

The Oberoi Group has always prioritised the health and wellbeing of our guests and colleagues with exacting standards of cleanliness and hygiene.

This document will give you an insight into the measures we are taking to ensure your safety and wellbeing in the true spirit of the *Oberoi Dharma*: with the guest at the heart of everything we do.

1. All touch points in the restaurant like door handles, furniture, electronic devices, counter tops, table-tops, etc. are cleaned continuously using a sanitiser/disinfectant.
2. Protocols are in place for the team in the kitchens, restaurants, in-room dining, and banquet halls to sanitise their hands every time they serve food or touch food related items.
3. All supplies and materials are sanitised before being admitted into the hotel premises.
4. Correctly formulated hand sanitisers are in place in all public spaces and include the entrances, lobbies, corridors, business centres, cloak rooms, etc.
5. Masks and disposable gloves are being worn by all team members at all times and changed frequently.
6. Restaurants seating has been reconfigured to ensure safe distances are maintained between guests.
7. Menus will be sanitized after each use. A QR code is also available for reading the menu.
8. Temperature readings of non-resident guests are taken at the entrance of the hotel. Temperature readings of resident guests and team members are also taken twice a day.
9. Food will be served pre-portioned to reduce touch and maintain social distancing.
10. Buffets will not be served to ensure that freshly prepared food is served to guests, and to minimize touch by many people.
11. To ensure all standards and protocols are adhered to, the hotel has a dedicated Hygiene and Safety Manager.

## *Ji Aayan Nu*

Surrounded by 8000 acres of natural Siswan forest and literally meaning 'forest' in Sanskrit, "Kaanan" stands majestic on a high-ground, overlooking the lake and featuring alfresco and indoor dining

Dinner at Kaanan is a delectable treat and journey of Indian food culture that draws influence from the rich cooking techniques of Indian culture

Our Chefs have researched and taken inspiration from across the diversity of India to showcase regal kebabs, traditional recipes as well as popular comfort cuisines in this enchanting forest setting

Immerse into the heartiness of Indian culinary art at our exclusive restaurant preserved in nature

Should you have any dietary preferences, the chef would be happy to assist. 18% Goods & Services Tax is applicable on all prices. We levy no service charge.



Spicy



Chef Recommendation



Gluten Free



Vegetarian

## APPETISER

### **Palak and bhindi chaat Rs. 850**

*crisp fried baby spinach and okra marinated with Indian spices, sweet yoghurt; mint &, saunth chutney*

### **Dahi bhalla, baked yoghurt & tamarind sorbet Rs. 850**

*urad dal dumplings soaked in sweetened yoghurt, tamarind chutney*

### **Subz galouti Rs. 850**

*beetroot, mushroom, spinach with tomato relish, smoked yogurt, papaya relish*

### **Kaanan kebab platter**

*paneer tikka, dahi kebab, malai broccoli, tandoori aloo, corn seekh Rs. 1200*

*fish tikka, chicken tikka, tandoori jhinga; reshmi kebab, lamb seekh, shammi kebab Rs. 1400*

