FOOD DESCRIPTION

1) Hyd SPL. CHICKEN DUM BIRYANI:

When Lip Smacking Taste comes in a package with the Royal Taste of Hyderabad, it is called the perfect Mutton Biryani

2) HYD SPL. PRAWN BIRYANI:

Aromatic basmati rice dum cooked with prawns, herbs & spice powders. Biryani is a delicious dish made by cooking fragrant basmati rice with meat, yoghurt, spices & herbs. ... Prawn biryani is simply another variation made on the same lines just by replacing chicken & mutton with prawns.

3) Hyd spl. mutton dum biryani:

A scrumptious and mouth-watering experience. It was rich in flavour and spices, mutton was so tender and succulent.

4) hyd paneer biryani:

Succulent Hyderabadi paneer biryani. Marinated in freshly ground BBK flavours,

5) mushroom tikka:

The soft button mushrooms are soaked in Indian pickling spices and then cooked till perfection.

6) chicken malai kabab:

"Feel of Silky Succulent And Gentle on the palate"

7) Kharda chicken:

Kharda chicken is a local delicacy. It’s made up of green chillies and a coriander base.

8) hyd veg dum biryani:

This authentic Biryani is made in Hyderabadi style with fresh juicy vegetables and dry fruits indulging in long flavoured Basmati rice.

9) chicken strips:

whole juicy fillets, big bold bites and snack options for the kiddos

10) chicken tangdi kebab:

try some hot and sexy chicken legs in a kadhai!

11) chicken tandoori:

The lip-smacking, soft, juicy, and flavourful dry chicken dish, that is tandoori chicken

with spicy fresh green chutney.

12) Gobi Tikka:

tandoori smokey cauliflower stater

13) mushroom tikka:

tangy, yummy, sappy, perfectly barbequed, healthy and rich in proteins.

14) Hyd SPL egg biryani:

Eggstremely Tasty, have an amazing EGGsperience with it.

15) Hyd SPL fish biryani:

Aromatic Basmati rice is layered with a flavourful fish masala gravy (aka fish qorma), fried fish and then topped with onions, coriander, green chillies and lemon.