



THE TIFFIN JOURNEY

Inspired by the timeless Indian Dabbawala.

Food prepared with heart, carried with care, and shared across journeys. This experience brings together a curated selection of flavours, thoughtfully layered and served within a traditional tiffin box.

Each tier reveals a new chapter:
fragrant spices, vibrant grill aromas,
and cherished home-style recipes for today's table.

From the smoky char of kebabs and delicate coastal curries to the richness of biryani and warm and handcrafted breads. Designed to be opened with curiosity and enjoyed at leisure, this meal invites you to slow down, open each tier with anticipation
an invitation to travel across India
through flavour, memory, and connection, one layer at a time.

***BUTTER CHICKEN TIFFIN 75**

Chicken | Tomato | Butter

Gluten, Dairy, Nuts

Inspired by the legendary flavors of North India, Butter Chicken brings together tender pieces of chicken gently simmered in a velvety tomato and butter sauce, enriched with aromatic spices and a touch of cream. Once born from the kitchens of Delhi and embraced across generations, this beloved classic balances warmth, richness, and comfort in every bite.

***SHAKAHARI TIFFIN 65**

Seasonal Vegetables | Lentils | Paneer

Vegetarian, Dairy, Nuts, Gluten

Rooted in India's rich vegetarian traditions, the Shakahari Tiffin honors simplicity, abundance, and warmth of India's plant-forward cuisine.

***MALAI PRAWNS TIFFIN 85**

Prawns | Cream | Garlic

Seafood, Dairy, Gluten

Inspired by the coastal kitchens of India, Malai Prawn brings together succulent prawns gently simmered in a rich creamy sauce infused with coconut, aromatic spices, and subtle warmth.

CHOICE OF BREAD

Garlic Naan | Plain Naan | Butter Naan

***The TIFFIN Box experience is offered separately and is not part of Half Board or Full Board inclusions.**

All prices are in US Dollars and are subject to 10% service charge and applicable Goods and Service Tax.

Please notify our Rayyithun team if you have any known food allergies or intolerances.

TO START

MULLIGATAWNY SHORBA 38

Lentils | Coconut Milk | Curry Leaf | Soup

Vegetarian, Nuts, Gluten

Add-Ons: Chicken 6 | Shrimp 8

Derived from the Tamil words 'Milagu' (pepper) and 'Thanni' (water), Mulligatawny originated as a South Indian broth before evolving during colonial times into a refined Anglo-Indian preparation. It represents cultural adaptation and culinary dialogue.

TRUFFLE MUSHROOM SHORBA 38

Mushroom | Truffle Oil | Fresh Cream | Soup

Vegetarian, Dairy, Gluten

Shorba traces its lineage to Persian and Mughal courts. This contemporary interpretation elevates earthy mushrooms with truffle refinement, blending heritage and modern luxury

SHAKARKANDI KI CHAAT 35

Sweet Potato | Tamarind | Yoghurt

Vegetarian, Dairy

'Chaat' translates to 'to lick,' symbolizing irresistible flavor. Born in North India's vibrant streets, this dish celebrates sweet, tangy and spicy harmony in refined form.

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CRAB CHAPLI 45

Crab Meat | Green Chilli | Coriander

Seafood, Gluten, Egg

Chapli originates from frontier regions, traditionally shaped flat and griddle-cooked. This coastal adaptation replaces minced meat with crab, merging land and sea traditions.

MURGH MALAI TIKKA 42

Chicken | Cream | Cardamom

Dairy, Nuts

Inspired by Mughal royal kitchens, this preparation reflects the richness of cream, aromatic cardamom and the smoky elegance of the tandoor.

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MAINS

CHICKEN TIKKA MASALA 65

Chicken | Yogurt | Kasuri Methi

Dairy, Nuts

Chicken tikka, traditionally marinated and cooked in a clay *tandoor*, develops a distinctive smoky char. The grilled pieces are then simmered in a rich tomato, butter and cream sauce infused with aromatic spices, creating one of the most celebrated and comforting dishes of North Indian cuisine.

