

WaazWaan

BY 'GRACE OF INDIA'



KASHMIR VALLEY & WAAZWAAN

“Gar Firdaus bar-rue zamin ast, hami asto, hamin asto, hamin ast.”

“If there is heaven on earth, it is here, it is here, it is here”

A famous quote by Mughal Emperor Jehangir when he visited Kashmir in the 17th century

By the Grace of India and Lavendra family, we bring you a new restaurant, experience and menu inspired by **WaazWaan** - the legendary 36-course banquet feast embodying Kashmiri's proud history, tradition and heritage.

The history of the banquet feast began in 14th century India. During the reign of Nasiuddin Muhammad of Tughlaq dynasty came the invasion of the Mongol ruler Timur. From Samarkand, Timur brought excellent cooks to the valleys and mountains of Kashmir. These skilled cooks were named **Wazas**. From twilight to dusk, the **Waza's** cooked meat and gravy into different styles of dishes in preparation for a 36-course feast. The Sanskrit and Persian immigrants later coined this feast **WaazWaan**.

We are excited to bring rare hidden gems of the Kashmiri delicacy to the forefront of Sydney's North Shores. Here at **WaazWaan**, we will experience the depth of India's traditional craftsmanship of culinary excellence.

K E S A R

Kesar Restaurant Group

Grace of India
Milsons Point

Lavendra
North Sydney

WaazWaan
Crows Nest

WaazWaan

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Mini WaazWaan

69pp

CANAPES

Papad and condiments

Rice wafers and mix of dips

ENTREE

Dry Fruit Chaat

Shortbread pastry layered with Kashmiri sauces, cashews, sultanas and walnuts

Nadur Kebab

Lotus stems pan fried with ginger powder, fennel and cornflour

Tabakh Maaz

Lamb ribs simmered in Kashmiri spices and pan fried in ghee and mustard

Gaad Nadur

Kingfish fillet marinated overnight and cooked in lotus root and radish

MAINS

Kashmiri Pandit Rogan Josh

Diced lamb pieces cooked in homemade red chilli paste, fennel & ginger

Choek Vangan

Eggplant cooked in Kashmiri tamarind pulp and aniseed powder

Served with Kashmiri Naan

Palak Tschaman

Kashmiri spinach served with tomatoes stuffed with homemade cottage cheese

Goshtaba

Lamb minced with a mallet and simmered in Kashmiri spices served in mustard, ghee, mint and Kashmiri spices

Served with Kashmiri Pilau

DESSERTS

Tobruk Halwe Porath

Semolina & dry fruit pudding

WaazWaan

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Shuruaat (Starters)

NON - VEGETARIAN

Tabakh Maaz

Lamb ribs simmered in Kashmiri spices and pan fried in ghee and mustard
18.9

Gaad Nadur

Kingfish fillet marinated overnight and cooked in lotus root and radish
23.9

Shami Kebab

Chicken thigh simmered with lentils and lamb stock served as a patty
17.9

Rista

Lamb minced with a mallet and simmered in Kashmiri spices
19.9

Chicken Tikka

Chicken pieces marinated overnight in hung yoghurt and tandoori cooked
17.9

Sizzling Methi Maaz

Goat pieces wok cooked with fenugreek and served sizzling
17.9

VEGETARIAN

Dry Fruit Chaat

Shortbread pastry layered with Kashmiri sauces, cashews, sultanas and walnuts
16.9

Lyodur Tschaman

Homemade cottage cheese served in a dry ginger & black pepper reduction
16.9

Nadur Kebab

Lotus stems pan fried with ginger powder, fennel and cornflour
16.9

Mushroom Bahar

White button mushrooms coated in chickpea flour and pan fried in sweet chilli, tomato and capsicum
16.9

WaazWaan

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Khana – € – Khaas (Mains)

NON - VEGETARIAN

Kashmiri Pandit Rogan Josh

Diced lamb pieces cooked in homemade red chilli paste, fennel & ginger
26.9

Goshtaba

Lamb minced with a mallet and simmered in Kashmiri spices served in mustard, ghee, mint and Kashmiri spices
26.9

Murgh Dhaniwal Korma

Chicken stew cooked with yoghurt, coriander and turmeric
26.9

Kashmiri Murgh Makhani

Grace of India's signature Butter Chicken with a Kashmiri touch
25.9

Briyani

Goat slow cooked with rice, spices, dry fruits and saffron
26.9

VEGETARIAN

Raajmaah Dhaal Aachar

Kidney bean curry cooked with homemade pickle
21.9

Malai Kofta

Potato and fennel dumplings in korma sauce
22.9

Dum Olav

Baby potato prepared in mustard, red chilli and dried ginger powder
22.9

Choek Vangan

Eggplant cooked in Kashmiri tamarind pulp and aniseed powder
23.9

Palak Tschaman

Kashmiri spinach served with tomatoes stuffed with homemade cottage cheese
23.9

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Naan (Breads)

Plain / Roti / Garlic
3.9

Garlic Cheese / Garlic Cheese Chilli
5.9

Kashmiri Naan
5.9

Khaana – E - Saath (Sides)

Papad & Condiment plate
12.8

Mango Chutney / Lime Pickle / Tomato Onion
3.5 each

Kashmiri Pilau
8.9

Basmati Rice
3.5/5

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Dessert

Phirni

Kashmiri milk, rice, saffron and dry fruit preparation
11.9

Tobruk Halwe Porath

Semolina & dry fruit pudding
11.9

Kashmiri Kulfi

Dry fruits and nuts ice cream
11.9

Platter

Mix platter of the above
24.9