

Experience a journey of flavour

HSWA'S

INDIAN CONTEMPORARY CUISINE



Good food brings us together

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

Asha

ASHA BHOSLE





Mocktails

STRAWBERRY PASSION MASH Strawberries & passion fruit muddled with lemon, topped with lemonade & scented with rose water.	BD 2.500
TRULY BERRY Strawberries, blackberries & raspberries muddled with mint leaves, lengthened with lemonade.	BD 2.500
ROSE JAM ICED TEA Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.	BD 2.500
GINGER MOSCOW MULE Ginger & mint muddled with lime, lengthened with lemonade.	BD 2.500
LEMON & PASSION FRUIT ICED TEA Lemon muddled with passion fruit, topped with freshly brewed tea.	BD 2.500
FRUIT COCKTAIL Strawberries & banana blended with mango juice & a dash of grenadine.	BD 2.500
MINT LEMONADE Fresh lemon blended with fresh mint.	BD 2.500





Mocktails

DELHI DEVIL

BD 2.500

Pomegranate & mint muddled with lemon juice & ginger syrup, lengthened with lemonade.

BACKWATER DELIGHT

BD 2.500

Coconut purée muddled with lime, mint & ginger, topped with pineapple juice.

THE POPCORN FIST

BD 2.500

Bold espresso with popcorn syrup, caramel, cream & a crispy popcorn garnish – a cinematic delight for your taste buds.

SPICED PUMPKIN MANGO

BD 2.500

Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus & a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.

SMOKE IN STAR

BD 2.500

Exotic blend of pineapple, toffee, peppermint, lemongrass & star anise, crowned with burnt marshmallow. Unforgettable.

CUCUMBER CUDDLES

BD 2.500

A crisp, refreshing blend of muddled cucumber, basil & pomegranate syrup, topped with zesty lemonade for a delightful relaxation.

STRAWBERRY MOJITO

BD 2.750

Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.

PASSION FRUIT MOJITO

BD 2.750

Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.





Mocktail pitchers

STRAWBERRY PASSION MASH BD 5.800

LEMON MINT BD 5.800

LEMON & PASSION FRUIT ICED TEA BD 5.800

GINGER MOSCOW MULE BD 5.800





Lassi

LASSI BD 2.500

Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI BD 2.500

Yoghurt blended with mint leaves.

STRAWBERRY & COCONUT LASSI BD 2.750

Yoghurt blended with strawberry & coconut purée.

MANGO LASSI BD 2.750

Yoghurt blended with mango purée.

MANGO & GINGER LASSI

Yoghurt blended with ginger & mango purée.

BD 2.750



Juices

FRESH LIME SODA BD 2.500
ORANGE BD 2.500
MANGO BD 2.500

Soft drinks

(REFILLABLE COMPLIMENTARY)

PEPSI	BD 1.500
DIET PEPSI	BD 1.500
7UP	BD 1.500
DIET 7UP	BD 1.500
MIRINDA	BD 1.500

Water

STILL WATER BD 1.650 SPARKLING WATER BD 1.850





Soups

DAL SHORBA

BD 2.700

A traditional curried yellow lentil soup. A timeless classic.

MURG NIZAMI SHORBA

BD 2.700

A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

Salads

GREEN SALAD

BD 3.500

Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.

ROASTED POTATO SALAD

BD 3.500

Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.

CHICKEN TIKKA SALAD

BD 4.750

Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

SUMMER SALAD

BD 4.250

Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.





Appetisers

ALOO MATAR KI TIKKI Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.	BD 3.250	ALOO CHATPATE Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.	BD 3.900
PALAK CHAAT O Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.	BD 3.500	CHICKEN 65 Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.	BD 4.750
SAMOSA Cheese Ø / Vegetable Ø / Chicken Tikka / Mixed Selection	BD 3.500	PRAWN KOLIWADA Batter fried prawns spiced with curry leaves, ginger, black peppercorns & capsicum.	BD 5.000
		ASHA'S SHARING PLATTER Our favourite selection of appetisers.	BD 7.500



Kebabs

MUSHROOM KURKURE Battered deep-fried mushrooms stuffed with cheese & bell peppers.

