




J.IND
DESI DINER










grand
CHENNAI
BY GRT HOTELS























HINDUSTANI BEVERAGES

Cutting chai - Kcal 166 	495
Bombay style masala tea	
Badam thandai - Kcal 306  	495
Almond pulp with sweetened milk	
Sardari kesar lassi - Kcal 295  	495
Punjabi style sweetened yoghurt	
Chaas - Kcal 92 	495
Indian style butter milk	
Aam ka panna - Kcal 280 	495
Refreshing raw mango drink	

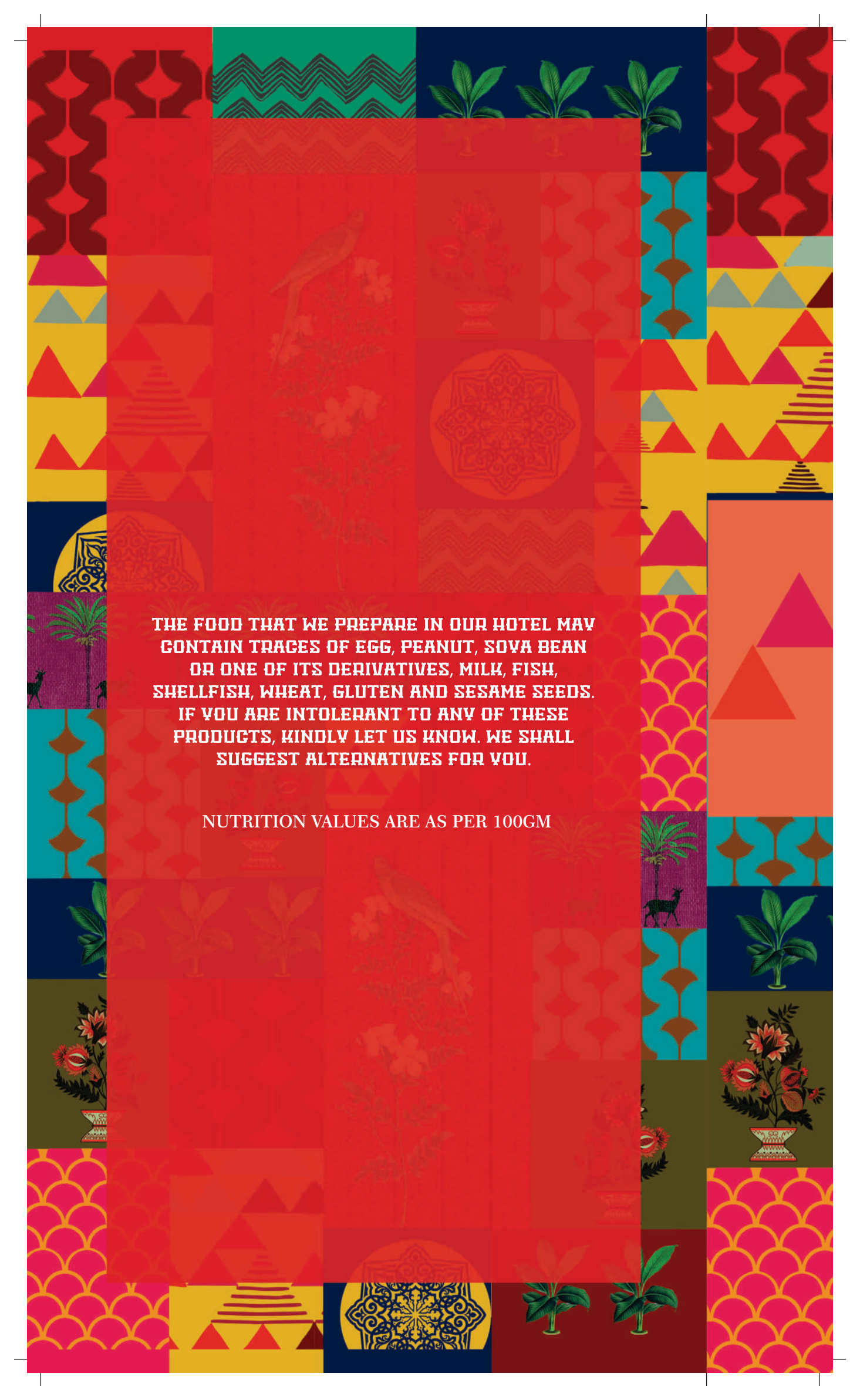
 Gluten  Dairy  Eggs  Crustaceans  Fish  Peanuts  Soya  Nuts  Celery
 Mustard  Dairy-free  Gluten-free  Sesame  Sulfites  Molluscs  Lupin

