



DASTAAN

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STORIES OF AWADH SERVED ON A PLATE

A Culinary Journey Through the Royal Courts & Cobbled Lanes of Lucknow:

From the fragrant kitchens of the Nawabs to the legendary street artisans of Chowk, come taste the refined elegance and rich heritage of Awadh.

The Concept:

A pre-fixed, multi-course menu celebrating time-honored recipes, **slow-cooking (Dum Pukht)** techniques, and royal spice traditions.

Please Note: This is a set-menu experience designed for a singular culinary narrative. We cannot cater to specific dietary requirements or allergies; we invite those with an open palate to join us for this unique exploration.

The Experience:

- Date: Thursday, September 10th, 2026
- Starting Time: 7:00 PM (Please arrive by 6:45 PM to be seated)
- Duration: Approximately 2 hours
- Price: £44 per person



Awadhi Supper Club

Nawabi Anar Martini

A regal blend of dark rum, fresh pomegranate, and citrus, elevated with a hint of royal kewra water, sweet spice, and a dusted rim of roasted cumin and black salt.

Kacha Kela Kebab

Spiced raw banana patties, pan-fried to perfection, served with a refreshing Grape Chutney Sorbet.

Shami Kebab

Fine-ground spiced minced meat kebabs with soft interior, complemented by rich Bone Marrow Sauce & flaky Latcha Paratha.

Lamb Shank Nihari

A royal slow-cooked stew of succulent lamb shank, simmered overnight in an aromatic, velvety marrow gravy.

Awadhi Chicken Biryani

Sealed handi dum-cooked basmati rice with tender chicken, infused with saffron, rose water, and kewra.

Dal Mughlai

Rich, creamy lentils cooked with butter, cream, and a fragrant tempering of classic spices.

Khamiri Roti Traditional leavened Nawabi flatbread.
Burani Raita Garlic and roasted cumin yogurt.

Kesar Sewaiyan

Delicate fine vermicelli simmered in saffron milk, garnished with pistachios and green cardamom.