ALOO KHUSHNUMA

Potato barrols stuffed with

Potato barrels stuffed with paneer & dry fruits charred in the tandoor & napped with a royal mussallum gravy.

BD 5.800

PANEER KA SOOLA
Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard.

BD 4.450

VEGETARIAN PLATTER
A selection of Mushroom Kurkure, Paneer Ka Soola

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".

& Aloo Khushnuma.



Kebabs

TANDOORI CHICKEN TIKKA

BD 7.500

Succulent chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic.

CHICKEN MALAI KEBAB

BD 7.500

Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.

TANDOORI FISH

BD 8.000

Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.

GOSHT SEEKH KEBAB

BD 8.000

Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.

JHINGA JAIPURI

BD 9.000

Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.





Platters

SPECIALITY PLATTER

A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.

EMPEROR PLATTER

A combination of the emperor's favourite kebabs–Murg Malai, Chicken Tikka, Tandoori Machli, Jhinga Jaipuri & Lamb Seekh Kebab served with cheese garlic naan.

Sizzlers

BD 10.000 PRAWN KHURCHAN

Pan-sautéed prawns tossed with garlic, bell peppers & tomato in makhani gravy flavoured with sweet paprika & fenugreek.

NIHARI RAAN

Boneless leg of lamb marinated overnight & slow cooked for hours, char-grilled in a tandoor & served with a rich velvety sauce of saffron & kewra.

BD 10.000

BD 12.500

BD 15.500



MURG KALIMIRCH

BD 5.500

Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI

BD 6.800

Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

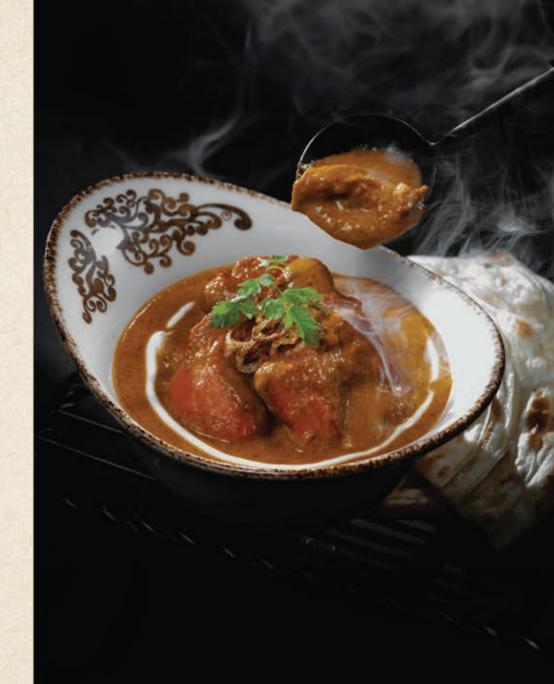
BD 7.000

MURG MAKHANI (BUTTER CHICKEN) Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA

BD 7.000

Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.





FISH MASALA

BD 7.500

Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

PRAWN MASALA

BD 8.500

Prawns cooked with red chillies in a spicy onion & tomato gravy.

PRAWN MAKHANI

BD 8.500

Prawns in a tomato & cream gravy, flavoured with dry fenugreek leaves.

MUSCAT GOSHT

BD 8.000

Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRESSURE COOKER LAMB CURRY

BD 8.800

A classic home-style lamb curry made extra tender & flavourful in a pressure cooker.



MUSCAT GOSHT STORY

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' & had the most wonderful Karahi gosht. This is my presentation of that hot afternoon"



ALOO MASALA

BD 4.300

Potatoes in a spicy onion & tomato gravy, tempered with cumin, mustard & fennel seeds.

ALOO MATAR GOBI

BD 4.200

A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

BHINDI MASALA

BD 4.200

Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

VEGETARIAN SPECIALITY OF THE DAY

Please ask your server for details.