SERVED FROM 11 AM TO 11 PM.
 Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.
 Taxes and service charges extra as applicable

HOLI... RANGOLI! BOLLYWOOD... KOLLYWOOD! THE MEN IN BLUE... THE MEN IN WHITE! SAFFRON, WHITE AND GREEN... MANGOES, JASMINE AND PARROTS! IS THERE ANOTHER COUNTRY AS COLOURFUL AS INDIA? PROBABLY NOT.

FROM DOORDARSHAN TO NETFLIX, THE FRIENDLY NEIGHBOURHOOD POSTMAN TO THE FRIENDLY GLOBAL AMAZON DELIVERY BOY, WE SURE HAVE COME A LONG WAY. WE HAVE EMBRACED THE WORLD, AND WE HAVE DONE IT WITH A SLICE OF SHUDDH, DESI TADKA!

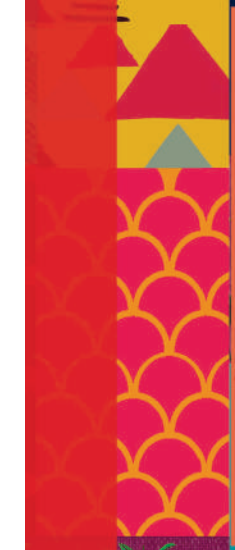
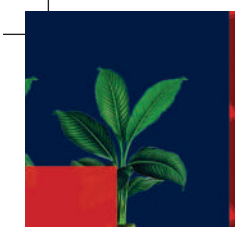
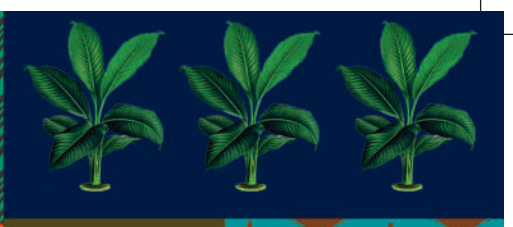
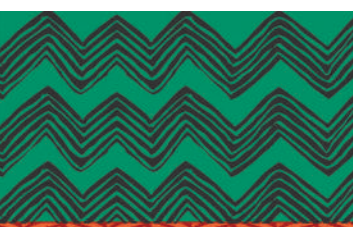
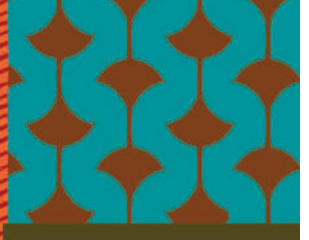
J.HIND IS A CELEBRATION OF MODERN INDIA AND THE MODERN INDIAN. IT'S FOR THE JUGALBANDI HINDUSTANI. A BLEND OF GUISINES, CULTURES, FLAVOURS AND IDEAS, J.HIND IS FOR THE GLOBETROTTING INDIAN WHO LOVES HIS GIN AND TONIC WITH MASALA PAPAD. IT'S FOR ALL OF US WHO LIVE A GLOBAL LIFE BUT LOVE OUR DESI DISHES. J.HIND. IT'S WHERE YOU SCALE THE UNSEEN FRONTS OF INDIAN GUISINE. TO DISCOVER THE MAGIC THAT ENSUES WHEN THE TYPICAL RECIPES ARE SERVED TO YOU WITH A TWIST, THANKS TO SOME ATYPICAL WAYS OF COOKING - MOLECULAR GASTRONOMY, FIRE ROASTING, SOUS-VIDE SLOW COOKING, SMOKING GUNS, TORCH FLAMING, COLD PRESSED NUT MILKS, ALTERNATE GRAINS AND WHAT NOT! TO THE FLAMBOYANT GLOBETROTTING INDIANS EAGER TO EXPERIMENT WITH THEIR PALATES WITH A MODERN TWIST, WE SAY J. HIND!



