



TRADITIONS IndoCeylon



Included within the Atmosphere Indulgence™ Plan

OZEN BY ATMOSPHERE AT MAADHOO

Signature Specials

• THE TRADITIONS PULI INJI MARTINI •

A spicy and tangy Malayali condiment turned into a cocktail with bourbon, cointreau, jaggery, tamarind and ginger

Kaala Khatta Margarita

Indian blackberries, Mexican tequila, French grand marnier, could it get any better?

Soul Curry

Our not so traditional twist to the maharashtrian sol kadhi with vodka, kokum, coconut, green chili & coriander

Lanka Drive





Muddled kumquats with mint and sugar, blazed with gold rum and cooled with fresh orange juice

Small Plate

Samudri Jhinga • Hara Masala  

Bengali Kasundi Marinated Barramundi  

Murgh Malai Tikka • Sliver Leaf • Chilgoze Ki Chuthey  

Lucknawi • Dungar Maas Galouti     

Maanshari Kebab Platter • Traditional Chutney    

Lehsuni Paneer Tikka • Pudina Chutney  

Dahi Ke Kebab   

Shakahari Kebab Platter • Traditional Chutney   

Soups

Pineapple Rasam 

Mulligatawny • Chicken 

Jahangiri Gosht Shorba

Tamatar Dhaniya Shorba  

 Dairy

 Nuts

 Shell Fish

 Gluten

 Vegetarian

 Spicy

 Pork

 Signature Dish

- Kindly inform us of any potential allergies that you are borne to •
- All items in this menu are Included within the Atmosphere Indulgence™ Plan •

Main Plate

Apne Rasoi-se

Awadhi Murg Korma  

Punjabi Bhuna Gosht 


Meen Moilee 

Nalli Nihari • Khasta Roti   

Awadhi Chicken Biryani • Burani Raita  

Hyderabad Kacche Gosht ki Biryani • Traditional Mirch Ka Salan   

Black Gold Slow Cooked Lentils  

Agra Ki Gobhi Masala  



Pindi Channa • Kulcha   

Paneer Passanda • Pickled Mango Chutney    

Stewed Yellow Lentils • Baby Spinach • Tempered Spices  

Maccha Sri Lanka

Hoppers With Coconut Chutney  

Crab Lagoon Curry  

Fish • Ambul Thiyal 

Chicken • Kuku Kalu Pol Maluwa 

Tempered Beef Black Pepper With Coconut  

Kutthu Parotta Of The Day   

36-spiced Marinated Masala Prawns   

*Above curries are served with selection of Indian bread / Ceylon parantha or steamed basmati rice/cumin rice/ brown rice with traditional Indian butter milk/sweet lassi

 Dairy  Nuts  Shell Fish  Gluten

 Vegetarian  Spicy  Pork  Signature Dish

- Kindly inform us of any potential allergies that you are borne to •
- All items in this menu are Included within the Atmosphere Indulgence™ Plan •

Dessert

Moong Daal Halwa • Almond • Silver Leaf D N

Traditional Pistachio And Saffron Kulfi • Falooda GL D N

Shahi Tukdaa In Traditional Style GL D N

Trio of Kheer • Rice • Vermicelli • Sago GL D N



D Dairy

N Nuts

SF Shell Fish

GL Gluten

V Vegetarian

 Spicy

P Pork

S Signature Dish

- Kindly inform us of any potential allergies that you are borne to •
- All items in this menu are Included within the Atmosphere Indulgence™ Plan •