

## About Our Culinary Maestro

Chef Atul Kochhar, a two-times Michelin Star Chef, has taken India's culinary exploration to new heights and changed the perception of Indian cuisine on a global scale. Chef has skillfully intertwined the flavours of India with modern culinary art.

Looking back, he acknowledges the immense influence of his parents and grandparents on his culinary skills. After his first Michelin Star in 2001, Chef took his love for multicultural cuisines and opened the restaurant 'Benares' in London. Benares brought home his second Michelin Star in 2007. Chef Atul Kochhar has also famously charmed the British Royal family with exquisite Indian delicacies.

From The Oberoi Group in India to becoming a two-times Michelin Star Chef, he is now the heart and soul of Saga where he serves you not just dishes but a unique harmony of unparalleled flavours.

*Atul Kochhar*



# Team Saga

The backbone and the core of Saga has always been its team and people who have contributed in making this grand experience possible. We would like to convey a heartfelt gratitude to everyone who has been a part of our journey.

Founder & Concept Head - Vishal Anand

Architectural Design - Headlight Design

Interior Execution - Dnova Infra

Crockery Curation - The Creative Platter

Beverage Curation - Spirits & Rituals

Wine Curation - Kriti Malhotra

Creative Concepts - The BlueBeans

Media & PR - Qube Communication

Sound and Light Partners - Harman Professional (JBL/Martin)

Uniform Ideation & Execution - Raghavendra Rathore Jodhpur

Furnishings - Wood Art Design





# Food Philosophy

**EARTH** - We encourage locally grown vegetables & herbs across most of the dishes in our menu. Your server will be happy to announce the dish of the day prepared from vegetables sourced from our local farms.



# The Saga Experience

A 9-course journey that takes you through unparalleled flavours of India prepared with modern culinary techniques like never before, curated by two-times **Michelin Star Chef Atul Kochhar.**

Scan to view the SAGA EXPERIENCE.



To book your experience, visit our website  
[www.sagaexperience.in](http://www.sagaexperience.in)



# Chef's Tasting Menu

Curated with the richness and diversity of Indian flavours.  
**Chef Atul Kochhar** brings you a gourmet experience like no other.

Available only on Sundays | To book your experience, visit our website  
[www.sagaexperience.in](http://www.sagaexperience.in)

Cuisines of India curated by Chef Atul Kochhar is an ode to his journey in globalising Indian culinary culture and it's diverse flavour palate!

## **VEGETARIAN**

Garhwali Kulth ki Kachori

Ghee Roast Paneer

Kathal Musallam Tacos

Paneer Butter Ball

Trio of Dessert

## **NON VEGETARIAN**

Garhwali Kulth ki Kachori

Ghee Roast Prawns

Murgh Musallam Tacos

Kosha Mangsho

Trio of Dessert

INR 4999/ person

Govt. taxes extra, as applicable. We levy a service charge of 10%. Please inform your server in case of any allergies.



# Short SAGA

Curated to go perfectly with our handcrafted concoctions





- **Kathal Cutlet** 495  
pulled jackfruit, cabbage slaw
- **Paneer Pide** 595  
paneer butter masala, turkish pizza bread, farm tomatoes, peppers
- **Cauli Slider** 545  
crispy cauliflower, gunpowder mayo, aged cheddar, pickled gherkins
- **Hummus Chana Masabacha** 545  
israeli style hummus, masala chana, laffa bread
- **Lentil Quesadilla** 495  
cheddar cheese, khumb matar, avocado, sour cream
- **Masala Mushroom Rocks** 575  
mushroom patte, choux pastry, relish
- **Masala Fish & Chips** 765  
crispy fish, mushy peas, potato wedges
- **Crispy Chicken Wings** 625  
sriracha sauce, blue cheese dip, jalapeno, farmer's salad greens
- **Chicken Souvlaki** 595  
classic greek skewers, warm pita, olive, tomatoes and tzatziki
- **Hummus Masabacha** 645  
israeli style hummus, goat masala, laffa bread
- **Meaty Fries** 725  
pulled meat, steak fries, cheddar cheese, sour cream, pico de gallo
- **Murgh Musallam Tacos** 645  
shredded chicken, korma sauce, mughlai paratha

