



History of Hyderabad

The city of pearls

Mohammed Quli Qutub shah the ruler of the Qutub Shahi dynasty found the city of Hyderabad lying on the banks of river Musi in the year 1591. Later in 1687 the Mughal Emperor (King) Aurangzeb captured Hyderabad and during this Mughal rule, Asaf Jah was appointed as the Governor of the country (Nizam UL Mulk) thus began the Asaf Jahi dynasty that ruled Hyderabad until a year after India's Independence. Asaf Jah's successors ruled Hyderabad as Nizams of Hyderabad for about 7 generations. The wealth & grandeur of the Nizams is demonstrated by the fables as "jewels of Nizam" the state was the richest & the largest among the Indian states.

A city formed by the nizams has developed its own cuisine over the centuries. A history of 400 years is behind the culinary delights of hyderabadi food. The cuisine is linked to nobles who religiously maintain the authenticity of the past & the recipes.

Hyderabadi cuisine is a princely legacy of nizams of Hyderabad. The cuisine is special because of the use of ingredients that are carefully chosen & cooked to the right degree & time. At most attention is given to picking the right kind of spices, herbs, meat & rice and an addition of a certain spice / condiment or combination of all these add a distinct taste & aroma. The food which is cooked in traditional utensils made of copper, brass, earthen pots. All types of cooking involve direct use of fire. Slow cooking is the hallmark of hyderabadi cuisine.

We at Hyderabad recipes are overwhelmed to serve our precious customers the best traditional hyderabadi food.

Starting up with catering services in Hyderabad in 1956 we have succeeded in globalizing the authentic Hyderabadi culinary delights in Middle East and now in Malaysia... Since then HYDERABAD Recipes' has been serving the best of Hyderabadi cuisine. We specialize in world famous HYDERABADI DUM BIRYANI and Hyderabadi Haleem. We are pleased to offer delicious, Authentic HALAL Hyderabadi food right in the heart of MALAYSIA. Don't miss out on your favourite Hyderabadi Biryani and Haleem the Global indicators.

We offer excellent catering service to suit any occasion and budget. Make your occasion memorable with our food and service. Our speciality of Hyderabadi cuisine is slightly sour, hot and richly endowed with nuts and assorted spices and cooked in asli ghee "which has to be enjoyed to be believed". We use aids like slow cooking and dum to produce rich flavours. Mealtime at Hyderabad Recipe's is not just a routine but a ritual...

With Hyderabad Recipe's dining, you will find enticing flavors, exotic ingredients and mouthwatering selections. You will definitely not go hungry in this city and the prices will suit every pocket. Hyderabad Recipe's also has parcel facilities too; you can order your food in a parcel and enjoy Hyderabadi food in the comforts of your home or office with your friends or family. If you are in Hyderabad Recipe's then do try our famous Hyderabad Masala Chai (Tea), most popular and tasty tea, you will definitely fall in love with us.

BEVERAGES





Cold Beverages

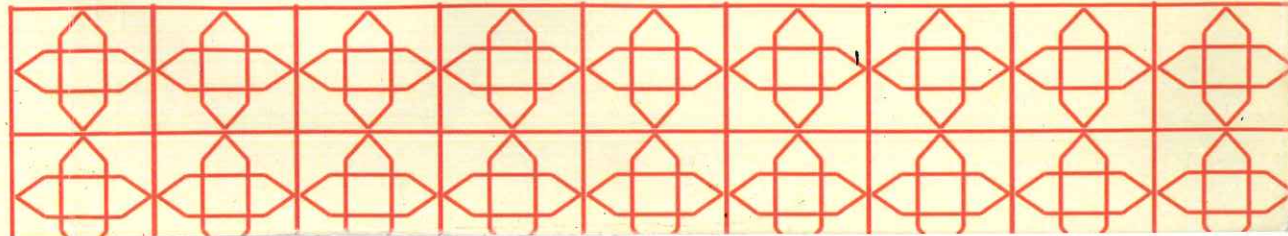
Carbonated Drinks	RM 3.30
Fruit Punch	RM 13.20
Fresh Fruit Juices	RM 8.80
Fresh Lime Water <small>Apple / Watermelon / Guava / Pineapple / Orange</small>	RM 8.80
Lassi Sweet / Salt	RM 8.80
Mango Lassi / Juice / Shakes	RM 11.00
Milkshake	RM 15.40
Mineral Water (600ml) <small>Chocolate / Strawberry / Vanilla</small>	RM 2.20
Mineral Watter (1.5L)	RM 3.30
Lime Soda	RM 8.80
Lime Mint	RM 8.80

