# HOUSE OF QURESHI

ahsan ali qureshi

The ancient tradition of Dum Cuisine came to its zenith in 18<sup>th</sup> century Awadh. His kingdom in grip of famine, Nawab Asaf-ud- Daulah, initiated a 'food for work' program employing thousands in the construction of the exquisite Bara Imambara. Large cauldrons were filled with rice, meat, vegetables and spices, and then sealed to make a simple, one dish meal that was available to workers day and night. Then, one day, the Nawab caught a whiff of the aromas emanating from a cauldron and royal kitchen was ordered to serve the dish.

200 years later, Chef Ahsan Ali Qureshi, son of legendary chef Imtiaz Qureshi, who is the Indian first chef to receive the highest civilian honor by the President of India. Ahsan is the youngest son of the legendary chef, who is from the family of chefs of the Great Nawabs, unearthed the secret of the unique flavors of Dum & Frontier Cuisines. Qureshi gradually refined the cuisine to please the royal palate.

At House of Qureshi, we are not just a cuisine but an experience, that goes beyond the mere satisfaction of appetite to the realm of sensuality: an evocative presentation of aromas, flavors, and textures.

# Apertif

Thandai [V] [Q] Seasonal, refreshing drink of milk, cardamom, almonds and saffron	18
Mausam Ka Ras [V] Seasonal juices: Watermelon, Apple, Carrot/Beetroot & Orange.	14
Lassi [V] Selection of: Sweet or Masala	20 24
Mango  Ambi Panna [V] [Q]  A piquant summer cooler of raw mango, cumin, and mint	14
Masala Chai Pot [V] [Q]	20
Shorba -Soups	
Khumb Shorba [V] Shiitake mushroom soup with curry leaves, coconut cream, mushroom pakora	15
Murgh Badam Ka Shorba [Q] Velvet of chicken soup with almonds and saffron.	20

### Shuruat-Starters

Samosas Jugalbandi [V] Duet of singhada, potlee samosas and onion bhajia with chickpea cassoulet.	18
Dahi Kabab [V] [Q] Hung yogurt spiced with fresh herbs and rolled in soft bread and deep fried.	20
Pani Puri	20
Biryani	
Dum Lucknawi Biryani [Q] Marinated lamb and rice cooked with saffron and aromatic spices	65
Murgh Bombay Bohri Biryani [Q] [S] Basmati rice cooked with oriental spices and morsels of chicken	55
Subz Dum Biryani [V] [Q] Basmati rice cooked with green herbs, aromatic spices and seasonal vegetables	35

### Curries

Mirch Baigan ka Salan [V] [Q] Brinjal and bhajji chillies cooked with peanut, coconut and sesame, in a tangy gravy.	35
Paneer Tikka Butter Masala [V] [Q] Tandoor cooked anari cheese with tomato masala	45
Dal Qureshi [V] [Q] Slow-stewed black lentils with tomatoes, finished with butter and cream	40
Jhinga Dum Masala [Q] [S] Stir-fried black tiger prawns in onion and tomato masala	55
Butter Chicken [Q] Morsels of chicken tike simmered in tomato cream flavoured with fenugreek served.	50
Hyderabadi Nehari [Q] Slow-cooked shank of lamb, caramelized red onion, ginger and turmeric.	70
Lamb Curry Cooked "Dhaba Style"  Braised cubes of Iranian lamb, cardamom, tomatoes and coriander Steamed Basmati	55
Raan E Qureshi [Q] Leg of mutton in malt vinegar, stuffed with onions, cheese and mint, cooked on dum	245

[Q] Qureshi Specials

[S] Spicy Dishes

[V] Vegetarian Dishes

All Prices are quoted in Malaysia Ringgit and subject to 6% SST and 10% service charge

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## Accompaniments

Biryani Rice	12
Raita Homemade yoghurt with tomato, coriander, cucumber, fresh mint & black salt	12
Papadum Kerala papad with chutney	12
Masala Papads Fried papad sprinkled with chopped onions, tomatoes, coriander leaves & spices	15
Breads	
Tandoori Roti [V] Tandoori bread made of 'Atta' flour.	6
Shireeni- Desserts	
Warm Carrot halwa [V] With pistachio kulfee	20

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