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● Vegetarian ● Non Vegetarian ⊕ Gluten Free 🌱 Super Food 🌱 Vegan



# Entrées



## ● **Sea Tangle & Darjeeling Tea Leaf** 🌊🌿🌾 645

**wakame, green apple, white sesame and walnut**

Seaweed is one of the most iconic ingredients that is mainly used in maritime countries like Japan, Korea, and China. It is also found along the Indian coastline and is mainly used to produce agar-agar, alginate and some cosmetic products. The health benefits of seaweed inspired us to use this unique ingredient in our culinary discovery. After multiple trials, we have conceptualised this salad that will elevate your senses and tickle your taste buds.

## ● **Nadru Ki Chaat** 🌊 525

**kashmiri lotus stem, apple apricot chutney, saffron curd**

Lotus stem gained popularity in Kashmir around the 15th century when Badshah Ghiyas-ud-Din Zain-ul-Abidin encountered the lotus plant during a shikara ride on the Gul Sar, now known as the Gil Sar, a lake on the outskirts of Srinagar. Lotus Roots are a powerhouse of vitamins and minerals. Understanding its value, we at Saga have introduced this beautiful ingredient in a famous street chaat.

## ● **Garhwali Kulth Ki Kachori** 545

**crispy lentil pastry, chausa curry, jakhya spice**

Kachori is one of the most popular Indian snacks which has evolved around the bazaars of India. Credit goes to the traders who were always on the lookout for a quick meal that would both satisfy their hunger and could be enjoyed while traveling. Nothing has been documented about the origin of Kachoris; some believe they originated from Uttar Pradesh, while some give credit to Marwaris. Here at Saga, we look for inspiration from the beautiful state of Uttarakhand to create this recipe.

## ● **Kandmool** 🌾 495

**jimikand, himalayan potato, colocasia, sweet potato, saffron cream, kasundi ketchup**

History shows, most of the wars in India were fought for months and years. It was then the cook's responsibility to feed the army with rich and nutritious food. Root vegetables could be stored for long periods and easily transported which ensured that the meals were prepared well in time, even when there was a shortage of other ingredients to save the day. Our warriors' cart showcases some of those humble root vegetables and their preparations.

## ● **Herbs Malai Chaap** 545

**farm fresh herbs, soya chaap, garlic lemon cream**

In India, with a vegetarian population of approx 300 million, a plant protein revolution has begun. On almost every street's corner, we find Soya chaap kebab which is a veggie lover's rendition of mutton chaap, an exemplary dish from the Mughlai cuisine. At Saga, we relish the Chaap by infusing it with farm grown herbs, grilled to melt in the mouth.

## ● **Nilgiri Paneer Tikka** 🌾 625

**mint, coriander & coconut, fresh cottage cheese**

Chef Atul has a great affinity for South Indian food due to his time in Chennai. Since then, he has always played with the flavours of the South when developing menus. This recipe showcases his great understanding of the flavours and use of simple ingredients.

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● **Khari Paneer Tikka** 595  
**tandoor roasted paneer, flaky ajwain pastry, green chutney**

The art of paneer making was introduced in the 16th century by the Persians and the Afghans. Cooking with paneer mainly in the northern part of India has revived over a period of time and tandoori paneer tikka is loved by most of us. In this dish, we collaborate this humble recipe with Khari which is another Iranian preparation from Zoroastrian Cuisine.

● **Mutton Shapta** 725  
**tibetan style, stir-fry goat, rice vermicelli**

The initial settlers of the only Chinese dominated settlement in India - Chinatown in East Kolkata, were Hakka Chinese who immigrated in the 18th century to work on sugar plantations. The evolution of Indo-Chinese has been in process ever since.

● **Ghee Roast Prawns** 875  
**mangalorean style sauteed prawns, tamarind, fennel & curry leaves**


It's been said that this recipe originated 50 years ago at Shetty Lunch Home in Kundapur district of Mangalore. They used red byadgi chillies to bring a unique taste along with a mélange of coastal spices while cooking in ghee which complements the masala and brings a distinctive sweet aroma to the dish.