Hot Beverages

Bru/ Nescafe Coffee	RM 5.00
Dum Chai	RM 5.50
Hyderabad Masala Tea	RM 5.50
Ice / Hot Lemon Tea	RM 4.40
Ice / Hot Milo	RM 5.00
Nescafe O / Nescafe O Ice	RM 5.00
Mint Tea	RM 2.75
Mint Teapot	RM 13.20
Masala Teapot	RM 17.50
Teh Tarik / Tea with Milk	RM 4.40
Tea O / Tea O Ice	RM 2.20

★ - We use only Halal meat in all our preparations.

★ - Service charges & Taxes as applicable



LUNCH COMBOS



LUNCH COMBO (Set Lunch)

Chicken Biryani

Biryani + Soft Drink + Haleem

RM 19.90

Mutton Biryani

Biryani + Soft Drink + Paya

RM 23.90

Set Lunch Veg

Biryani + Curry + Roti + Dessert

RM 16.90

Veg Biryani

Biryani + Soft Drink + Dessert

RM 17.90

PARTY PACKS



Tandoori Platter (L)

Combination off five different Kebabs 5pcs each variety

RM 104.90

Biryani Platter

Combination chicken & mutton serving up to 5 pax

RM 70.40

Veg Platter

Combination of corn, paneer, veg dumplings, cauliflower in indian chinese style

RM 61.90

Non - Veg Platter

Combination of chicken, fish, prawns, mutton in indian chinese style

RM 81.90

Birthday pack

Biryani 2kg + 3 liter soft drink + 2 type kabab + 4pcs Rumali Roti + Dessert

RM 245.90

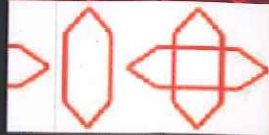
★ - Allow us 15minute to prepare food

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★ - Monday - Friday only (12 to 3.30pm)

★ - Service charges & Taxes as applicable

BQ - TANDOORI



BBQ - TANDOORI

BBQ Fish

Whole fish marinated in tandoori sauce & grill

RM 28.00

Chicken Winglets

Chicken wings marinated in tandoori sauce & grill

RM 18.60

Chicken Garlic Kebab

Boneless chicken marinated in fresh garlic & yogurt & grilled for perfection

RM 18.60

Fish Tikka

Boneless fish fillet marinated tandoori sauce & grill

RM 22.00

Malai Kebab

Boneless chicken marinated in fresh yogurt, cashew paste & grilled for perfection

RM 18.60

Reshmi Kebab

Boneless chicken seasoned with almond, ginger & garlic

RM 18.60

Tandoori Chicken

Chicken marinated in tandoori sauce & grill

RM 18.60

Tandoori Prawns

Prawn marinated in mustard sauce & grill

RM 28.60

Tangdi Kebab

Chicken drumstick marinated in yogurt & aromatic indian spices

RM 18.60

Tandoori Joint

Whole chicken leg marinated in tandoori sauce & grill

RM 21.90

Tandoori Platter ^(S)

Combination off five different Kebabs 3pcs each variety

RM 60.50

Tandoori Platter ^(M)

