

Winter 2019 -
Recipes from the biography of 'Akbar the Great'
AD 1556 - 1605



Painting by Jatinder Durhailay based on Akbarnama

“The equilibrium of a man’s nature, the strength of the body, the capability of receiving internal & external blessings, and the acquisition of worldly and religious advantage, depend ultimately on proper care being shewn for appropriate food”

‘Akbar the Great’ was the first tolerant Muslim leader India had ever seen, a man who with Mongul (Mughal) blood represented the true values of integration and acceptance. Under Akbar’s rule, the Mughal kingdom reached a cultural zenith with collaboration spanning from Turkey to Burma.

Mughal dining was lavish and unprecedented. It’s recorded in the Akbarnama that the daily allowance for Royal court food was 2000 rupees (\$152,000 AUD today). With such indulgence came the opportunity for chefs to show off their masterpieces and win favour in the King’s court.

This season at Lavendra, we bring you the recipes noted in the Akbarnama by Akbar’s Vizier in an attempt to bring you the essence of Mughlai cuisine during its grandeur - Our chance to relive long lost recipes of a grand court.

The painting depicts Akbar handing his biography to Inderpreet and the chef team

Regards

Lavendra Family

K E S A R

Kesar Restaurant Group

Grace of India
Milsons Point

Lavendra
North Sydney

WaazWaan
Crows Nest

Shuruaat (Starters)

Non - Vegetarian

Qutub Samosa - Carom pastry, duck, cauliflower purée, carrot tadka	19.9
Kheema Mattar - Lamb mince, beetroot raita, spiced shortbread	21.9
Reshmi Kebab - Chicken breast, dry fruit salad, mint sauce	22.9
Pasanda - Beef tenderloin, mint purée, cucumber pickle	25.9

Vegetarian

Mughlai Paneer Tikka - Homemade paneer, coriander purée, chilli pickle	19.9
Badinjan - Eggplant, Middle Eastern spices, pine nuts	19.9
Akhrot Kebab - Walnut, Persian herbs, roasted grapes, saffron raita	22.9
Sabz Kebab - Seasonal vegetables, labneh, honey raita	23.9

Please ask us for our vegan menu

Khana - E - Khaas (Mains)

Non - Vegetarian

Lamb Shah Jahani - Diced lamb, cashew paste, saffron ghee	29.9
Murgh Makhani - Butter chicken, fenugreek, roasted macadamia	28.9
Musallam - Whole chicken, caramelised mince, egg, mughlai tadka	34.9
Mughlai Machi - Snapper, garam masala, homemade almond paste	29.9

Vegetarian

Saag - Mustard greens, chickpea flour, homemade butter	27.9
Malgubah - Smoked & layered rice, garden vegetables, eggplant	28.9
Gobi Mughlai - Tadka cauliflower, grated vegetables, Panjabi raita	28.9
Pahadi Khumb - Button mushrooms, tomato tadka, cinnamon masala	28.9

Naan (Breads)

Plain, Roti, Garlic	3.9
Roghani - milk and sesame naan	5.9
Cheese, Garlic and cheese	5.9

Khaana - E - Saath (Sides)

Papad and Condiment plate	14.9
Homemade Pickles, Chutney & Raita	
Spicy & sour pink radish, beetroot, carrot & cauliflower, chilli & ginger	3.9 each
Khichri - Rice and lentil mix	11.9
Zard Birinj - Mughlai roasted dry fruits & sweetened rice	8.9
Basmati Rice	3.5

Dessert

Shahi Tukda - Pan fried bread, ghee, sweetened mughlai milk	14.9
Badshahi Kulfi - Ice cream, dry fruits, saffron	12.9
Gulab Jamun - Cottage cheese dumplings, rose syrup, silver foil	12.9
Mano Ranjan - Shahi tukde, kulfi, gulab jamun trio	25.9

Dessert Wine

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA 75ml \$18

Winter Tasting Menu

79p.p or 149p.p with wine pairing

Entrees

Qutub Samosa - Carom pastry, duck, cauliflower purée, carrot tadka

Badinjan - Eggplant, Middle Eastern spices, pine nuts

2018 Garagiste Le Stagiaire Pinot Gris, Mornington Peninsula, VIC

Akhrot Kebab - Walnut, Persian herbs, roasted grapes, saffron raita

Reshmi Kebab - Chicken breast, dry fruit salad, mint sauce

2017 Orange Mountain Viognier, Orange, NSW

Mains

Saag - Mustard greens, chickpea flour, homemade butter

Gobi Mughlai - Tadka cauliflower, grated vegetables, Panjabi raita

Served with Roghani Naan & Roti

2016 Laughing Jack Moppa Hill Shiraz, Barossa Valley, SA

Lamb Shah Jahani - Diced lamb, cashew paste, saffron ghee

Murgh Makhani - Butter chicken, fenugreek, roasted macadamia

Served with Zard Birinj

2017 Meadowbank Pinot Noir - Derwent Valley, Tasmania

Dessert

Badshahi Kulfi - Ice cream, dry fruits, saffron

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA

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