● **Chicken Tikka Pie** *AK* 695  
**chicken tikka masala, wild berries**

"Wild berries and chicken tikka? You might think I've got this all wrong, but try it and you'll appreciate what a great match this unusual combination is. This is one of my signature dishes". - Chef Atul.

● **Dahi Ke Rolls** 595  
**flavoured yoghurt, achari mirch, roasted tomato chutney**

The method of cooking small chunks or slices has a long history dating back to Persian kitchens. The Mughals made it popular in India and thus innovative vegetarian kebabs came to be. It was in the royal kitchens of Akbar where Dahi Kebab was first introduced, an innovation by Jodha Bai's chief chef.

● **Ayam Tikka**  675  
**tandoor smoked chicken, malay garam masala, lime and ginger**

Indian civilisation and culture spread in many parts of the world through trade, but it struck its firm roots in South East Asia. Many Indian artisans came to work mainly on the islands of Java & Sumatra between the sixth and fourteenth century. In this preparation, we amalgamate some of the techniques and ingredients which truly demonstrate that flavours have no boundaries.

● **Kerala Style Chilli Chicken** 645  
**kanthari chilli, spice infused chicken, chinese wine**

Chilli Chicken has made its mark in the Indian culture. Indo-Chinese style of cooking inspires the use of simple Indian ingredients in popular Chinese dishes. In this delicacy, we use South Indian flavours.

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● Vegetarian ● Non Vegetarian  Gluten Free  Super Food  Vegan *AK* Signature

## ● Malvani Tikka

**malvani masala, dhapate lavash, coconut garlic chutney**

Malvani food can be traced back to Malvan, a scenic town bound by the majestic Sahyadri mountains and the Arabian Sea in the Sindhudurg district on the west coast of Maharashtra. Seafood and chicken are in abundance in this region. This cuisine uses coconut liberally and in all its forms. At Saga, we showcase the same love by preparing our in-house Malvani Masala.

## ● Khade Masale Ki Boti

**spice infused goat, multigrain toast, cucumber and jalapeno**

A 12th century Manasollasa recipe in which pieces of meats were bored with holes, filled with spices and were spit-roasted, dried and ghee fried before serving. Over a period of time, better cooking techniques evolved for imparting the flavours.

## ● Lagan Ki Boti Slider

**spice infused boti, cheddar, mint mayo**

A scrumptious goat meat curation infused with various Indian spices and herbs is a treat for all meat lovers. The secret behind its incredible taste is the unique spice mix prepared by our chefs.

675

## ● Meen Pollichathu

**fish parcel, coconut, curry leaves, kanthari chili and jhal muri**

Meen denotes "Fish" while Pollichathu means "Roasted/Grilled". In this humble representation of a coastal delicacy, a soft rub of spices found in the regions of Kerala is applied to the fish, which is then wrapped in a banana leaf and grilled to perfection. The taste and preparation of Meen Pollichathu may vary as we travel from one end of Kerala to the other. This dish is our representation of the coastal cuisine of India where Fish is in abundance.

795

775

## ● Sikandari Raan

**overnight marinated goat, saffron, frosted nuts, spit-roasted**

When King Alexander the great defeated Porus, he asked Porus how would he like to be treated, to which Porus replied, "like a king!" Raan is believed to have been served then, in his banquet. Alexander was also popularly known as Sikandar or the Conqueror and that's how the dish got its name. This dish is an ode to group dining and is ideal for sharing. We solicit a prep time of 30 mins.

3499

725

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Vegetarian



Non Vegetarian



Gluten Free



Super Food



Vegan

# Main Course





## ● Maa Makhani 🌱

**slow cooked black lentils with tomato, garlic & butter**

It is said that Kundan Lal Gujral, founder of Moti Mahal, revolutionized the traditional preparation of black urad lentil while he was working with Mukhey da Dhaba, run by Mokha Singh in Peshawar, around the '40s. In time Mokha Singh's health deteriorated and he eventually had to sell the shop to Gujral, who then renamed it to Moti Mahal. Post partition, Gujral migrated to Delhi and carried on the legacy to establish Moti Mahal as the food institution we all know today.