BURRATA KALE SAAG 55

Spinach | Kale | Fenugreek | Burrata

Vegetarian, Dairy

A dish of West meet East, blend of modern India and Italian. This dish was perhaps introduced in the 1920 from the Puglia region. Rustic agrarian preparation combining Kale, Ghee and Burrata cheese. Symbolizing balance, nourishment and an introduction regional Northern style Mughal authenticity.

LAMB ROGANJOSH JOSH 85

Lamb | Kashmiri Chilli | Yogurt

Dairy

From Kashmir, 'Rogan' signifies richness and 'Josh' passion. This slow-cooked lamb dish embodies depth, warmth and aromatic Himalayan character.

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KHUBANI KE KOFTE 58

Apricot | Paneer | Cashew

Vegetarian, Dairy, Nuts

Rooted in Mughal culinary artistry, these delicately crafted dumplings reflect refinement within India's royal vegetarian traditions.

MEEN MOILEE 75

Reef Fish | Coconut Milk | Curry Leaf

Seafood

Originating from Kerala's coastal belt, this coconut-based curry reflects maritime heritage and the historic spice trade influence.

SIDES 12

Garlic Naan

Plain Naan

Butter Naan

Missi Roti

Ragi Roti

Laccha Paratha

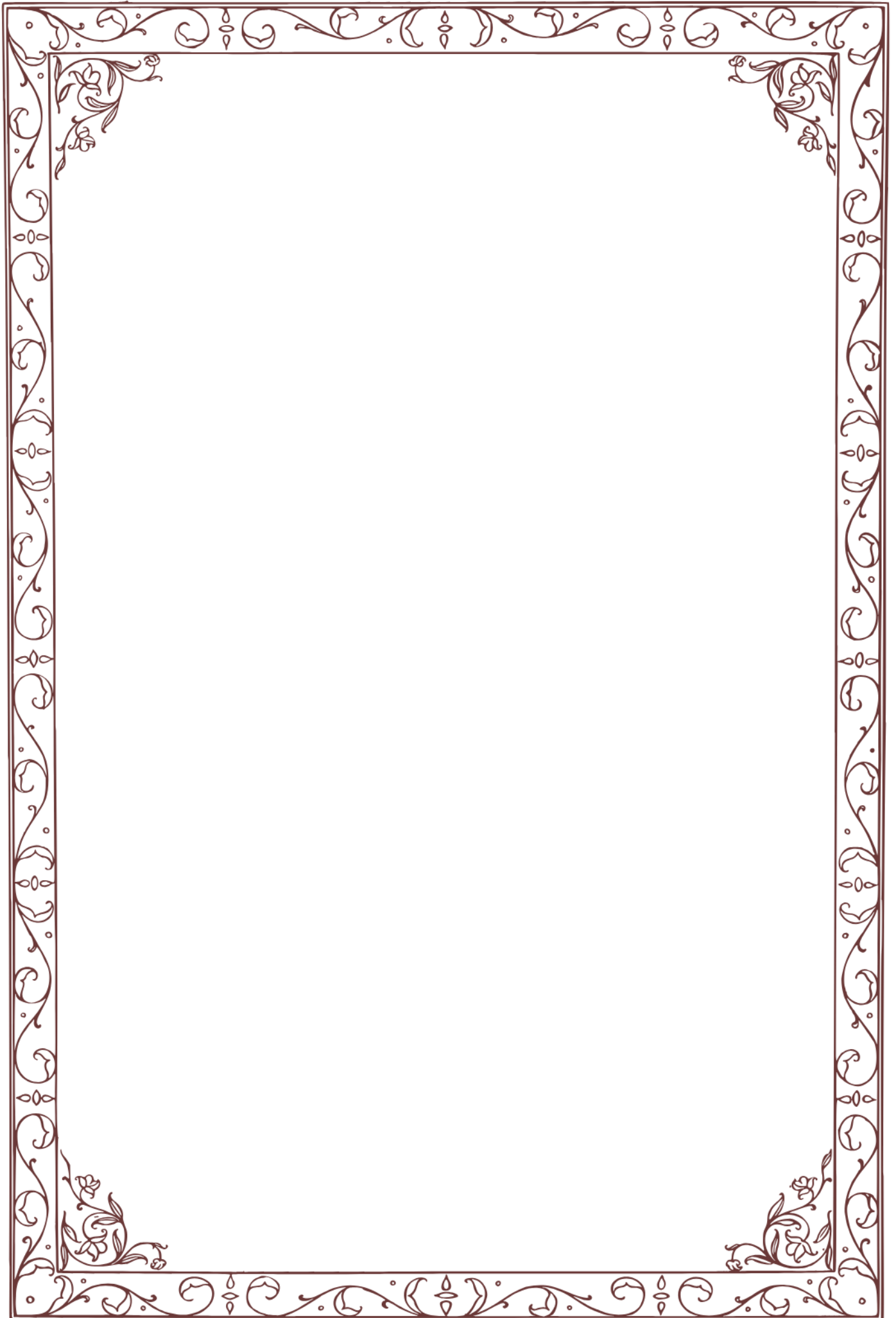
Aloo Mutter

Jeera Rice

Masala Amul Fries

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BIRYANI

Born in the grand kitchens of the Mughal Empire,
biryani is a dish once crafted for royalty.

A timeless celebration of Indian culinary heritage, where fragrant basmati rice, aromatic spices, and slow-cooked meats were layered and sealed to cook gently in the traditional Dum style.

Sealed to preserve aroma and flavor,
each grain absorbs the richness of saffron, herbs, and spice,
creating a harmony both regal and deeply comforting.

Rich in aroma and crafted with patience, a symbol of celebration and abundance, biryani is more than a dish,
it is a symbol of gathering, generosity,
and the art of slow cooking,
served to be shared and savored together.

GOSHT PARDA BIRYANI 75

Basmati Rice | Mutton | Pastry Crust | Khada Masala

Gluten, Dairy

A regal expression of Mughal culinary tradition, Gosht ParDA Biryani features tender spiced lamb layered with fragrant basmati rice and slow-cooked using the classic Dum technique. Encased beneath a delicate “parda” – a sealed crust that locks in aroma and flavour – the dish is revealed only at the table, releasing a rich bouquet of saffron, herbs, and warming spices. A true celebration of craftsmanship, patience, and royal indulgence.

