

CREASING

SIDES

PAPAD & CHUTNEY PLATTER
assortment of 5 papads and 3 chutneys

RAITA

MASALA CREAMCHEESE PAPAD

LASSI

BUTTERMILK

MINERAL WATER

SPARKLING WATER

COLD DRINKS

RICE & LENTILS

KESAR DAL KHICHDI
*saffron and spices infused dal khichdi with
assortment of toppings*

MOTI BIRYANI
dum pukht biryani with mini kofta coated in nuts

SHAHI PULAO
birista and aromatic gravy spiced pulao

AKHROT PUDINA RICE
steamed rice tossed in ghee roasted walnuts and mint

DAL RUNGG
slow cooked black dal

SMOKED TADKA DAL
dal tadka infused with smoke and served

DESSERTS

GUJARATI SHRIKHAND MOUSSE
*creamy light saffron shrikhand mousse with
fruit compotes and fresh fruit*

PURAN POLI & COCONUT
*gujrati style puran poli blended with pistachio and
served with coconut caramel*

DATE PAYASAM & RAGI
date payasam, ragi halwa, cardamom kulfi and rose jam

RUNGG
PREMIUM DINING

FRONT

CREASING

BEVERAGES

RUNGG COCONUT WATER

coconut water infused with tulsi and curry leaf

KAHWA COOLER

richness of kashmiri kahwa but served chilled

ORANGE ANISE BREEZE

tang of orange with star anise

SOUPS

KASHMIRI YAKHNI AND MORELS

spiced mushroom stuffed morel and fragrant yakhni soup

NARIYAL KA SHORBA

creamy coconut soup served with spiced pineapple relish

WATERMELON MARIGOLD RASAM

goodness of rasam with essence of marigold flowers and watermelon

SMALL PLATES

LUCKNOWI GALOUTI TRIO

trio of melt in mouth galouti kebab of mushroom, spinach-peas and corn

RUNGG PANI PURI

progressive take on a street side classic

BURRATA MASALA ON HARA PYAAZ KULCHETE

tadka burrata topped on steaming hot hara pyaaz kulcha

MALAI METHI PANEER TIKKA

mildly spiced paneer tikka with methi in yoghurt and cashew marination

TANDOORI GUCCI

morels stuffed with walnuts and almonds, goat cheese and spiced mushrooms

FRUIT DAHI PURI

our take on street side dahi puri with twist of fruits

MATAR POTLI

Indore style green peas stuffed in a filo pastry and served with coriander avocado chutney

KHASTA MIX VEG TART

thin ajwain tartlet filled with spiced mixed veg, berry chutney and smoked tomato sauce



MAINS

PANEER NILGIRI KORMA

Tamil inspired fresh greens scented nilgiri gravy with paneer and tamarind chettinad masala

SABZ LIFafa & BADAMI SALAN

rich Hyderabad style salan made with a base of almonds and topped with spiced veggies inside a filo pocket

MIRCHWANGUN ALOO DUM

chili fodant potatoes in kashmiri aloo dum sauce

CURRY PODI BROCCOLI

podu masala spiced tandoori broccoli with kokum moilee and coconut malai sauce

PANEER ANARDANA MAKHNI

anardana infused makhni sauce with amarath puff coated paneer

KOFTA AMRITSARI

punjabi paneer masala stuffed kofta with pindi chole hummus and malai gravy

BENGALI REZALA & PANCH PHORAN STIR FRY

saffron and yoghurt gravy with spices, panch phoran mix veg stir fry and Bihari tamatar chokha guacamole

EDMAME PAPAD KI SABZI & PISTACHIO CHURMA

laal masala and papad sabzi, edmame and cherry tomatoes with Rajasthani kadhi sauce

BREADS

CORIANDER KALONJI NAAN

ALOO CHOKHA KULCHA

SAFFRON MINT NAAN

CONFIT GARLIC PARMESAN NAAN

LACCHA COCONUT PARATHA

MASALA MISSI ROTI

ROTI / NAAN (BUTTER / HARIYALI / PLAIN)