## ● Nadru Yakhani, Patte Ka Tadka

**lotus stem kofta, yakhani gravy**

Lotus stem, a popular tuber used in Kashmir grows in the shallow waters of Dal and Wular lake. It is extensively used by Kashmiri pandits during festivals and in day to day cooking. Here we like to combine it with khade masale and showcase its flavours and textures.

## ● Vegetable Ishtu 🌱🌾

**seasonal vegetables, coastal spices, coconut milk**

Conventionally, the Kerala Christians cooked spice infused chicken stew with potatoes and thickened it with coconut milk. However, the Hindus adapted this recipe and replaced chicken with a variety of vegetables. We carry this Hindu tradition by using seasonal farm vegetables in this stew.

575

## ● Kundan Qali, Korma Gravy

**malai cauliflower, dry fruits enriched gravy, silver leaf**

Traditionally, Qaliya is an Awadhi mutton delicacy from the city of Nawabs. Prepared in yellow gravy where the colour comes from extensive use of turmeric, saffron or both. At SAGA we tweaked this recipe and added cauliflower to extend this rich experience to the vegetarians.

595

## ● Urlai Roast 🌱🌾

**baby potato, roselle leaf pickle, mustard & curry leaf**

It was in the 17th century that the Portuguese introduced Batata (Potatoes) to India through the Western coast. The Britishers then took them to Bengal and by the end of 18th century it was commonly cultivated in the northern part of India. Potatoes are now an integral part of Indian cuisine with multiple regional adaptations. Our recipe is influenced by one such classic south Indian preparation.

545

595

## ● Dal Moradabadi

**yellow lentil, tomato, onion crisp, red chilli & cumin**

Prince Murad, much like his father Akbar, was very fond of Rajasthani toor dal. He ordered his cooks to create something light, yet delightful. The cooks then discovered that cooking Moong dal on slow flame can result in a dish that is slightly sweet, velvety and just as flavourful as toor dal. The prince is said to have liked it so much that he snacked on it three times a day.

625

575

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Vegetarian



Non Vegetarian



Gluten Free



Super Food



Vegan

● **Kathal Kadhai Masala** 575  
**wok tossed jackfruit with tomatoes, coriander and garlic**

Since its inception, hundreds of years ago, Kadhai cooking has been an integral part of the Indian cooking technique. Kadhais were mainly made of cast iron which enabled cooking for a long duration, imparting a strong and distinctive taste to masalas and curries. We follow a similar style of cooking to preserve these classic flavours.

● **Dal Baati Choorma** 645  
**slow cooked whole wheat spheroid with panchratna dal, lehsun ki chutney & choorma**

Dal Baati Choorma dates back to the reign of Bhappa Rawal (1300 yrs ago), Founder of the Mewar Kingdom in Rajasthan. During an emergency war call, the whole wheat dough (pedaas) were accidentally left in the hot desert sand and found to be fully cooked upon return, thus Baati was invented by coincidence, popularly know to be had with butter milk or curd made of camel/ goat milk. The latter half of history saw business migration in Mewar and people from the upper caste cherishing Baati with Dal Panchmel as a combination. The dish as we know it today is one of the signature delicacies from Land of Royals.

● **Pondu Crab** 🌿 1045  
**crisp fried soft shell crab, yetti masala**

Mogaveera/Mogiyar is one of the communities living in the Mangalorean region. Traditionally, they are groups of fishermen who lived in nearby areas of Udupi and Mangalore. The influence of living in coastal regions can be easily witnessed in their dishes and delicacies. This recipe is our take on the flavours of the region.

● **Punjabi Saag Paneer** 645  
**cassoulet of mustard and spinach greens, corn choorma, paneer, white butter**

Saag is prepared with an assortment of different leafy vegetables that are available locally during the season. Leaves are slow cooked in earthenware or thick bottom pots for long a duration, finally finished with cream and butter. Saag dishes are said to be most popular in the states of Punjab, Haryana, Uttar Pradesh and Himachal. Every region has its own recipe known by its local name.

