



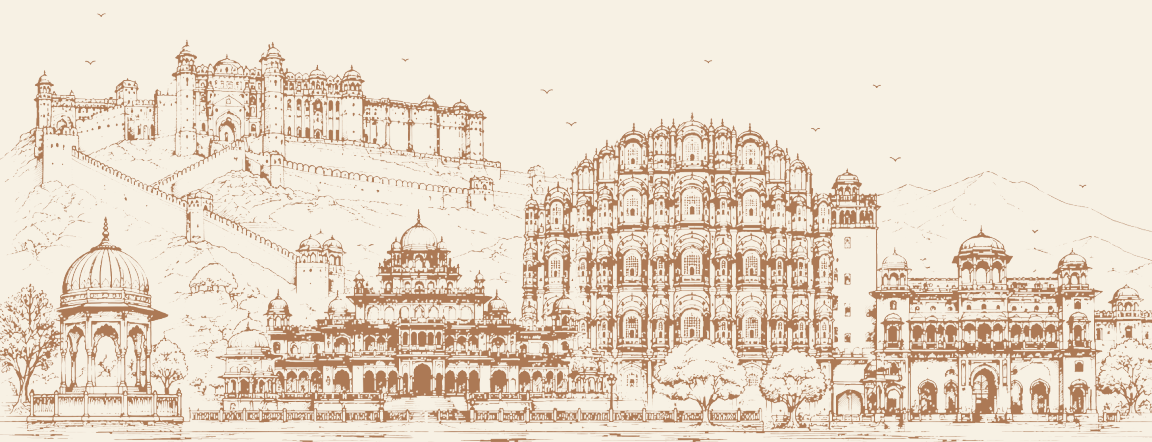
THE  
SAWAI

FOOD MENU

# THE SAWAI

The Sawai was imagined as more than a place to dine. It is a place where occasions are celebrated, conversations linger, and every guest is welcomed with genuine warmth.

Drawing from Jaipur's long standing culture of hospitality, The Sawai honours the simple pleasure of sharing good food, good company, and moments that are remembered long after the evening has ended.



## BAR NIBBLES

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### Sawai Papad Basket

Assorted papad, served with raw mango salsa, pineapple salsa, grapes chutney.  
~270 kcal | Allergens: G

₹325
- 

### Banana Chip 325

Spice dust banana chips with grapes chutney and silky sour cream.  
~318 kcal | Allergens: M

₹375
- 

### Fries - Sawai House Special Salted

Served with kasundi ketchup, truffle hot sauce.  
~318 kcal | Allergens: M

₹395
- 

### Fries - Curry Leaf Gunpowder

Served with kasundi ketchup, truffle hot sauce.  
~330 kcal | Allergens: M

₹425
- 

### Fries - Signature Truffle & Parmesan

Served with kasundi ketchup, truffle hot sauce.  
~370 kcal | Allergens: D, M

₹445
- 

### Smoked Dahi Kebab Pops

Hung curd blended with apricot & jalapeno, grape chutney, kasundi ketchup.  
~280 kcal | Allergens: D, M

₹425
- 

### Som Tom Masala Peanut

Chopped pickled vegetables, tong garden peanuts, smoked chilli.  
~250 kcal | Allergens: P

₹425
- 

### Chicken-65

Crispy chicken, south Indian spices.  
~420 kcal | Allergens: PO

₹475

 VEG  NON-VEG (Contains meat, poultry, fish or seafood)

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Calories: approximate kcal per serving, shown next to each dish.