Combination off five different Kebabs 4pcs each variety

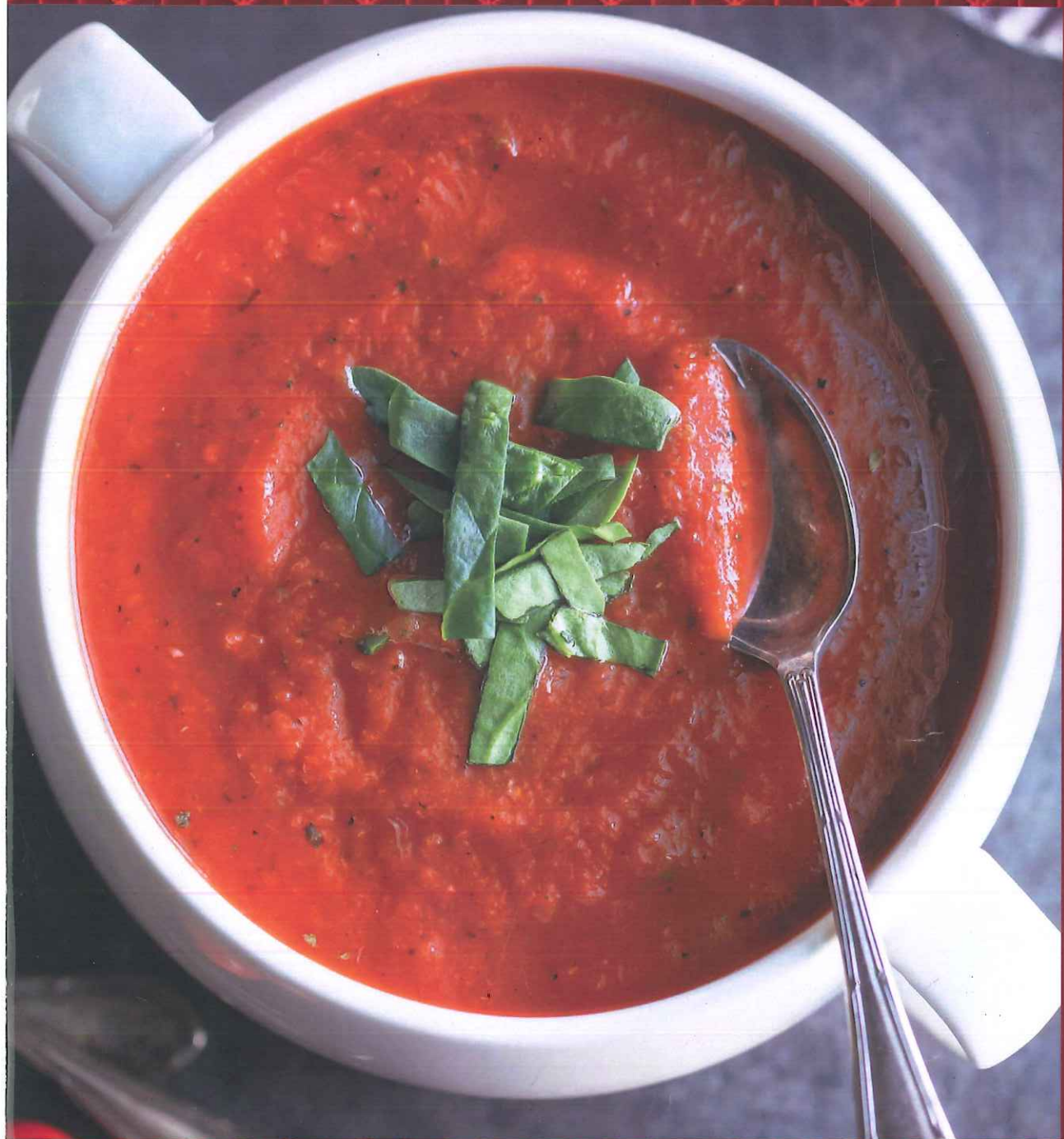
RM 82.50

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SOUPS



VEG

Manchow Soup

Spicy and hot soup made with mixed vegetables

RM 15.60

Sweet Corn Vegetable

Tender corn kernels and vegetables
simmered to a soup

RM 15.60

Tomato Soup

Thickened puree of tomato with croutons
and fresh cream

RM 17.60

Veg Hot & Sour Soup

Spicy and tangy soup of mushroom and
other vegetables

RM 15.60

NON -VEG

Chicken Manchow

Spicy and hot soup with chicken and vegetables

RM 17.60

Hot & Sour Chicken

Spicy and tangy soup with sesame and chilli

RM 17.60

Hot & Sour Mutton

Spicy and tangy soup with sesame and chilli
flavour topped with Mutton

RM 17.60

Sweet Corn Chicken

Tender corn kernels and diced chicken,
simmered to a soup

RM 17.60

Chicken Clear Soup

RM 17.60

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STARTERS



VEG

Aloo Tikki

Deep oil fried boiled Potatoes coated with breadcrumbs served mint chutney

RM 19.40

Baby Corn Manchurian

Stir fried crisp tender baby corn in spiced Manchurian sauce

RM 17.60

Chilli Paneer

Wok tossed cubes of deep fried paneer, coated with tangy chilli sauce

RM 19.80

Crispy Corn Chilli Pepper

Wok tossed corn kernels with chilli & peppers

RM 19.80

Gobi Manchurian

Stir fried florets of cauliflower in spiced Manchurian sauce

RM 17.60

Gobi 65

Wok tossed Cauliflower with chilli & peppers

RM 17.60

Mix Pakora

Mix vegetable coated in yellow flour & deep oil fried

RM 11.00

Onion Pakora

Onion coated in yellow flour & deep oil fried

RM 8.80

Paneer 65

Paneer pakoras tossed in curry leaf & chilli flavoured curd sauce

RM 19.80

Veg Manchurian

Stir fried vegetable dumplings in spiced Manchurian sauce

RM 17.60