● **Butter Chicken Ball** *AK* 875  
**our take on classic butter chicken**

The story dates back to 1947 when some leftover chicken in Moti Mahal was cooked in tomato gravy, infused with cardamom, fenugreek and finished with cream and butter. Thus, this historic dish was invented. This is Chef Atul's signature take on this classic recipe.

● **Chicken Chettinadu** 🌿 845  
**butter poached chicken, coastal spices, poriyal**

Predominantly the food of Tamilian Brahmins from the Chettinad region of Tamil Nadu is vegetarian. This cuisine is popular for its complex flavours infused with a variety of freshly ground spices. The flavours of Chettinad influenced us to prepare this delicacy.

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● Vegetarian ● Non Vegetarian 🌿 Gluten Free 🐔 Super Food 🌱 Vegan *AK* Signature

## ● Meen Ularthiyathu

**kerala style fish masala, coastal spices, coconut & coriander**

Ularthiyathu is a style of preparation synonymous to Syrian Christians. Traditionally the meat is gently roasted in a pan along with curry leaves, onion, coconut and spices. At Saga, we follow a similar technique to bring out the real flavours of Kerala.

## ● Kosha Mangsho

**bengali style goat masala with potatoes, onion & garlic**

A Bengali version of Punjabi dish 'bhuna gosht', where kosha means 'slow cooking' and mangsho means 'meat'. Kosha Mangsho is thought to have been originated at Golbari, a 95 year old restaurant originally named as New Punjabi Restaurant, located on the hustle bustle street of Shyambazar five-point crossing, in northern Kolkata.

## ● Salli Murgh

**parsee style sweet, sour and spicy chicken curry with crispy potatoes**

Most of the Parsee community are descendants of Zoroastrians who fled from Iran during the Arab invasion in the 17th century. They settled along the west coast of India and developed a distinct cuisine which is influenced by Gujaratis, Maharashtrians, Iranians, British and to an extent Portuguese, who were in Goa. Parsee is an adaptable, integrative community, their love for potatoes and Portuguese' influence on their food gives them all rights to Salli. It is a must-have accompaniment on every dining feast. Apart from its crunchiness, salli has a very practical use during bhonu (meal), where the curry is served on the salli to prevent it from running all over the Patra.

945

## ● Naan Qaliya

**stewed goat curry, caramelized onion, turmeric & whole spices**

Mohammad Tughlaq's shifting the capital resulted in a mass exodus of people from Delhi to Daulatabad. During this movement, it was a difficult task to provide food for such a huge army, so the shahi bawarchis dug hot furnaces and rolled out thousands of Naans. Meanwhile Qaliya was prepared in a huge degh cauldron by slowly cooking mutton with a variety of local spices. Later this dish was commonly eaten by sipahis and was popularly known as "Sipahiyon ka Khana". Till date it is a popular dish in Daulatabad (now known as Aurangabad) and it is specially enjoyed in weddings and on special occasions.

995

975

825

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# Rice and Breads





## Laal Chawal Khichdi, Thecha, Retha 🌾🌍 575

**pahadi style cooked red rice, green chilli chutney, flavoured butter milk**

Originally, Himalayan-grown red rice from Purola Uttarakhand, also known as Laal Chawal, is a highly nutritious rice with a crunchy texture and distinct flavour. This is grown in the non-polluted hinterland of Uttarakhand. It has a very high fibre content and is a good source of anti-oxidants. Keeping its rich value intact, we slow cook it to perfection.

## Dum Biryani

775/ 875/ 995

**Kathal/ Chicken/ Goat**

Many historians believe that biryani originated from Persia and was brought to India by the Mughals and further developed in their royal kitchens. When the Mughal soldiers looked undernourished, the kings asked the chefs to prepare a dish with meat and rice, in order to provide them a balanced diet.

## Whole Grain

Roti	155
Paratha	185
Multigrain 🌍	225

## Refined Flour

Naan	165
Taftan	195
Malabar	195
Farsan	195

## Bolani Kulcha

225

Also called Periki, Bolani is a stuffed flat-bread from Afghanistan. It is not only a popular street snack but is also often prepared at home and usually served as a side dish. It is traditionally enjoyed warm, accompanied by coriander chutney and a creamy, mint-flavored Afghan yogurt dip called chakkah.