BD 4.300





DAL TADKA Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.	BD 3.500
CHEF'S SPECIAL DAL MAKHANI Classic black lentils slow-cooked overnight with tomatoes, cream & butter.	BD 4.500
PALAK PANEER © Cottage cheese in a spicy spinach gravy.	BD 4.800
KADAI PANEER Cottage cheese & green peppers in a spicy tomato & onion gravy.	BD 4.800
PANEER MAKHNI Cottage cheese Cokked in Tomato & Creamy Gravy, Flavored with dried fenugreek	BD 4.800





Biryanis

SHAHI PANEER BIRYANI

BD 6.500

A royal delicacy paired with two classic dishes -Shahi Paneer & Matar Pulao finished in a rich makhani gravy.

MURG BIRYANI AWADHI

BD 7.500

Boneless chicken cooked in true Awadhi style with biryani rice, cardamom & saffron.

CHICKEN TIKKA BIRYANI

BD 8.500

Biryani made with chicken tikka & egg in a classic makhani gravy & basmati rice.

PRAWN BIRYANI

KESAR BIRYANI

BD 9.800

Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

BD 9.800

Boneless lamb biryani with a rich saffron flavour.

BD 10.000

LAMB PARDA BIRYANI Lamb cooked with yoghurt, spices, and basmati rice encased in a dough crust.



KESAR BIRYANI STORY

"The late actor Prithviraj Kapoor & his illustrious sons Raj, Shammi & Shashi came from Peshawar. This is their kind of 'home cooking', rich in ingredients & taste, just like their contribution to cinema."

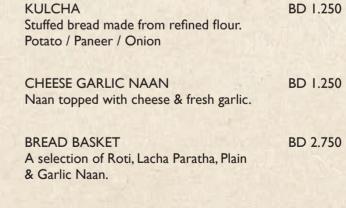


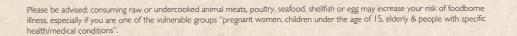


Rice

Breads

STEAMED RICE	BD 2.600	NAAN Butter / Plain / Garlic	BD 0.750
GHEE RICE	BD 3.600	ROTI	BD 0.750
PULAO Vegetable / Cumin / Mushroom / Peas	BD 3.600	Bread made from whole-wheat flour.	
BIRYANI RICE	BD 3.600	LACHHA PARATHA Layered bread Whole Wheat / Refined Flour.	BD 0.750
SAFFRON RICE	BD 3.600	KULCHA Stuffed bread made from refined flour.	BD 1.250







Kids menu

CHICK 'N' BUN (BUTTER CHICKEN BURGER)

Butter chicken gets a crispy makeover in this take on an American burger. Tender fried chicken fillet topped with makhni sauce, lettuce & cheese. Served with fries & kids drink

BD 2.750

BOMBAY FISH 'N' CHIPS

BD 2.750

Deep fried fish strips, flavoured with lemon, garlic & fresh coriander. Served with french fries & kids drink.

LOADED CHEESY FRIES (MAKHANI FRIES) Crispy french fries, topped with makhni sauce, loaded with cheese, bell peppers, onions & fresh coriander. Served with kids drink.

BD 2.750

CHICKEN FINGERS

MURG MALAI BOWL

BD 2.750

Deep fried chicken strips, mildy flavoured with lemon & garlic. Served with french fries & kids drink.

BD 3.750

Perfectly flavoured tender murg malai tikka served with our famous butter chicken sauce served with jasmine rice & kids drink.

BD 3.750

CHICKEN TIKKA BOWL This perfectly mild & flavourful combination of our classic chicken tikka & all-time favourite butter chicken

sauce served with jasmine rice & kids drink.



Dessert

RASMALAI BD 2.900

An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.

GULAB JAMUN BD 2.900

A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.

CHOCOLATE MOUSSE CAKE BD 2.900

A light mousse cake served with star anise chocolate sauce & vanilla ice cream.

KULFI

MANGO / KESAR PISTA BD 2.900

Traditional Indian ice cream made with reduced milk, saffron & pistachio / mango.

DESSERT PLATTER BD 3.500

Our favourite trio to share.

Hot beverages

TEA SELECTION
GREEN TEA / MASALA TEA

BD 1.100

LATTÉ

BD 1.250

ESPRESSO

SINGLE/DOUBLE

BD 1.100 / 1.250

AMERICANO COFFEE

BD 1.250

CAPPUCCINO

BD 1.250





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