

ZARQAŞH

BY MICHELIN-STARRED CHEF ROHIT GHAI



Michelin-starred Chef Rohit Ghai is celebrated worldwide for his soulful approach to modern Indian cuisine.

Born in Gwalior and inspired by his mother's cooking, he believes that food made with heart needs no embellishment. His culinary journey spans London's top restaurants and his own award-winning concepts, including Kutir in Chelsea and Manthan in Mayfair, as well as collaborations across Dubai, Muscat, Marrakech, Doha and London.

Known for blending heritage with innovation, Chef Ghai creates dishes that are refined yet deeply rooted in emotion and memory. His cookbooks Tarkari and Yatra reflect his passion for storytelling through food, celebrating both tradition and evolution.

DINEANIMATION MENU

PASSIONFRUIT CHOCOLATE BONBON
ARANCINI CHEESE WITH BERRIES CHUTNEY
PALAK PATTI WITH HONEY YOGURT FOAM

VEGETARIAN SOUP
BADAM SHORBA

NON-VEGETARIAN SOUP
MUTTON SHORBA

VEGETARIAN APPETIZER
RAJMA JIMIKAND GALOUTI WITH HARISSA SAUCE

NON-VEGETARIAN APPETIZER
TANDOORI CHICKEN WITH SPICY SALAD

VEGETARIAN MAINS
CAULIFLOWER STEAK MAKHANI WITH
MUSHROOM TRUFFLE PULAO & LACCHA

NON-VEGETARIAN MAINS
LAMB SHANK WITH BIRIYANI LACCHA
PARATHA

SIDES
PUNJABI BAIGAN BHARTA
DAL E-ZARQASH

DESSERT
CHOCOLATE CHILLI MOUSSE



THE RITZ-CARLTON

BANGALORE



ritzcarlton.com/bangalore



[@zarqashbangalore](https://www.instagram.com/zarqashbangalore)



[zarqashbangalore](https://www.facebook.com/zarqashbangalore)