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STARTERS





NON-VEG

Apollo Fish

Crispy fried fish tossed in a yogurt sauce with green chillies and curry leaves

RM 22.00

Chicken 65

Tender chicken pakoras tossed in spiced yogurt sauce with curry leaves

RM 17.60

Chicken Lollipop

Marinated wings deep fry and tossed with garlic sauce

RM 24.10

Chilli Chicken

Wok tossed cubes of deep fried chicken, coated with tangy chilli sauce

RM 17.60

Chicken Manchurian

Stir fried chicken in spiced Manchurian sauce

RM 19.80

Chilli Prawns

Wok tossed deep fried tiger prawns, coated with tangy chilli sauce

RM 22.00

Chilli Fish

Wok tossed deep fried fish, coated with tangy chilli sauce

RM 22.00

Egg Manchurian

Fried egg pieces sauteed with onion, green chilli & blackpepper

RM 17.40

Golden Fried Prawns

Deep fried marinated cubes of chicken flavoured with cracked pepper corns

RM 22.00

Pepper Chicken

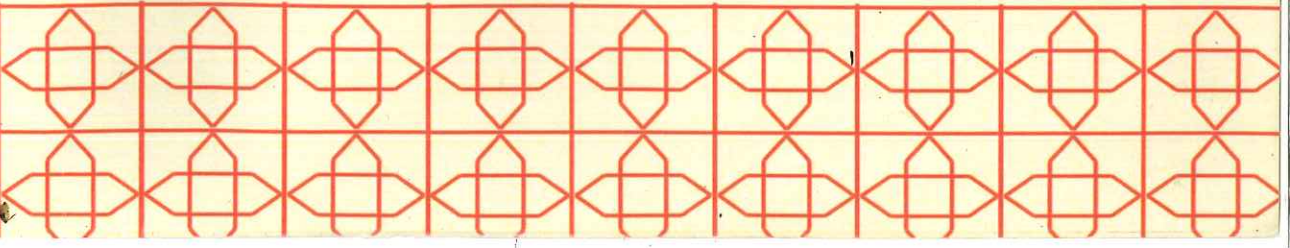
Combination off five different Kebabs 3pcs each variety

RM 17.60

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World's Favourite Biryani™



World's Favourite Biryani

Chicken Dum Biryani

RM 18.40

Chicken and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

Egg Biryani

RM 14.20

A seasoned mixture of egg and basmati rice, served with raita and mirchi-ka-salan

Mutton Biryani

RM 21.90

An aromatic mixture of rice, lamb, saffron, herbs and spices, served with raita and mirchi-ka-salan

SPL Biryani (L)

RM 38.40

A rare combination of chicken and lamb with saffron, served with raita and mirchi-ka-salan
(Serves 2 guests)

SPL Chicken Biryani

RM 21.90

Chicken and basmati rice cooked in layers & topped with boiled egg & diced chicken

SPL Tava Biryani M/C

RM 21.90

A magnificent, portion of the World's Favourite Biryani.
Great for sharing.

