

À LA CARTE MENU

Shikar reimagines the grandeur of India's historic royal gatherings for the modern palate. Our menu explores the harmonious blend of heritage and innovation, where Chef Jolly revives nostalgic recipes using refined global influences.

SHIKAR'S SIGNATURE COCKTAILS

Pink Tigress botanical gin, rose tincture, fresh lime, honey, orange blossom	\$34	Hunters Shot bourbon, tamarind reduction, aromatic bitters, spiced himalayan pink salt	\$34
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NIBBLES & STARTERS

Kale Chips & Water Lily Pops (VE) mango-paprika	\$12	Smoked Paprika Poppadums (V) mint chutney	\$11	Lamb Pate Gilawat (N) saffron almond roti, nigella-fig relish	\$43
Truffle Garlic Nannettes, Foie Gras berry chutney	\$39	Sweet Potato Tikki Chaat (V) goats cheese, pomegranate-mint- yogurt chutney, lotus crisps	\$37	Crisp Gunpowder Soft-Shell Crab tamarind-coriander chutney	\$37

CHARCOAL TANDOOR & JOSPER GRILL

Tandoori Purple Cauliflower (V, GF) thymol-fennel, soft Philadelphia cheese, cilantro-garlic chutney	\$37	Wild Caught Tiger Prawns (GF) Kashmiri chili, garlic, fenugreek, wild caught Indian ocean prawn	\$57	"Maimoa" "Lamb Chops, "Sula" (GF) grass-fed New Zealand lamb, clove smoked, mustard-yogurt mint mango relish	\$57
Lotus Stem & Roasted Walnut Skewers (VE, GF, N) "Nadru-Akhroat", sesame ginger fennel-mint	\$39	Charred Cream Chicken Tikka (GF) royal cumin, mace, coriander stem, green chili	\$47	Venison, Seekh Kebab (GF) Australian red deer tenderloin, stone flower, chili, garlic	\$59
Roselle-Red Chili, Paneer Tikka (V, GF) curd cheese, mustard & fenugreek	\$39	Tandoor Spring Chicken (GF) mild red chili-garlic-yogurt marinade, exotic frontier spices, house pickle	\$49		

GRIDDLE GRILLED, POT ROASTED, CURRY & STIRRED

Griddled Smoked, "Tawa Paneer" (V, N, GF) roasted curd cheese, cherry tomatoes, pounded coriander seeds-black peppercorns-red chili-bay leaves	\$43	Maine Lobster Tail, Wok Tossed (GF) bell-peppers, coriander, ginger, mild chili	\$79	Tandoor Roasted Chicken, Makhani (GF, N) smoked tomato-butter sauce, saffron-cream, fenugreek speckled	\$49
Monkey Head Mushrooms (VE, GF) scallion greens, caramelised red onion, black peppercorns	\$37	Lotus Leaf Roasted Seabass (GF) tamarind, mild chili, caramelised onion-tomato	\$45	Braised Australian Lamb Shank, (GF) aromatic "potli" spices, vetiver roots, rose petals	\$69
Aubergine Ghee Roast (V, GF) heady spices, coriander, ginger	\$33	Tiger Prawns, Mussels & Scallops (GF) coconut-lime leaf curry	\$57	Coconut Shell Baked Lamb Shoulder, "Sukka," black pepper, ginger, green chili	\$53
Mashed Baby Spinach, Bocconcini (V, GF) garlic, pickled ginger, green chili, sun-dried fenugreek herb	\$39	Pickled Drumstick Greens & Potatoes (VE, GF) stirred "Moringa", 5 spiced, new potatoes, cumin	\$33	Slow-cooked Short Rib Wagyu, "Lal Maas" (GF) Queensland Australian beef, pan roasted potatoes, asparagus, roast gravy	\$89
		Shikari Daal (V, GF) patiently simmered urad lentils, creamed & buttered	\$33		

BIRYANI

Served with garlic-yogurt, "burhani raita"

Exotic Morels "Gucchi", Season's Vegetables Biryani (V) mace, rose, mint, green chili	\$49	Anglo Tiger Prawns Biryani coconut-lime leaf, mild green chili, cilantro basmati rice	\$59	Lamb Shank Biryani slow cooked Australian hind shank, nutmeg, black cardamon, mace, saffron basmati rice	\$65	Spring Chicken Biryani green cardamon, cinnamon, rose petals, green chili, saffron basmati rice	\$55
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BREADS

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Duck Keema	\$15	Goats Cheese-Chilies (V)	\$15	Blue Potato Masala (V)	\$15	Butter (V) / Garlic (V) / Garlic-Butter (V)	\$11
Fox Millets & Lentil Roti (VE, GF) mild chilies, coriander, ginger, onion, herb-olive oil	\$11	Whole Wheat Paratha (V) Butter or sun-dried mint	\$11	Wheat Roti (VE) Butter (optional)	\$11		

SIDES & RICE (GF) (V)

Cucumber Mint Raita	\$11	Steamed Basmati Rice (VE)	\$9	Pickled Shallots (VE)	\$5
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(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN-FREE (N) NUTS

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal. Prices are subject to 10% service charge and prevailing government taxes.