

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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Banquet 1

54pp

ENTREE

Dry Fruit Chaat

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

Rista

Lamb minced with a mallet and simmered in Kashmiri spices

Chicken Tikka

Chicken pieces marinated overnight in hung yoghurt and tandoori cooked

MAINS

Kashmiri Pandit Rogan Josh

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

Kashmiri Murgh Makhani

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

Raajmaah Dhaal Aachar

Kidney bean curry cooked with homemade pickle

Served with Naan/ Garlic Naan & Rice

DESSERT

Kashmiri Kulfi

Dry fruits and nuts ice cream

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Banquet 2

74pp

ENTREE

Lyodur Tschaman

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

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

Choek Vangan

Eggplant cooked in Kashmiri tamarind pulp and aniseed powder

Goshtaba

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

Murgh Dhaniwal Korma

Chicken stew cooked with yoghurt, coriander and turmeric

Served with Naan/ Garlic Naan & Rice

DESSERT

Platter

Kashmiri Kulfi, Halwa & Phirni