### **Fish tikka Rs. 950**

*Bengal mustard, smoked yoghurt, mint chutney*

### **Tandoori murgh Rs. 900**

*half chicken marinated with pounded spices, cooked in clay oven*

### **Murgh malai kebab Rs. 900**

*chicken marinated in yoghurt, cream, cardamom*

### **Galouti kebab Rs. 950**

*mince lamb galettes smoked with clove cooked on griddle*

## SOUP

### **Mulligatawny Rs. 350**

*steamed rice , ginger and curry leaf*

### **Tamatar shorba Rs. 350**

*ginger, coriander*

### **Army camp chicken Rs. 400**

*fried onion, mint julienne*

### **Paya Rs. 400**

*lamb trotter soup, inspired by Sodhi version of Jalandhar*

## KAANAN SPECIAL



### **Tandoori Salmon Rs.2100**

*Brandy flavoured fish fumet, potatoes, fenugreek leaves cooked in a clay oven*



### **Raan Rs. 1800 (Serves Two )**

*spicy potatoes, garlic naan*



### **Atta Chicken Rs.1800**

*dough wrapped roastchicken, a popular version from Kot kapura, Punjab*



### **Tandoori lamb chops Rs. 2700**

*green pea upma, pan seared assorted mushrooms*

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## MAIN COURSE



  **Rajma with Kolhapuri vegetable puff Rs. 1050**  
*red kidney bean curry and steamed rice*



**Makhan fish Rs. 1350**  
*pomegranate, carrot mayonnaise, onion and mint chutney*



**Kadhai paneer Rs. 1050**  
*paneer cooked with onion, tomatoes and capsicum*

**Palak paneer Rs. 1050**  
*cottage cheese cooked with spinach, onion and tomato*



  **Amritsari aloo wadiyan Rs. 1050**  
*potatoes cooked with onion, tomatoes and urad dal dumplings*



  **Gobhi ki kurchan Rs. 1050**  
*cauliflower with ginger and tomatoes*

  **Bhindi do pyaaza Rs. 1050**  
*okra cooked with onion and tomatoes*


  **Baigan ka bharta Rs. 1050**  
*roasted aubergine with onion, tomatoes and red chillies*

**Aloo bukhara kofta Rs. 1050**  
*paneer dumpling cooked in mild spice gravy*

  **Amritsari choley Rs. 1050**  
*chickpeas with onions, ginger and cumin*

  **Punjabi kadhi Rs. 1050**  
*mustard tempered yoghurt with gram flour dumplings*



**Punjabi fish curry Rs. 1350**  
*fish cooked with onion and tomatoes, inspired from Jalandhar*

 **Chicken curry Rs. 1250**  
*chicken served on the bone in a tomato and onion curry*


**Butter chicken Rs.1250**  
*chicken in a creamy tomato gravy, finished with dried fenugreek*

  **Rahra gosht Rs. 1350**  
*braised spring lamb with ginger, garlic and freshly ground spice blend*





## ACCOMPANIMENTS

  **Dal makhani Rs. 500**  
*black lentil simmered with tomatoes and spices*

**Dal tadka Rs. 450**  
*yellow lentils tempered with cumin seeds*

**Biryani**  
 **vegetable Rs. 1050**  
**chicken or lamb Rs. 1250**

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### **Breads Rs. 175**

*chilli garlic naan, butter naan, sundried tomato naan, cheese naan  
pudina laccha paratha, Amritsari kulcha, Jodhpuri paratha*