SPL Kheema Biryani

RM 21.90

A magnificent, portion of the World's Favourite Biryani.
Great for sharing.

Veg Biryani

RM 16.00

Fresh vegetables and basmati rice cooked in layers, flavoured with saffron, served with raita and mirchi-ka-salan

Joint Biryani

RM 26.00

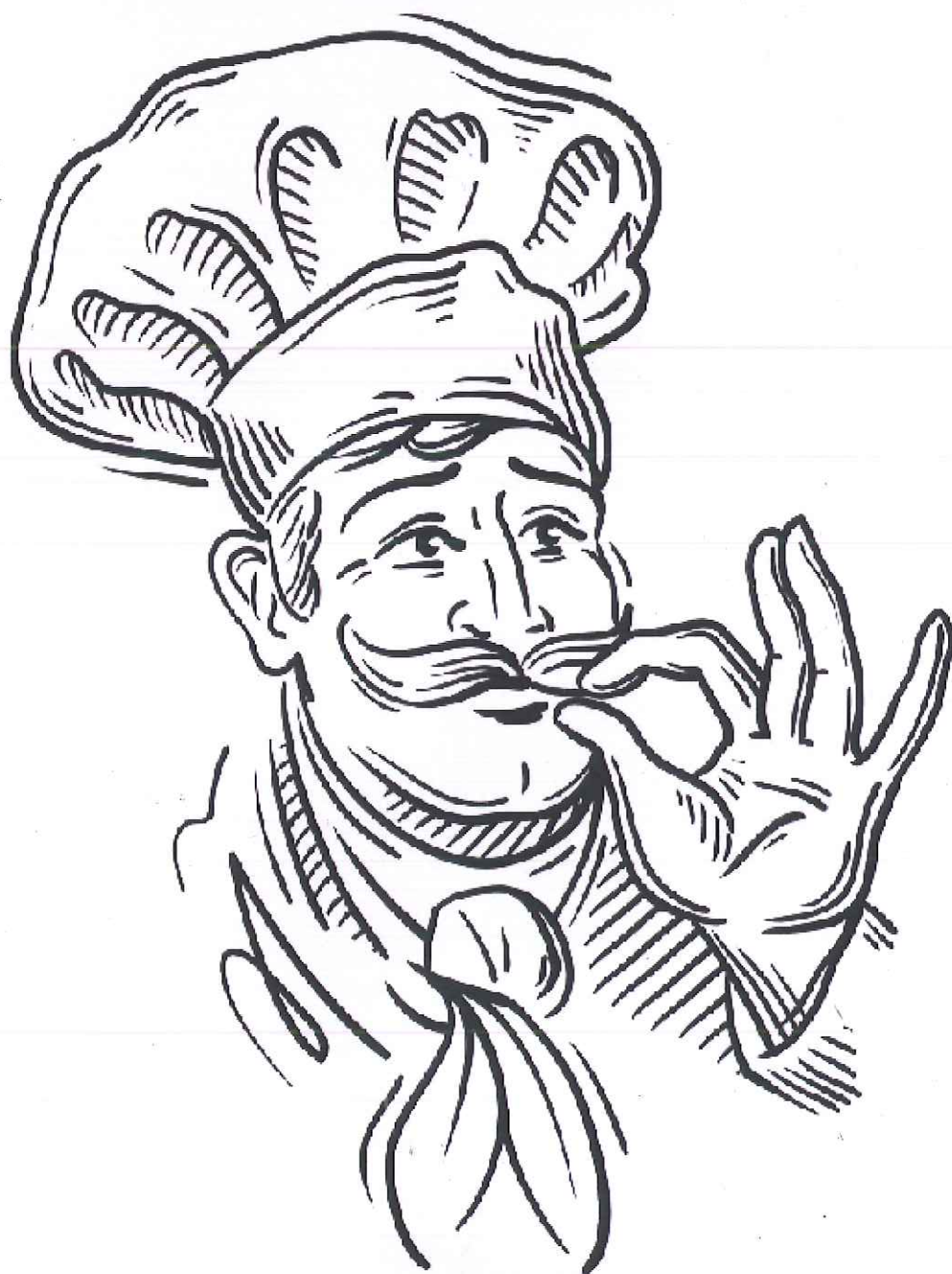
BBQ whole chicken leg tossed in tomato onion gravy & layered in basmati rice, served with raita and mirchi-ka-salan

