RUNG

PREMIUM DINING

THE FESTIVE TABLE

DIWALI SPECIAL MENU

RUNGG PREMIUM DINING

A Chefs Special Festive Tasting Menu

Diwali is about reliving sweet memories and creating new ones around the table. **At Rungg,** our festive curated menu brings the soul of Indian traditions and the artistry of contemporary cuisine together, familiar flavours, reimagined with distinctive twists. Let us take you on a culinary journey of exquisite flavours, a lavish spread and warm hospitality, making this Diwali truly memorable.

₹3000 + TAXES

TIMES FOOD AWARD 2026

BEST FINE DINE RESTAURANT

DIWALI MENU

PANAGAM

A pious beverage crafted from jaggery, cardamom, black pepper, saffron, edible camphor & tulsi.

AMUSE BOUCHE

DIWALI CRACKER

A scrumptious pre- appetizer featuring Chorafali shell, Ash roasted sweet potato with smoked yogurt & pickled mango relish.

SHORBA

Slow cooked Shorba from Ghee roasted Pumpkin, kesar & malai, served with Green pea-kali mirch- khoya samosa, finished with a drizzle of smoked chili oil.

SMALL PLATES

HYDERABADI KATHAL

A regal appetizer featuring Hyderabadi masala jackfruit delicately seasoned with choicest spice mixture, stuffed kulchette, sour & sweet imli pyaz ki chutney, finished with amaranth popcorn.

KHAMAN EK KAHANI

Cotton soft & porous nylon khaman soaked in spiced syrup, topped up with creamy coconut mousse, goan solkadi from kokum & coconut, charred.

DAHI PARMESAN KEBAB

Mellow appetizer crafted from strained yogurt, spices & assorted nuts, meticulously coated in parmesan & gently shallow fried in desi ghee, served with ghaat ki tamatar chutney & avocado kachumber.

ANAAR KI CHUSKI

With a dust of Amle ka churan to cleanse your palate.

MAINS

ACHARI PANEER CHAKRI- BHUNA SAAG- MAKHNI

Paneer pinwheel roulade filled up with green pea & spinach masala, seasoned Indian vegetables, silky & creamy tomato gravy from North India.

KADALA CURRY HUMMUS

Extra creamy hummus blended with kadala curry masala, topped with black chana, & condiments, served with sourdough bhatura.

Bread basket on the side

DHANIYA PUDINA CHILGOZA CHAWAL WITH BLACK GARLIC TADKA MAKHNI

Steamed rice mildly flavored with cilantro, mint & pine nuts served with dal makhani & a hint of tempering elevated with black garlic & Kashmiri chili.

MITHAI

COFFEE MYSORE PAK

Ghee mysore pak with a beautiful addition of filter coffee, finished with sea salt, pecan nut & unsweetened cocoa powder.

TYOHAAR KI RANGAT

PISTACHIO CHEESECAKE

A decadent Modern Indian dessert served with saffron rabdi- kadhai doodh foam- badam biscuit.

RUNGG PREMIUM DINING

RUNGG

PREMIUM DINING

Level- 4, Activatrium, Stratum @Venus Ground,
Nehrunagar.

+91 95770 95770

Follow us on :

Capture your beautiful moments with your
favourite people, share on Instagram, and tag **@rungg.ahm**