |
| ● fish | 395 |
| ● prawns | 495 |

Chilli

paneer

- | | |
|-----------|-----|
| | 295 |
| ● chicken | 325 |
| ● fish | 395 |
| ● prawns | 495 |

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Manchurian

veg.	275
● chicken	325
● fish	395
● prawns	495

Black Pepper

paneer	275
● chicken	325
● fish	395
● prawns	495

Asian Rice & Noodles

Steamed Rice 175

Fried Rice / Sichuan

with vegetables	275
● with chicken	295

Triple Sichuan Fried Rice

with vegetables	325
● with chicken	345

Hakka Noodles / Sichuan Noodles

with vegetables	275
● with chicken	295

Pan Fried Noodles

● with vegetables	325
● with chicken	345

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