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OUR
SIGNATURES



BBQ Quail (2pcs)	RM 21.90
Cream Of Chicken Mushroom Soup	RM 18.60
Chicken Tikka (5pcs)	RM 17.60
Chicken Khorma	RM 17.60
Fish Biryani	RM 21.90
Hyderabad Seekh Kebab (2pcs)	RM 21.90
Haleem	RM 14.50
Hyderabad Chicken Fry	RM 17.60
Hyderabad Mutton Fry	RM 18.60
Lagan Gosh	RM 18.60
Mutton Khorma	RM 18.60
Prawns Biryani	RM 21.90
Paya	RM 16.50
Qhubani Ka Meetha	RM 8.80
Tandoori Chicken Full	RM 65.00

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MAINS



VEG CURRIES

Bhindi Fry

Lady fingers tossed in a work with aromatic spices & herbs

RM 17.60

Bhindi Masala

Lady fingers soated in milk gravy of cashew & onions

RM 17.60

Dal Fry

A rich blend of split red and yellow gram, gamished with coriander leaves and butter

RM 11.00

Dal Makhani

Simmered black gram and red kidney beans finished with butter and cream

RM 16.00

Dal Thadka

Simmered yellow gram finished with butter, garlic, and red chilli

RM 14.85

Kadai Veg

Seasonal vegetables cooked in a spicy gravy

RM 13.20

Kadai Paneer

A perfect combination of cottage cheese, tomato, onion and capsicum in a rich gravy

RM 17.60

Methi Chaman

Aromatic blend of paneer, spinach and fresh fenugreek leaves in a mild gravy

RM 17.60

Nizami Handi

Seasonal vegetables tossed with a special masala and finished in a handi

RM 16.00

Paneer Butter Masala

Cottage cheese cooked in a rich butter cream sauce

RM 17.60

Palak Paneer

Cottage cheese cooped in spinach puree

RM 17.60

Veg Do Pyaza

Assorted vegetables steeped in rich cashew gravy

RM 13.20

Veg Chatpata

Assorted vegetables steeped in rich yellow gravy and spiced with chilli

RM 17.60

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MAINS





NON-VEG CURRIES

Poultry, Meat & Seafood

Butter Chicken Boneless RM 18.40

Chicken marinated in yoghurt and spices, cooked in tomato puree and cream

Chicken Curry RM 16.00

Chicken Cooked in a spicy tomato and onion gravy

Chicken Tikka Masala RM 17.60

Chicken tikka cooked in rich fenugreek flavoured tomato gravy

Chicken Moghalai RM 16.40

Shredded chicken simmered in a rich fenugreek flavoured mild gravy

Grandma Chicken Curry RM 21.90

Village chicken cooked in aromatic and flavoured spices

Hyd Special Chicken RM 16.40

Chicken (with bone) cooked in flavoured gravy

Kadai Chicken RM 15.40

Chicken (with bones) cooked gently in a special gravy

Lamb Head RM 22.40

Fresh goat head meat Marinated in herbs & spices

Mustard Chicken Curry RM 18.40

Chicken marinated in sorrel leaves and fresh yogurt, indian spices added to rich aroma