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## WARM SOUP BOWLS

- ### Mushroom Cappuccino Soup

Wild mushroom, parmesan foam, truffle sour cream toast, pesto and shroom toast.  
~239 kcal | Allergens: D, G, N

₹575
- ### Togarashi Hot N Sour

Togarashi spiced and Chinese black vinegar shiitake broth, Asian greens and tofu, Korean cheese bun.  
~239 kcal | Allergens: D, G, N

  - Add Chicken [PO] ~258 kcal - ₹575
  - Add Prawn [Sh] ~223 kcal - ₹625

₹525
- ### Gochujang & Tomato Broth

Korean chilli roasted tomato broth, Korean bun.  
~197 kcal | Allergens: G

  - Add Chicken [PO] ~295 kcal - ₹625
  - Add Prawn [Sh] ~263 kcal - ₹675

₹575
- ### Oh-So Khao Suey 575

Fragrant coconut curry soup, silky noodles, crispy garlic, chilli oil, roasted peanuts, spring onions, fried shallots, fresh coriander, lemon wedge, sliced chilli.  
~317 kcal | Allergens: G, P

  - Add Chicken [PO] ~393 kcal - ₹625
  - Add Prawn [Sh] ~354 kcal - ₹675

₹575

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## COLD & LIGHT PLATES

- ### Wat-A-Melon Salad

Kaala khatta glazed watermelon, orange vinaigrette, sliced avocado, mesclun greens, whipped feta & roasted cashew nuts, almond silver flakes, California grapes.  
~239 kcal | Allergens: D, G, N

₹495
- ### Raw Papaya & Curry Leaf Salad

Tamarind-chilli-jaggery dressing, raw papaya, shredded carrots, green beans, cherry tomato, bird eye chilli, roasted peanuts, crispy shallots, spring onion.  
~210 kcal | Allergens: N, P  
• Add Prawn [Sh] ~320 kcal - ₹545

₹495
- ### Quinoa Avocado And Beans Salad

Mix quinoa, avocado, cherry tomato, chickpeas, baked beans, arugula, balsamic dressing, mixed nuts.  
~237 kcal | Allergens: N

₹525
- ### Berry Vanilla Whipped Bowl

House granola whipped vanilla yogurt, blueberries, honey, apple, banana, kiwi, dragon fruit.  
~318 kcal | Allergens: G, D, N

₹495
- ### Hass-Avocado On Toast

Sourdough bread, avocado mash, balsamic glaze, fresh basil.  
~423 kcal | Allergens: G, N

₹645
- ▲

### Thai Curry Chicken Salad

Asian spiced chicken breast, sesame dressed mesclun greens, Thai curry glaze, California toasted sesame.  
~479 kcal | Allergens: G, PO, Se

₹675

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# MODERN ASIAN CUISINE

## ROBATA GRILL

- Grilled Vegetable Skewer

₹495

Sweet potato, pineapple, asparagus, baby corns, broccoli, sriracha pink pepper corn glaze.  
~220 kcal | Allergens: G, S
- Cottage Cheese Chilli Pepper Skewer

₹525

Red pepper, green pepper, cottage cheese cubes, hot sriracha glaze.  
~225 kcal | Allergens: D
- Asparagus Yakitori

₹695

White asparagus, spicy teriyaki glaze.  
~240 kcal | Allergens: G, S
- ▲

Chicken Yakitori

₹575

Chicken cubes, leeks, hot teriyaki glaze.  
~290 kcal | Allergens: G, S, PO
- ▲

Fiery Charred Prawns

₹695

Prawns, coriander soya glaze.  
~210 kcal | Allergens: SH, S
- ▲

Grilled Kaffir Fish

₹695

River sole, spicy ponzu.  
~240 kcal | Allergens: F, S



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# SEASONAL DUMPLINGS

Artisan Dumplings (4 pcs per portion)

All dumplings are served with an assortment of house-made dipping sauces (scallion sauce, chilli oil, crispy garlic, chilli jam).

- ## Green Curry Dumplings

Seasonal vegetables, delicately wrapped in a rabbit-shaped dumpling, served on a bed of Thai green curry, finished with chilli oil.  
~248 kcal | Allergens: G, S

₹495
- ## Truffle Cream Cheese And Edamame Dumplings

Chilli cream cheese with shiitake mushrooms & truffle oil, wrapped in a vibrant beetroot dumpling skin, served on a bed of house-made peanut sauce.  
~266 kcal | Allergens: D, G, P, S

₹525
- ## Veg Chilli Oil Dumpling

Wok-tossed spicy Asian vegetables wrapped in a carrot-shaped dumpling skin, served on a bed of chilli oil.  
~206 kcal | Allergens: G