**THE FOOD THAT WE PREPARE IN OUR HOTEL MAY
CONTAIN TRACES OF EGG, PEANUT, SOYA BEAN
OR ONE OF ITS DERIVATIVES, MILK, FISH,
SHELLFISH, WHEAT, GLUTEN AND SESAME SEEDS.
IF YOU ARE INTOLERANT TO ANY OF THESE
PRODUCTS, KINDLY LET US KNOW. WE SHALL
SUGGEST ALTERNATIVES FOR YOU.**

NUTRITION VALUES ARE AS PER 100GM

**A WARM
WELCOME
TO THE
JUGALBANDI
HINDUSTANIS!**



SOUPS

- ▲ **Tamatar Tulse Shorba - Kcal 228 / 374 / 893** 725/775
 Vegetable / Chicken / Prawn Crustaceans
- ▲ **Himalayan Thupka - Kcal 234 / 463 / 558** 725/775
 Himalayan clear soup with water chestnut, bamboo shoot and noodles, topped with fresh vegetables / chicken / prawns Crustaceans Gluten
- **Indian Halloween Soup - Kcal 249** 725
 Yellow pumpkin pepper soup Gluten Dairy Nuts
- **Zindabad Soup - Kcal 280** 725
 Artistic blend of puree of pimento and artichoke Dairy
- **Raasaa Rasam - Kcal 107** 725
 South Indian vegetarian infusion Mustard

GARDEN FRESH HYPER-LOCAL VEGETABLES

- ▲ **Caesar-Is-Indian - Kcal 494 / 401** 825
 Classic Caesar's salad with a twist
 Choose extra toppings of Chicken Tikka or Nethili fried fish Mustard Fish Gluten Dairy
- **Karivembu Annasi - Kcal 298** 675
 Pineapple chunks with curry leaf dressing and pomegranate drizzle Mustard
- **Local Farmer's Green Salad - Kcal 68** 675
 Assortment of seasonal fresh veggies with house dips Dairy

Gluten Dairy Eggs Crustaceans Fish Peanuts Soya Nuts Celery
 Mustard Dairy-free Gluten-free Sesame Sulfites Molluscs Lupin

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STREET-EAT DRAMA



Choose from:

4 sharing - Kcal 180

1450

A 2-course chaat drama at your tableside to explode your senses with the forms and textures of the deconstructed Indian chaat using modern cooking techniques.

2 sharing - Kcal 180



1125



SHARING SMALL PLATES



THE CLAY POT



Tasting platters of



Tandoori seafood kebabs - Kcal 661 / 316 / 119



3995



Tandoori chicken & lamb kebabs - Kcal 600 / 748



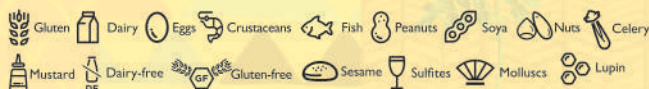
2695



Tandoori vegetables - Kcal 403 / 261



2450



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HIMALAYAN KINGDOM



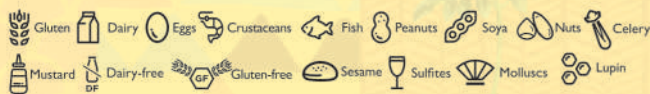
- ▲ **Steamed Non-Vegetarian Momos - Kcal 374 / 893 / 539** 995
Curried chicken celery, hot bean lamb, Lupin Celery Crustaceans
lemon coriander prawn,
- ▲ **C-Momos - Kcal 477 / 584** Lupin Celery Crustaceans 975/995
Momos ducked in spicy red chilli
sauce from Kathmandu
- **Steamed Vegetarian Momos - Kcal 319 / 298 / 656** 975
Broccoli with Malabar spinach/ Lupin Nuts Celery
bok choy & corn/ tandoori paneer/
water chestnut & corn/
buckwheat & bamboo shoot



DRAVIDIAN DELIGHTS



















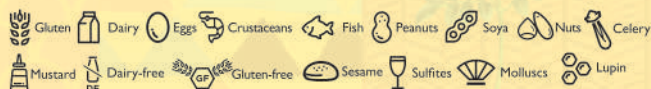
- ▲ **Karuvepakku Royya Vepudu - Kcal 237** Crustaceans 1850
Fried prawns marinated with aromatic curry leaf
- ▲ **Marina Beach Nethili Fry - Kcal 566** Fish Gluten 1295
Crispy fried local-catch anchovies marinated
with Dravidian spices
- ▲ **Karandi Omelette Popsicles with Spicy Crab - Kcal 339** 995
Masala crab centered egg dumplings Dairy Eggs Crustaceans Sulfites
with house sauce and salsa
- ▲ **Kerala Fried Chicken - Kcal 838** Gluten Dairy 1195
Chicken morsels marinated
with fresh coriander and fried
- ▲ **Tandoori Prawns** Crustaceans 1850
- ▲ **Tandoori Pomfret** Fish 1945