**Chicken tikka paratha, keema kulcha Rs. 250**

### **DESSERT**

**Inspired from the streets of Amritsar and Ludhiana**

#### **Phirni Rs. 375**

*pudding made with milk, rice and saffron*

#### **Malai Kulfi Rs. 375**

*faluda, rose syrup*

#### **Rasmalai Rs. 375**

*Chhena, creamy milk, pistachio*



#### **Gulab Jamun Rs. 375**

*reduced milk dumplings in sweet rose syrup*



#### **House-made Ice-cream**

*two gud ice-cream, patiala peg ice-cream  
paan ice-cream*



#### **House-made Ice-cream Sampler Rs. 475**



#### **Indian dessert platter Rs. 475**

*paan icecream, malai kulfi and rasmalai*

### **COLD BEVERAGES**



#### **Mattha Rs. 350**

*salted yoghurt shake with roasted cumin seeds, black salt and coriander*

#### **Kesar wala badam doodh Rs. 375**

*saffron and almond milk*

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## BEVERAGE MENU

### **Aperitifs** **30 ml**

Campari Bitter Rs. 550

### **Beer**

Hopper Witbier Rs. 650

Hopper Blonde Rs. 650

Hoegaarden Rs. 650

Corona Rs. 550

Kingfisher Premium Rs. 400

### **Vodka**

Ciroc Rs. 725

Absolut Elyx, Ketel one Rs. 625

Absolut Rs. 475

### **Gin**

Bombay Sapphire, Tanqueray Rs. 675

Beefeater Rs. 475

### **Scotch Whisky**

#### **Blended**

Johnnie Walker King George Rs. 3000

Johnnie Walker Platinum Label 18 YO Rs. 950

White Walker by Johnnie Walker Rs. 875

Johnnie Walker Gold Reserve, Chivas Regal 18 YO Rs. 825

Johnnie Walker Double Black Rs. 775

Johnnie Walker Black Label, Chivas Regal 12 YO Rs. 675

Ballantine's 12 YO Rs. 625

Johnnie Walker Red Label, J&B Rare Rs. 525

14.41% VAT will be applicable on above mentioned prices

We levy no service charge

**Single Malts** **30 ml**

**Islay Malts**

Lagavulin 16 YO Rs. 1150

**Highland Malts**

Glenmorangie 10 YO Rs. 725

Singleton 12 YO Rs. 675

**Isle of Skye Malts**

Talisker 10 YO Rs. 675

**Speyside Malts**

Glenlivet 18 YO, Glenfiddich 18 YO Rs. 1125

Glenlivet 15 YO, Glenfiddich 15 YO, Rs. 925

Cragganmore 12 YO Rs. 925

The Glenlivet 12 YO, Glenfiddich 12 YO Rs. 675

**Lowland Malts**

Glenkinchie 12 YO Rs. 975

**American Whiskey**

Jack Daniel's Rs. 925

**Rum**

Old Monk Rs. 375

Bacardi White Rs. 375

**Cognac**

Hennessy XO, Martell XO Rs. 1875

Martell VSOP Rs. 975

**Liqueurs**

Patron XO, Drambuie Rs. 550

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## **Classic Cocktails**

<b>French 75</b> Sparkling wine, gin, lemon juice, sugar syrup	Rs. 1050
<b>Tom Collins</b> Gin, fresh lime soda	Rs. 750
<b>Classic Martini</b> Gin, vermouth	Rs. 750
<b>Daiquiri</b> Rum, lime juice, sugar syrup	Rs. 750
<b>Mojito</b> Rum, lime chunks, brown sugar, mint leaves	Rs. 750
<b>Cosmopolitan</b> Vodka, Cointreau, lime juice, cranberry juice	Rs. 750
<b>Bloody Mary</b> Vodka, tomato juice, Worcestershire sauce, tabasco	Rs. 750
<b>Mint Julep</b> Whiskey, mint, lemon chunks, sugar	Rs. 750
<b>Old Fashioned</b> Whiskey, home made bitters, sugar	Rs. 750
<b>Margarita</b> Tequila, Cointreau, lime juice	Rs. 750

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## **Non Alcoholic Cocktails**