₹525
- ## Pickled Beetroot And Corn Dumplings

Japanese pickled beetroot and corns wrapped in a thin dumpling skin.  
~215 kcal | Allergens: G

₹525

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### Chicken Basil Dumpling

Spicy chicken kra pow wrapped in a red cabbage skin, served on a bed of chilli oil.  
~307 kcal | Allergens: G, PO

₹575
- 

### Red Curry Chicken Dumpling

Kaffir and lemongrass-infused chicken mince, red curry reduction, chilli oil.  
~375 kcal | Allergens: G, PO

₹575
- 

### Prawn Hargao

Chopped prawn with bamboo shoots, water chestnut and sesame oil for aromatic depth.  
~258 kcal | Allergens: G, Sh, Se

₹595

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# LIVE SUSHI EXPERIENCE BAR

Artisan sushi (4 pcs per portion / 8 pcs per portion)  
All sushi are served with pickled ginger, wasabi and spicy soy.



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## Crispy Miso Aubergine

Crisp aubergine, truffle hot sauce, shiro miso dressing & pickled cucumber.  
~158 kcal / ~310 kcal | Allergens: G, S

₹325 / ₹745
- 

## Truffle Avocado & Cream Cheese

Truffle hot sauce, avocado expression, Japanese cucumber, sesame seeds & crunchy tanuki.  
~266 kcal | Allergens: D, G, P, S

₹375 / ₹775
- 

## Asparagus Tempura

Blue pea rice, crispy asparagus tempura with sesame seeds, tanuki.  
~190 kcal / ~380 kcal | Allergens: G, Se

₹325 / ₹745
- 

## Enoki & Shiitake Mushroom Roll

Crispy enoki, spicy truffle shiitake, cucumber, truffle mayo.  
~170 kcal / ~340 kcal | Allergens: G

₹375 / ₹775
- 

## Katsu Chicken Roll

Crispy chicken, tonkatsu sauce.  
~205 kcal / ~410 kcal | Allergens: G, Se, PO

₹495 / ₹825
- 

## Rock Shrimp Tempura

Crispy shrimp tempura, dynamite sauce, cucumber & toasted sesame seeds.  
~165 kcal / ~368 kcal | Allergens: G, Sh, Se

₹575 / ₹895
- 

## Spicy Salmon Aburi Roll

Fresh Scottish salmon tartare, avocado & cucumber, tempura flakes & togarashi mayo.  
~155 kcal / ~310 kcal | Allergens: F, G

₹625 / ₹975

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## ASIAN SMALL PLATES

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### Chilli Basil Cottage Cheese

Thai basil sauce, crispy cottage cheese, crispy basil, three peppers.  
~388 kcal | Allergens: D, G

₹625
- 

### Mushroom Kra Pow

Crunchy assorted mushroom, sweet basil sauce, crispy basil.  
~335 kcal | Allergens: G

₹645
- 

### Gochujang Chicken Wings

Korean chilli, twice-fried chicken wings, hot and sour, Korean salad.  
~440 kcal | Allergens: G, S, PO

₹675
- 

### Fish Piquante

Crispy river sole, orange chilli glaze, orange zest.  
~364 kcal | Allergens: F, G

₹845

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## ASIAN MAINS

- ### Poke Bowl

Steamed edamame, grilled tofu, pak choy, shimeji mushroom, asparagus, snow peas, corn, sesame jasmine rice, hot pepper sauce.  
~388 kcal | Allergens: D, G  
• Add Chicken [PO] ~470 kcal - ₹825

₹725
- ### Butter Garlic Fried Rice

Crispy garlic butter tossed jasmine rice with Asian vegetables. To be served with Asian dips.  
~417 kcal | Allergens: D, G  
• Chicken and Egg [D, E, G, PO] ~605 kcal - ₹725

₹645
- ### Truffle Mushroom Fried Rice

Truffle-infused jasmine rice tossed with assorted mushrooms. To be served with Asian dips.  
~442 kcal | Allergens: D, G  
• Chicken and Egg [D, E, G, PO] ~647 kcal - ₹745