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-  **Murgh Malai Kebab**  Dairy **1195**
-  **Hyderabadi Pather Gosht - Kcal 498**  Gluten  Dairy  Mustard **1295**
 Pita pockets filled with mace oil smoked lamb cooked on lava stone
-  **Kozhukattai Board - Kcal 402**  GF  Gluten-free  Mustard **995**
 Assortment of traditional South Indian dumplings
-  **Pazha Dosa Pops - Kcal 414**  Nuts  Dairy  Gluten **925**
 Mini dosa bites of banana and nuts
-  **Gun Powder Arancini Rice Balls - Kcal 624** **925**
 Indian style Arancini  Gluten  Dairy  Sulfites
-  **Crispy 'Masala' Vadaï - Kcal 521**  GF  Gluten-free  DF  Dairy-free  Mustard **925**
 Fried lentils and plantain flower patty served with coconut chutney
-  **Lotus Stem (Honey Chilli / Salt & Peper)**  Gluten **925**
-  **Tandoori Paneer Tikka**  Dairy **925**



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MODERNIST INDIAN

Modern and Progressive Indian recipes inspired by JHind's travel and foodie escapades. Art, science and food collide to bring a fusion of flavors that tickle your palates as much as your curiosity.



NON VEGETARIAN



Capt. Air-Fried Prawns - Kcal 565  Crustaceans  Dairy  Sesame  Nuts **1950**

Torch-flamed jumbo prawns marinated & cooked in a spicy green peppercorn curry covered with cheese

Amritsar Fish & Chips - Kcal 762  Fish  Dairy  Gluten **1495**

Punjabi hand battered fried fish, served with spicy French fries & masala mushy peas

Farzi Parsee - Kcal 352  Fish  Dairy  Gluten **1495**

Red Snapper fish fillet marinated with a special seasoning wrapped & steamed in a banana leaf, served with vegetable Dhansak and Sali potatoes


She-Crab Cakes - Kcal 557  Crustaceans  Sulfites **995**

Kothmir and southern spices marinated crab cakes & smoked with hickory wood, served with spicy artichoke & green chilly dip

Quesadilla Indi-Mexicana - Kcal 928  Gluten  Sulfites  Dairy **1495**



Chicken tikka & smoked cheddar quesadillas

The Great Southern Indian Railway Co. Chicken Curry - Kcal 757 **1495**




The traditional railway recipe of the British Raj,  Dairy served with lump rice, in the first class cabins of the Indian Railways.

Nargis-Laid-An-Egg - Kcal 910  Gluten  Dairy  Eggs **1485**

Spiced Minced meat wrapped around boiled eggs like classic scotch eggs & served on a bed of whole wheat spaghetti

Dr. Pepper's Paya - Kcal 332  Dairy  Nuts **1485**

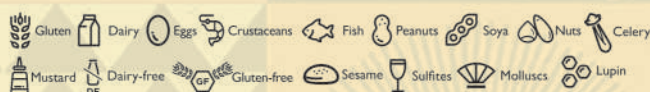
Lamb trotters cooked sous-vide style (slowly on low heat for hours) in specially prepared South Indian Muslim spices

ABCD Garam Kuttha - Kcal 528  Gluten  Mustard  Eggs **1485**

American Born Confused Desi's hot dog

J. Hind Home Breakfast: Muttai Appam, Sheek Kebab, Baked Beans  Dairy  Eggs **995**

Egg hoppers and minced lamb kebabs served with curried baked beans



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VEGETARIAN



M4 – Magic Mushroom Malai Mutter - Kcal 393 1195

Get high on the taste of magic mushrooms blended with fresh peas in a creamy gravy.