## Roasted Onion, Pepper, Grano Pradano Kulcha

225

The origins of Das kulcha can be traced to pre-partition Punjab. It is believed that Ram Das, a cook during Maharaja Ranjit Singh's regime, developed a recipe with the fermented water of chickpeas infused with fennel seeds and some secret masala to knead the dough and bake it in the oven. Here at Saga, it is stuffed with clay oven roasted vegetables and served with perfection.

## Amritsari Khasta Kulcha

225

The origins of the Amritsari Kulcha can be traced back to the Mughal kitchens. It is said that Shah Jahan was presented with this stuffed kulcha once by his Khansama (royal chef) and the King loved it so much that not only was it praised immensely in the Darbaar but also made as a staple for his breakfast and lunch.

## Desi Cheese Kulcha

245

Cheese stuffed, lip smacking tandoori bread is an all time favourite amongst the varieties.

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Vegetarian



Non Vegetarian



Gluten Free



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Vegan



Dessert



## Chocolate Delice

575

**orange flavoured pastry, stewed berries, gold leaf**

Chefs have different techniques for making chocolate delice that highlights distinct flavors. Our Pastry Chef showcases his talent by combining orange and chocolate with stewed berries and a dash of orange zest.

## SAGA Banoffee *AK*

575

**caramalised banana, toffee sauce, baileys, banana cloud**

The word 'banoffee' comes from the words 'banana' and 'toffee'; it is easy to determine that the classic dessert is a heavenly combination of the two.

## Kulfilicious 🌿

495

**pan leaf, rabadi, chaman bahar**

The word Kulfi has been derived from the Persian word Qulfi. The dessert was introduced to India in the 16th century during the Mughal Empire. Saffron & rose were mainly used to infuse flavors into evaporated milk. Later, this sweetened milk was poured into a cone shaped mould, immersed in a slurry of ice & salt and allowed to freeze before serving.

## Gajar Ka Halwa

495

**grated carrot pudding, orange zest darsaan, saffron & strawberry kulfi**

The word 'halwa' comes from the Arabic word 'Hulw', which means sweet. Halwa originated in Arabic lands and this original middle eastern dessert was made from date paste and milk. Halwa arrived in India via Persia during the Delhi Sultanate, between the early 13th and mid-16th century. One much-loved variant is 'Gajar ka Halwa' made from Carrots which were indigenous to Afghanistan but found their way to India through the Dutch. Carrots were then cultivated in the region of Punjab and various experiments with the dessert led to the inception of Gajar ka Halwa. Enjoy a Saga curation of this famous North Indian dessert which never disappoints.

## Agra Ka Petha

495

**winter melon candy, rabadi cloud, orange jelly**

The earliest instances of petha were found in the royal kitchens during the reign of Shah Jahan and is known to have been created during the construction of the Taj Mahal. The 21,000 workers who were building this monument were bored of consuming the same meal everyday, which mostly consisted of dal and roti. Hearing their plea, Emperor Shah Jahan shared this concern with his architect, Ustad Isa Effendi, who requested Pir Naqshbandi Sahib for a solution to the Emperor's worries. It is believed that Pir had a dream where he learned the recipe from the Almighty. He then went ahead and taught his team of 500 cooks on how to make petha, to be sent to the workers.

## Purani Dilli Se

495

**mithai sampler**

Duet of good old sweets. These popular Indian desserts need no introduction as they are always adored on every occasion and celebration.

## Mishthan

495

**classic moong dal halwa, malai quenelle, almond brisk, saffron tuile**

Another variation to the infamous halwa was the use of Moong Dal (Yellow Lentil), hands down India's favourite go to dal. The people of Rajasthan, famous for their ingenuity with limited resources, used yellow lentil to prepare 'Moong Dal Ka Halwa' a dessert mostly served in winters as a warm delicacy. The kitchen at Saga curates this delicacy with complimenting malai (clotted cream) and saffron to savour the most auspicious dessert from the region.

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*AK* Signature