₹675
- ### Lanzhou Udon Asian Greens Noodles

Flat wheat noodles tossed with black peppers, onion, light soy, finished with crispy fried garlic.  
~487 kcal | Allergens: G, S  
• Chicken and Egg [D, E, G, PO] ~690 kcal - ₹675

₹625
- ### Thai Green / Red Curry

Basil oil, chilli oil, jasmine rice, Asian greens.  
~519 kcal | Allergens: D, G  
• Chicken [PO] ~689 kcal - ₹825

₹725

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# MODERN EUROPEAN & MEDITERRANEAN

## MEZZE & DIPS

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Spicy Feta With Falafel

₹545

Falafel, hummus, smoked olives, chopped pickle, spicy whipped feta, za'atar bread.  
~419 kcal | Allergens: G, D

▲

Avocado Tartar With Zaatar Chicken

₹575

Za'atar chicken, smashed avocado, Arabic pickle, crispy lavash coins.  
~493 kcal | Allergens: G, PO

▲

Hummus With Lamb

₹675

Lebanese spiced lamb mince, classic hummus, smoked olives, Arabic pickles, balloon bread.  
~575 kcal | Allergens: G, RM

■

Vegetarian Mezze Platter

₹1495

Hummus, tzatziki, smashed herb avocado, smoked olives, cous-cous salad, baba ghanoush, zaalouk, muhammara, Arabic pickle, California grape dip, labneh, Arabic falafel, harissa cottage cheese, jackfruit Adana kebab, balloon bread, crispy lavash.  
~970 kcal | Allergens: G, D

▲

Non-Vegetarian Mezze Platter

₹1895

Hummus, tzatziki, smashed herb avocado, smoked olives, cous-cous salad, baba ghanoush, zaalouk, muhammara, Arabic pickle, California grape dip, labneh, harissa chicken, za'atar chicken, lamb Adana, balloon bread, crispy lavash.  
~1134 kcal | Allergens: D, G, PO, RM

## Breads for Mezze ₹325

Balloon Bread (Zaatar, Sumac, Parmesan, Sesame)  
~239 kcal | Allergens: G

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# HAND STRETCHED PIZZA

Neapolitan style pizza made with 100% Italian flour and san marzano tomato, in-house cheese mix, fresh herbs and extra virgin olive oil.



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## Marinara (No Cheese)

Tomato sauce, oregano, roasted garlic, cherry tomatoes & EVOO.  
~543 kcal | Allergens: G

₹725
- 

## Pizza Margherita

San Marzano tomato sauce, fresh mozzarella, fresh basil leaves, parmesan cheese, basil oil.  
~617 kcal | Allergens: G, D

₹775
- 

## Pizza Melanzana

San Marzano tomato sauce, grilled zucchini, roast sweet peppers, oven dried tomatoes, pesto dollops, kalamata olives, fresh jalapenos, mozzarella, smoked scamorza & rocket leaves.  
~688 kcal | Allergens: G, D, N

₹825
- 

## Funghi-E-Truffle

Truffle cream, rosemary infused exotic mushrooms, artichoke, truffle oil, goat cheese, smoked scamorza, spinach, basil & EVOO.  
~713 kcal | Allergens: D, G

₹875
- 

## Pizza Verde

Fresh basil pesto, fresh mozzarella, roasted onions, pine nuts, aged parmesan cheese, arugula.  
~721 kcal | Allergens: D, G, N

₹925

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### ▲ Alfredo Chicken

₹975

Alfredo sauce, fresh mozzarella, grilled smoked chicken, roast sweet peppers, oven dried tomatoes, roasted garlic, smoked scamorza & rocket leaves.

~779 kcal | Allergens: D, G, PO

### ▲ Peri Peri Chicken

₹995

San Marzano tomato sauce, fresh mozzarella, peri peri chicken, homemade peri peri dust, sundried tomato, red paprika, roasted onions, roasted bell peppers.