Served with baby pooris

Semiya Biryani & Capsicum Serva - Kcal 1015 1195

Quinoa Bisi Bele Bhath & Masala Spiked French Fries - Kcal 729 1195



Curried Mac & Cheese Bake - Kcal 631 1195

Spiced up macaroni and cheddar cheese

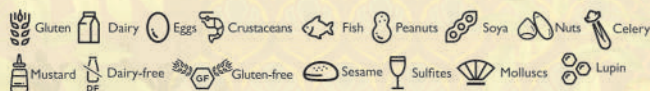
Baked Paneer Lababdar Lasagne - Kcal 793 1195

Cottage cheese cooked in an Indian tomato gravy for the Italian girlfriend

Vegetable Curry Bunny Chow - Kcal 448 1195

South African bunny chow meets the spiced up vegetable curry

Paneer Tikka Makhani Bisi Bele Bhath - Kcal 536 1195



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

TRADITIONAL HINDUSTANI

Traditional and authentic Indian recipes from Indian streets
brought to you in a multi-ethnic, multi-sensory dining experience
where flavors clash on purpose.





NON-VEGETARIAN



Prawn Chilman Biryani - Kcal 672  Crustaceans  Dairy **1950**

Layered Biryani from the sea shores with fresh catch from the sea


Era Malli thokku - Kcal 310  Crustaceans  Dairy **1950**

Delicate pickled shrimps simmered in a thick coriander gravy

Goan Prawn Balchao - Kcal 315  Crustaceans  Dairy  Sulfites **1950**

Balchão is a method of Goan cooking using a spicy & tangy tomato-chilli sauce.


Fresh prawns are cooked with malt vinegar & red chillies and finished with coconut.

Vanjaram Meen Varuval - Kcal 335  Dairy  Fish **1395**

King-fish darnes marinated with South Indian spices & grilled on a stone

Lamb Vindaloo - Kcal 360  Dairy  Sulfites **1485**

Vindaloo was the traditional Portuguese sailor's 'preserved' raw ingredients, packed in wooden barrels of alternate layers of lamb and garlic, and soaked in wine. This was 'Indianized' by the local Goan Christian cooks, and local vinegar was used instead of wine

Taar Korma - Kcal 520  Dairy **1485**



A recipe fit for the Nawabs, with royal flavors of Rampuri cuisine infused into the lamb cuts tempered by a refreshing bouquet of spices & mellowed by Dum cooking.

Gongura Mamsam - Kcal 341  Dairy  Mustard **1485**

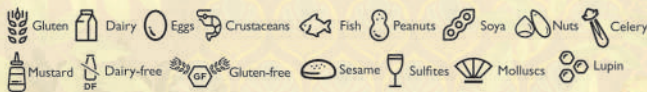
Andhra style lamb gravy with sour rosella leaves and Dravidian spices

Dindugal Kari sukka - Kcal 323  Dairy **1485**

Lamb cubes stir fried to perfection with shallots, garlic and garam masala

Bottle Biryani - Kcal 549  Dairy  Nuts **1795**

Lamb biryani from Dindugal which is usually packed & sent with the daughter for the son-in law








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Bazari Menamma's Chatty Meen Kozhambu - Kcal 341 1495

Recipe from the fisherwomen who  Fish  Dairy  Mustard
cook fresh fish in a mud pot
- hot and tangy

Machhi Saagwali - Kcal 239  Fish  Dairy 1495

Fresh fish fillets cooked delicately in a
spinach & mustard greens curry

Amritsari Dhaba Murgh Makkanwala - Kcal 810  Dairy 1495

A recipe shared by Parminder Singh's dhaba.
Tender Chicken Tikka morsels cooked in a tangy
tomato gravy with dollops of cream and butter &
found only at the dhabas on the highways
between Delhi and Agra

Tangri Kebab Awadhi Khorma - Kcal 621  Dairy  Nuts 1495

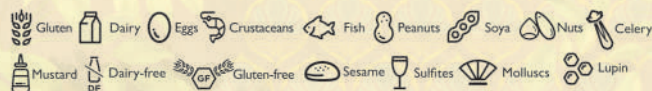
Chicken quads cooked delicately in a clay oven
& served with rich cashew gravy and a hint
of Kashmiri saffron

Karakudi Kozhi Vartha Kolambu - Kcal 357  Dairy  Mustard 1495

Chicken marinated in a special blend of spices
that includes peppercorns, star anise &
mace and cooked in a secret recipe
of the Burmese Chettiyars

Hyderabad Chicken Biryani - Kcal 1368  Dairy  Nuts 1495

Mughlai Biryani served in the dining rooms
of Nizams



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VEGETARIAN



Malai Kofta Curry - Kcal 740 Dairy Lupin Nuts **1195**

Smooth texture of cashew nuts & almond based gravy, poured on sweet cottage cheese koftas, finished with fine saffron butter

