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MICHELIN 2023

MICHELIN 2024

MICHELIN 2025

MICHELIN 2026

NAMAK'S SIGNATURE

Namak's Tandoori Platter (D, C, MU, N) Đ195
Chef Special Selection of Smoked Meat and Seafood

Namak's Shakahari Platter (D, G, N, MU, V) Đ120
Chef's Choice Kebab and Charcoal Cooked Vegetables

SOUP

Pink Pepper Shorba (D, G, V) Đ45
Himalayan pepper, tomato broth

Imperial Chicken Cappuccino (D, G) Đ45
Southern chicken soup, curry foam

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D), Mustard (MU), Sesame Seeds (SS), Shellfish (SH), Locally Sourced

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CHAAT GALI

Ghazi Guava (D, G, V) Đ50

Pink Guava Yogurt, Spiced Potatoes, Pomegranate Pearls

Avocado Mango (G, VG) Đ50

Mango Salsa, Spiced Hass Avocado, Granny Smith Broth

Pindi Chole (D, G, V) Đ50

Ludhiana Ke Chole, Pinwheel Samosa, Sirka Pyaz

Dilli 6 (D, G, V) Đ50

Crispy Spinach, Inji Pulli, Mint Chutney, Kala Chat Masala

Maharaja's Chaat (D, G, V) Đ75

Golden Shell, Spiced Potatoes, Cumin, Yogurt and Chutneys



Dilli 6 – Palak Patta Chaat

A classic chaat from Old Delhi, where crisp spinach leaves meet sweet, sour, and spice in perfect balance. Layered with chutneys and textures, this dish captures the restless energy of Dilli's oldest lanes.

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APPETIZERS

Vegetarian (V)

Lucknow Truffle Gilawat (D, G, N) Đ75

Mushroom Gilawat, Saffron Parantha, Truffle Cream

Claypot Paneer, Peanut Chutney (D, M, N) Đ90

Cottage Cheese, Gochugaru, Basil, Pickling Spices, Quinoa Bhel

Royal Truffle Broccoli (D, N) Đ75

Broccoli Florets, Truffle Butter, Torched Parmesan, Sundried Tomato Chutney



Lucknow Truffle Gilawat

A rare legacy dish from Nawabi era of Lucknow. Melt-in-the-mouth version of Galawat Kebab infused with aromatic truffle for a rich, modern twist on a royal classic.

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APPETIZERS

Non-Vegetarian

Lehsuni Jheenga, Balchao (S, N, MU, C) Đ125

Burnt Garlic Prawns, Goan Pickle, Smoked Lemongrass Khichdi

Beer Bottle Lamb Chops, Doon (D, MU, N) Đ130

East India Dry Rub, Pickled Onions

Rajputana Laal Maas Seekh (D) Đ125

Coriander Root, Lamb, Tomato Chilli Gravy

Bebe's Patiala Chicken (D, N, MU) Đ85

Yogurt and Deggi Chilli Chicken, Garam Masala, Whey Sauce

Tangra Chicken Masala (D, G, SS) Đ85

Fried Chicken, Smoky Tangra Spices, Lemon Dust



Bebe's Patiala Chicken

A home-style Patiala preparation, named after the bebes who cooked by memory and instinct. Boneless chicken slow-cooked in yogurt, and gentle Punjabi spices — comforting and deeply personal.

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MAIN COURSE

Vegetarian (V)

Paneer Pasanda (D, N) Đ95

Cottage Cheese Stuffed with Nuts, Cooked in a Tomato Cashew Gravy

Subz Vilayiti (D,N) Đ70

Seasonal Exotic Vegetables Cooked in a Spiced Tomato Gravy

Masala Kairi Bhindi (D, N) Đ80

Gram flour fried okra served with masala cashew gravy, topped with raw mango slivers

Methi Matar Malai (D, G, N, S) Đ75

Green Pea & Edamame Kofta, Fenugreek Gravy

Maa Ki Daal, Confit Garlic (D) Đ55

Dheemi Aanch Ki Dal, Methi, Makkhan



Masala Kairi Bhindi

A seasonal North Indian pairing of tender okra and raw mango. Lightly spiced, tangy, and bright — a reminder of Indian summer cooking.