AWADHI MURGH BIRYANI 65

Basmati Rice | Chicken | Saffron | Kewra | Spices

Gluten, Dairy

Originating from the royal kitchens of Awadh, this biryani is a tribute to refined slow cooking and subtle elegance. Tender chicken and fragrant basmati rice are delicately layered with aromatic spices and gently cooked in the traditional Dum style, allowing flavours to develop with grace and balance. Light yet deeply aromatic, Awadhi Murgh Biryani embodies the sophistication and culinary artistry of Lucknow's regal heritage.

HYDERABADI SUBZ BIRYANI 55

Basmati Rice | Seasonal Vegetables | Spices

Vegetarian, Gluten, Dairy

Celebrating the vibrant flavors of Hyderabad, this vegetarian biryani layers seasonal vegetables and fragrant basmati rice with saffron, herbs, and aromatic spices. Slow-cooked in the traditional Dum style, each grain absorbs a depth of flavor while retaining its delicate texture. Rich in aroma yet beautifully balanced, Hyderabad Subz Biryani reflects the city's royal culinary legacy through a colorful, plant-forward expression.

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DESSERT

RASMALAI TRES LECHES 42

Milk | Condensed Milk | Saffron | Egg

Dairy, Gluten, Nuts, Egg

A modern interpretation of two beloved classics, Rasmalai Tres Leches brings together the softness of traditional Indian rasmalai with the indulgent richness of the Latin milk cake. Delicately soaked in a trio of sweetened milks and infused with saffron and cardamom, this dessert is light, creamy, and elegantly aromatic. A fusion of cultures that melts gently with every bite.

GULAB JAMUN BRULÉE 45

Khoya | Sugar | Cream | Egg

Dairy, Gluten, Nuts, Egg

A luxurious twist on a beloved Indian classic, Gulab Jamun Brûlée pairs the soft, syrup-soaked warmth of traditional Gulab jamun with a delicate layer of caramelized brûlée. Infused with notes of cardamom and rose, this dessert balances comforting nostalgia with refined elegance where familiar flavors meet a modern, crackling finish.

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