Paneer Makhmali - Kcal 629 **1195**

Beetroot paste cooked with almond & served with cottage cheese layered sandwich

Punjabi Chole - Kcal 226 Mustard Dairy Nuts **1195**

A dish which talks about the state of Five Rivers

Hyderabadi Mirchi Ka Salan - Kcal 297 Dairy GF Mustard **1195**

Chilies stuffed with potatoes and cottage cheese served on spicy smoked gravy

Bhendi Kolhapuri - Kcal 507 Dairy **1195**

Ladies' fingers stuffed with chilly & dry mango powder, served with spicy Maharashtraian flavored gravy

Broad Beans and Cauliflower Tamatar Kut - Kcal 297 **1195**

Delicious tomato stuffed curry cooked to perfection in the traditional Nizami style Dairy Mustard

Bangaladumpa Vepudu - Kcal 280 Dairy **1195**

Andhra style chatpata potato preparation tossed in hand pounded spices

Aloo Gobi Mutter - Kcal 496 Dairy **1195**

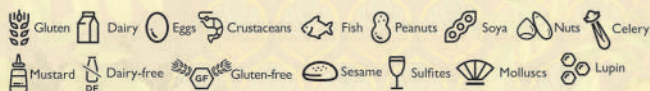
Potatoes, cauliflower & green peas cooked with distinct charcoal flavor

Baby Corn and Broccoli Khorma - Kcal 376 Dairy Nuts **1195**

Tender baby corn & broccoli cooked in a coconut and poppy seed gravy

Tarkari Biryani - Kcal 624 Dairy Nuts **1245**

A vegetarian version of the Nizami Biryani cooked exclusively for the favorite princess of the Hyderbadi Nizams




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Dal Panchrattan - Kcal 474  Dairy **795**
 Five lentils cooked overnight on a slow tandoor
 with smooth flavors of turmeric, red chili & coriander

Dal Makhni - Kcal 695  Dairy **795**
 Slow cooked mélange of lentils with
 home-made fresh butter &
 Kasoori Methi, and finished with desi ghee

 **BREAD BAR & ACCOMPANIMENTS** 



Wild organic brown rice - Kcal 224  Gluten-free **745**

Steamed basmati - Kcal 302  Gluten-free **745**


Sundried Tomato Rotis - Kcal 385  Gluten **395**
 Tandoori rotis cooked and topped
 with sundried tomatoes

Hyderabadi sheermal - Kcal 504  Gluten  Dairy **395**

Ulta tawa paratha - Kcal 126  Gluten  Dairy **395**
 (Ulta tawa is an Iranian cooking
 style for thin breads)

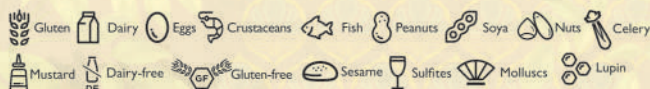
Kerala kothumai veechu barotta - Kcal 382  Gluten  Dairy **395**

Naan  **395**

Roti  **395**

Rumali Roti  **425**

Kulcha (Plain & stuffed)  **425**



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DESSERTS

- **Baked Kalandhar - Kcal 333** Dairy Gluten Nuts

A modern interpretation of thandai and date ice cream

725
- ▲

Green Cardamom Brûlée with Rose Petal Biscotti - Kcal 371

725

Dairy Egg Nuts
- **Vanilla & Lemon Grass Kulfi - Kcal 161** Dairy

725
- **Tender Coconut Pudding - Kcal 142** Dairy

725
- **Gulabi - Kcal 606** Dairy Nuts Gluten

Hyderabadi Shahi Tukra JHind style

725
- **Chocolate Gulgappa - Kcal 495**

725
- **Gulab Jamun** Dairy Nuts

725
- **Mango Rasmalai** Dairy Nuts

725
- **Walnut Brownie with Ice cream** Dairy Nuts Gluten

725
- **Kesar Malai Kulfi** Dairy Nuts

725

Gluten Dairy Eggs Crustaceans Fish Peanuts Soya Nuts Celery
 Mustard Dairy-free Gluten-free Sesame Sulfites Molluscs Lupin

SERVED FROM 11 AM TO 11 PM.

Your bill attracts a discretionary Service Charge of 5% on Food & Beverage Service.

Taxes and service charges extra as applicable