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MAIN COURSE

Non-Vegetarian

Namak's Jheenga, Gingelly (C, SS) Đ120

Kolhapuri Prawns, Sesame Furikake

Travancore Curry, Garlic Jam (F, MU) Đ120

Masala Sea Bass, Coriander Root, Garlic Jam

Rogan Josh (D) Đ110

Wazwan Mutton Curry, Kashmiri Chillies, Aniseed Oil

GT Karnal Kukkad (D,N) Đ95

Dhaba Style Murgh from The Pitstop of Truck Drivers

Kunna Gosht, Burnt Garlic (D) Đ120

Spinach, Lamb, Ginger

Old Delhi Butter Chicken (D, N) Đ95

Post-Partition Tandoori Chicken, Tomato and Cashew nut Gravy



GT Karnal Kukkad

Inspired by the dhabas lining the Grand Trunk Road near Karnal. Chicken cooked in a robust onion-tomato masala, carrying the smokiness and generosity of highway cooking.

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BIRYANI, PULAO, & RICE

Royal Court Edition (Served with Burani Raita)

- Masala Prawns (D, G, C, N) Đ125
- Pudina Gosht (D, G, N) Đ115
- Murgh (D, G, N) Đ95
- Subz (D, G, N) Đ85

Pulao (VG)

- Jeera Đ40
- Zafrani Đ40
- Caramelised Onion Đ40
- Peas Đ40
- Murgh Tikka Masala Chawal (D, MU) Đ60

Biryani Rice Đ40

Steamed Basmati Rice Đ35

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BREADS

Murthal Ke Kulche

- Truffle & Parmesan (D, G) ৳35
- Sundried Tomato Basil (D, G) ৳35
- Aloo Anardana (D, G) ৳35
- Presidential (D, G, N) ৳45
- Bhatti Ka Murgh (D, G) ৳45

**Served with yogurt, sirka pyaz, mint chutney, pickle & masala makkhan*

- Naan (Plain) (G) ৳14
- Naan (Garlic) (D, G) ৳14
- Naan (Butter) (D) ৳14
- Roti (Plain) (G) ৳14
- Roti (Butter) (D, G) ৳14
- Lachha Parantha (Plain) (G) ৳18
- Lachha Parantha (Butter, Mint, Chilli, Masala) (D, G) ৳18
- Multigrain Roti (G) ৳18

SIDES

Raita (D) ৳15

Plain

Raita (D, MU) ৳20

Burani, Boondi, Garlic Pachadi, Mixed Vegetable

Green Salad (VG) ৳20

Freshly Carved Cucumbers, Tomatoes, Onions, Green Chilli and Masala Lemon

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
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MISHTHAN

Vegetarian (V)

Kaapi Ghewar, Nolen Gur (D, G, N) Đ55

Rajasthani Ghewar, Filter Kaapi Rabri

Masala Chai Tres Leches, Cardamom Mousse (D, G, N) Đ50

Chai-Infused Sponge, Green Cardamom Mousse, Rasmalai Sauce

Gulab Jamun Parfait (D, G, N) Đ45

Soft Gulab Jamuns, Layered with Rose Rabri

Mango Three Ways (D, G, N) Đ50

Mango Cassata, Saffron Mousse, Candied Fruits



Kaapi Ghewar, Nolen Gur

A cross-regional dessert — Rajasthani ghewar infused with South Indian filter coffee, sweetened with Bengal's nolen gur. Crisp, aromatic, and quietly complex.

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
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For bookings & inquiries: Call: +971 2 698 8137 | Email: reservation.table@dusit.com