**Oberoi Signature House-made Gingerale** Rs. 375  
Fresh ginger and lime with lemonade

**Virgin Mojito** Rs. 375  
Fresh mint, lemon, sugar with lemonade

**Mint Slush** Rs. 375  
Mint, black salt, sprite

**Gauva Mary** Rs. 375  
Gauva juice, tabassco, chaat masala

**Italian Smooch** Rs. 375  
Diet coke, ginger juice, lemon, mint

**Very Very Berry** Rs. 375  
Guave juice, apple juice, cranberry juice, cranberry compote

**Flavoured Iced Teas** Rs. 350  
Lemon, peach, hibiscus and elderflower

**Smoothie and Lassi** Rs. 350  
Honey and banana, mango, papaya

**Cold Coffee** Rs. 350

## **Soft Beverages**

Oberoi Signature Healthy Vegetable Juice Rs. 350

Fresh Fruit Juices Rs. 350

Aerated Beverages Rs. 275

Fresh Lime Soda/ Fresh Lime Water Rs. 275

Himalaya Mineral Water 300ml Rs. 175

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## Wines & Champagne

### Wines by the glass

#### Champagne

Louis Roederer Premium Brut Rs. 1700

#### Sparkling Wine

Jacob's Creek, Chardonnay, Pinot Noir Rs. 750

#### WHITE WINE

Chinkara Cara, Victoria, Chardonnay Rs. 800

Baron Philippe de Rothschild Cadet d'OC, Chardon- Rs. 750

Sula, Sauvignon Blanc Rs. 750

#### RED WINE

Chinkara Cara, Victoria, Cabernet Merlot Rs. 800

Baron Philippe de Rothschild Cadet d'Oc, Cabernet Rs. 750

Sula, Cabernet Shiraz Rs. 750

#### CHAMPAGNES

#### Bottle

Dom Perignon Rs. 25000

Moët and Chandon Ice Imperial Rs. 10000

Moët and Chandon Rose Rs. 9500

Moët and Chandon Brut Imperial Rs. 6200

#### SPARKLING WINE

Jacob's Creek, Chardonnay, Pinot Noir Rs. 3000

Sula Rose Rs. 3500

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## WHITE WINES

### FRANCE

#### *Reisling*

Domaine Schlumberger, Les Princes Abbes, Alsace Rs. 6500

#### *Sauvignon Blanc*

Henri Bourgeois Sancerre 'Les Baronnes' Blanc Rs. 4000

#### *Chardonnay*

Baron Philippe de Rothschild Cadet d'OC Rs. 3000

### INDIA

#### *Sauvignon Blanc*

Sula Rs. 3000

### ITALY

#### *Cortese*

Gavi Di Gavi Marchesi Di Barolo Rs. 4000

#### *Chardonnay and Trebbiano*

Villa Fassini Toscana Rs 3000

### AUSTRALIA

#### *Chardonnay*

Chinkara Cara, Victoria Rs. 3200

Lindemans Premier Rs. 3000

### CHILE

#### *Chardonnay*

Vina Tarapaca Rs. 3200

Antiguas Reservas, Cousino-Macul, Maipo Valley Rs. 3000

### NEW ZEALAND

#### *Sauvignon Blanc*

Palliser Estate, Martinborough Rs. 3200

Villa Maria, Marlborough Rs. 4000

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## RED WINES

### ITALY

#### *Nebbiolo*

Barberesco DOCG, Marchesi di Barolo Rs. 11000

Barolo, Marchesi di Barolo Rs. 7000

#### *Sangiovese, Merlot, Cabernet Sauvignon*

Marchesi de Frescobaldi Chianti Rufina Rs. 6000

Riserva DOCG, Castello Di Nipozzano

#### *Barbera*

Barbera d'Alba, Marchesi di Barolo Rs. 4000

#### *Sangiovese, Merlot*

Marchesi de Frescobaldi Chianti DOCG Rs. 3500

Castiglioni Estate

#### *Sangiovese*

Marchesi de Frescobaldi Pater, Toscana Rs. 3500

### FRANCE

#### *Grenache, Syrah, Mourvedre*

Châteauneuf-du-Pape Rs. 7500

#### *Cabernet Sauvignon*

Baron Philippe de Rothschild Cadet d'Oc Rs. 3000

### AUSTRALIA

#### *Cabernet Merlot*

Chinkara Cara, Victoria Rs. 3200

#### *Cabernet Shiraz*

Lindemans Premier Selection Rs. 3000

### CHILE

#### *Cabernet Sauvignon*

Vina Tarapaca Rs. 3000

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We levy no service charge

## **INDIA**

### ***Shiraz***

Sula, Rasa Rs. 4000

### ***Cabernet Shiraz***

Sula Rs. 3000

### **Gourmet Teas**

Rs. 350

Oberoi Blend, Assam, Camomile, Darjeeling

English breakfast, Earl Grey, Jasmine, Green

### **Coffee selection**

Rs. 350

Americano, Café Latte, Café Mocha, Cappuccino

Espresso, Machiato

18% Goods and Services Tax will be applicable on above mentioned prices

We levy no service charge