~364 kcal | Allergens: F, G

## SMALL PLATES



### ■ Pane Pah-Neh

₹375

Woodfired bread with thyme, pesto butter & house-made basil pesto.

~243 kcal | Allergens: D, G

### ■ Bruschetta All'aglio

₹625

Toasted sourdough garlic rosemary pizza bread, garlic confit, thyme, extra virgin olive oil, paprika, sea salt, tomato sauce, parmesan cheese.

~317 kcal | Allergens: G

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# ARTISANAL HAND-CRAFTED PASTA

- ## Spaghetti Aglio Olio

Classic spaghetti tossed in EVOO, fresh chilli flakes, garlic flakes, & freshly grated parmesan.  
~477 kcal | Allergens: D, G

₹625
- ## Stuffed Gnocchi

Hand-made pillowy soft gnocchi served in creamy pesto sauce.  
~523 kcal | Allergens: D, G

₹675
- ## Cheese Mousse Tortellini

Freshly hand-made stuffed pasta, Parma rosa sauce.  
~547 kcal | Allergens: D, G

₹725
- ## Sawai Special Ravioli

Hand-made cheese mousse ravioli, chunky tomato and charred pepper sauce.  
~539 kcal | Allergens: D, G

₹775
- ## Rigatoni Ala Vodka Burrata - Fiery Pink Sauce

Rigatoni pasta tossed in creamy pomodoro sauce, flambeed with vodka and finished with burrata cheese and crispy basil.  
~710 kcal | Allergens: D, G  
• Add Chicken [PO] ~850 kcal - ₹890  
• Add Prawn [Sh] ~745 kcal - ₹950

₹825
- ▲

## Fettuccine Bolognese

Hand-made fettuccine pasta with traditional lamb Bolognese, freshly grated parmesan.  
~744 kcal | Allergens: D, G, RM

₹975

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## EUROPEAN LARGE PLATES

- Veg And Mash

₹625

French style mashed potato and vegetable medley.  
~419 kcal | Allergens: D
- Eggplant Parmegiana

₹645

Grilled eggplant, tomato sauce, fresh mozzarella, parmesan cheese, fresh basil, house salad.  
~473 kcal | Allergens: D
- ▲

Fresh-Farm Grilled Chicken Breast

₹925

Chicken breast, vegetable medley, mashed potato, black pepper sauce.  
~517 kcal | Allergens: D, PO
- ▲

Herb Crusted River Sole

₹995

River sole fish, grilled vegetable, French mash potatoes, Provençale sauce.  
~483 kcal | Allergens: D, F
- ▲

Norwegian Grilled Salmon

₹1295

Norwegian salmon, sauté vegetables, mashed potato, butter caper sauce.  
~440 kcal | Allergens: D, F

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# MODERN INDIAN CUISINE

## SMALL PLATES

- Sawai-Raj Kachori

₹475

Baked shell, beetroot yogurt foam, dal sponge, sprouts, tamarind chutney, mint chutney, nylon sev, pomegranate.  
~380 kcal | Allergens: D, G
- Wasabi Batata Puri

₹475

Crispy shell, wasabi peas, sweetened yogurt, mint chutney, tamarind and jaggery chutney.  
~260 kcal | Allergens: D, G
- Sweet Corn Khichdi

₹575

Sword bean seeds, served with house gujrati khakhra.  
~340 kcal | Allergens: G, D
- Edamame & Mushroom Kakori Kebab

₹675

Smoked mushroom & minced edamame served with a mint chutney.  
~310 kcal | Allergens: S
- Chettinad Mushroom Gyoza

₹675

Assorted mushroom, chettinad masala, coriander infused soy.  
~277 kcal | Allergens: S, G
- Smoked Avocado Galouti Kebab

₹675

Green pea, avocado, saffron coin paratha, saffron yogurt, grape chutney.  
~327 kcal | Allergens: D, G
- Beetroot Shikampuri Kebab

₹675

Minced beet, mozzarella truffle goat cheese, mint chutney.  
~392 kcal | Allergens: D



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## SMALL PLATES

- 

Confit Chicken Ghee Roast

Slow-cooked chicken finished with roasted spices, chilli and ghee.  
~450 kcal | Allergens: PO

₹745
- 

Three Pepper Chicken Tikka

Juicy chicken tikka infused with the robust heat of three peppers, delicately spiced and cooked to perfection.  
~420 kcal | Allergens: PO

₹745
- 

Bankipore Mutton Goli Kebab

Crispy mutton kebabs, pahadi saffron dip, house salad.  
~480 kcal | Allergens: RM

₹795
- 

Mutton Seekh Kebab

Minced lamb, burnt garlic nihari emulsion, Pahadi dip.  
~677 kcal | Allergens: RM

₹875
- 

Amritsari Fish Fry

Crispy river sole, pickled mustard, grape chutney.  
~336 kcal | Allergens: F, M

₹875
- 

Goan Prawn Balchao

Prawns, chilli, coconut, brioche pao.  
~379 kcal | Allergens: Sh, G, D

₹925

 VEG  NON-VEG (Contains meat, poultry, fish or seafood)

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## CURRIES & COMFORTS

- ### Sawai Pav Bhaji

Brioche pao, kachumber salad & butter.  
~619 kcal | Allergens: G, D

₹775
- ### Dal Makhani - Mirchi Parantha

Urad dal, rajma, chana dal, butter, chilli & fenugreek gravy.  
~550 kcal | Allergens: D, G

₹775
- ### Sawai Dal Tadka - Fenugreek Parantha

Clay pot dal, ghee, garlic tadka.  
~430 kcal | Allergens: D, G

₹775
- ### Multani Paneer - Sesame Garlic Naan

Stuffed layered cottage cheese, slow cooked caramelised onion and cashew gravy.  
~609 kcal | Allergens: D, N, Se, G

₹875
- ### Twin Gravy Duet-Edamame & Cottage Cheese Kofta, Chilli Mint Parantha

Duet kofta braised in slow cooked rich tomato and spinach gravy, masala foxnuts, served with chilli mint parantha.  
~678 kcal | Allergens: S, D, N, G

₹875
- ### Shahi Kathal Nihari - Khamiri Roti

Double cooked jackfruit tikka simmered in nihari gravy, topped with pickled chilli and charred chilli, served with Khamiri roti.  
~645 kcal | Allergens: G, N

₹875
- ### Pukhtan Butternut Squash - Malabari Parotta

Slow cooked squash-saffron based gravy, charred squash, raw mango salsa.  
~527 kcal | Allergens: G, N

₹925

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## CURRIES & COMFORTS

- **Gucchi Mushroom Rara - Hing Sattu Parantha**

₹1125

Gucchi, shitake & black fungus mushroom mince infused with coriander garlic, topped with creamy malai mushrooms and pickled onion, served with hing sattu Parantha.

~510 kcal | Allergens: D, G
- **Kashmiri Gucho Pulao**

₹1095

Dried Himalayan morel mushrooms, signature pulao masala served with saffron raita.

~740 kcal | Allergens: D
- ▲

**Sawai Egg Curry - Brioche Pao**

₹725

Three way egg preparation, aromatic roasted spices, coarse Indian gravy.

~417 kcal | Allergens: G, E
- ▲

**Sawai Butter Chicken - Chilli Mint Parantha**

₹825

Char grilled chicken tikka simmered in rustic tomato gravy, finished with fresh cream, Kasturi methi and butter.

~697 kcal | Allergens: D, G, PO
- ▲

**Chicken Chettinad - Malabari Parotta**

₹875

Chicken thigh, 18 roasted spices, tamarind & curry leaf gravy.

~617 kcal | Allergens: G, PO
- ▲

**Chicken Dum Biryani**

₹975

Chicken thigh, signature pulao masala served with burrani raita.

~719 kcal | Allergens: D, PO
- ▲

**Ahuna Mutton - Hing Sattu Parantha**

₹1125

Slow-cooked mutton curry in a rich onion and yogurt gravy, gently spiced with whole garam masalas and finished with ginger juliennes, served with hing sattu parantha, ole ki chutney.

~789 kcal | Allergens: D, G, RM

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# CURRIES & COMFORTS

- ▲

Sawai Laal Maas - Khamiri Roti

₹1125

Succulent lamb, slow braised in a fiery yet balanced gravy of Mathania red chillies, yogurt, garlic and hand ground spices, celebrating the rich culinary heritage of Rajasthan.

~772 kcal | Allergens: D, G, RM
- ▲

Mutton Dum Biryani

₹1095

Braised mutton, signature pulao masala served with burrani raita.

~767 kcal | Allergens: D, RM
- ▲

Alleppey Fish Curry - Ghee Podi Rice

₹1195

River sole, raw mango and coconut.

~478 kcal | Allergens: F, D, G, Se
- ▲

Chemmen Prawn Curry - Malabari Parotta

₹1295

A robust coastal-style prawn curry finished tangy and aromatic with spices.

~519 kcal | Allergens: Sh, G

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# BREADS & RICE

## BREADS

|                             |                     |      |
|-----------------------------|---------------------|------|
| ■                           | Tandoori Roti       | ₹150 |
| ~90 kcal   Allergens: G     |                     |      |
| ■                           | Butter Naan         | ₹195 |
| ~190 kcal   Allergens: D, G |                     |      |
| ■                           | Stuffed Naan        | ₹195 |
| ~220 kcal   Allergens: D, G |                     |      |
| ■                           | Chilli Mint Paratha | ₹195 |
| ~140 kcal   Allergens: D, G |                     |      |
| ■                           | Missi Roti          | ₹195 |
| ~110 kcal   Allergens: D, G |                     |      |
| ■                           | Khamiri Roti        | ₹195 |
| ~119 kcal   Allergens: D, G |                     |      |
| ■                           | Laccha Parantha     | ₹195 |
| ~235 kcal   Allergens: D, G |                     |      |
| ■                           | Malabar Parotta     | ₹195 |
| ~229 kcal   Allergens: D, G |                     |      |
| ■                           | Sattu Parantha      | ₹195 |
| ~178 kcal   Allergens: D, G |                     |      |
| ■                           | Amritsari Kulcha    | ₹225 |
| ~279 kcal   Allergens: D, G |                     |      |



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## RICE

- Jeera Rice

~197 kcal | Allergens: G

₹425
- Steam Rice

~170 kcal | Allergens: G

₹375

## DESSERTS

- Sicilian Cannoli

Italian pastry shells filled with SAWAI signature pistachio cream and mascarpone & ricotta cream.  
~329 kcal | Allergens: D, G, N

₹575
- Tres Leches

Vanilla sponge soaked in three-way lavender milk, topped with vanilla cream, seasonal berry/fruit loops.  
~419 kcal | Allergens: D, G, E

₹625
- 24k Dark Chocolate Gold Bar

Sea salt dark chocolate mousse, salted chocolate soil, whipped lemon ricotta and chocolate crumble.  
~363 kcal | Allergens: D, G, N, E

₹625
- Vanilla Bean Pannacotta

With seasonal berry compote & oatmeal crumble.  
~347 kcal | Allergens: D, G, N

₹625
- Pistachio Misu

Table-side pistachio tiramisu. Green tea-soaked lady finger biscuits, layered with pistachio-infused mascarpone mousse and topped with pistachio powder. (CONTAINS LIQUOR)  
~421 kcal | Allergens: D, G, N, E

₹675

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## DESSERTS

- ### Mishti - Doi

A rich and cream traditional Indian dessert made with thick yogurt, delicately infused saffron and slow baked to achieve a silky and caramelized texture.  
~250 kcal | Allergens: D

₹675
- ### Jal Mahal

Saffron infused milk foam, airy and delicate. Lightly sweetened, saffron sponge, pistachio and almond crumble and rose petals.  
~323 kcal | Allergens: D, G, N

₹695
- ### Sawai Signature Kulfi Falooda

A royal indian dessert featuring rose gelato, pistachio kulfi, rich rabri, saffron infused falooda, pistachio, almond and dried rose petals.  
~378 kcal | Allergens: D, G, N

₹695

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