Mustard Mutton RM 22.40

Chicken marinated in sorrel leaves and fresh yogurt, indian spices added to rich aroma

Tandoori Chicken Masala RM 18.40

Succulent chicken legs cooked in aromatic and flavoured spices

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MAINS



NON-VEG CURRIES

Poultry, Meat & Seafood

Chicken Masala

Chicken (with bone) cooked with onion, tomatoes and cashew gravy

RM 16.00

Egg Masala

Curried boiled eggs simmered in spiced aromatic gravy

RM 14.60

Fish Masala

Marinated fish cooked with fried onions, green chillies and tomatoes

RM 22.40

Fish Fry

Marinated fish tossed with chopped onion & indian spices

RM 22.40

Hyd Special Mutton

Boneless pieces of lamb grilled in the tandoor and cooked in a spice gravy

RM 22.40

Kadai Gosh

Mutton cooked till soft and finished in a wok with bell peppers and red chillies

RM 22.40

Kheema Masala

Delicately spiced tangy minced lamb cooked to perfection

RM 22.40

Mutton Rogan Josh

Tender mutton pieces simmered in a tomato onion gravy

RM 22.40

Mutton Tikka Masala

Boneless pieces of lamb grilled in the tandoori and cooked in a spicy gravy

RM 22.40

Mutton Masala

Lamb (with bones) cooked in rich aromatic gravy south Indian style

RM 22.40

Prawns Masala

Marinated prawns cooked with onions and tomatoes in a tangy sauce

RM 24.40

Prawns Fry

Marinated prawns tossed with chopped onion & indian spices

RM 24.40

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MAINS



RICE

Curd Rice	RM 14.90
Plain Rice	RM 5.50
Veg Fried Rice	RM 16.40
Zeera Rice	RM 14.90

RICE

Chicken Fried Rice	RM 18.40
Egg Fried Rice	RM 16.40
Mixed Fried Rice	RM 21.90

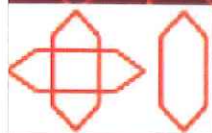
NOODLES

Veg Noodles	RM 16.40
Mix Noodles	RM 21.90

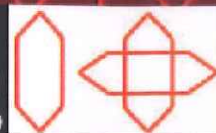
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INDIAN BREADS



Rotis

Butter	RM 3.75
Rumali	RM 4.75
Tandoori	RM 2.75

Naan

Butter	RM 3.75
Garlic / Cheese	RM 5.50
Garlic Cheese	RM 6.50
Kashmiri	RM 8.60
Kulcha	RM 5.50
Plain	RM 2.75

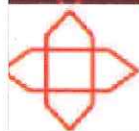
Paratha

Aloo	RM 5.75
Assorted bread basket (6pcs)	RM 30.00
Pudina	RM 5.75
Plain Paratha	RM 5.00

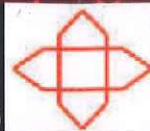
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ACCOMPANIMENTS





Raita

Cucumber	RM 8.80
Mixed Raita	RM 8.80
Plain Curd	RM 8.80

Papad

Fried (1pcs)	RM 0.70
Masala (2pcs)	RM 3.00
Roasted (2pcs)	RM 3.00

Salad

Arabian Salad	RM 11.00
Cucumber Salad	RM 4.00
Green Salad	RM 8.80
Onion Salad	RM 3.30

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DESSERTS



Badam Kaddu Kheer

Blend of fresh milk, rice flakes, cashew nut & almond

RM 12.00

Double Ka Meetha

Bread pudding dessert with a hint of saffron and cardamom

RM 6.60

Fruit Salad

Diced fresh fruit choice of soft flavoured ice cream

RM 10.00

Gulab Jamun

Master of Indian Sweets

RM 6.60

Gajar Ka Halwa

Minced Carrot tossed in milk, cream and sugar

RM 9.00

Gajar Ka Halwa with Ice Cream

Minced carrot garnished with vanilla ice cream

RM 12.00

Ice Cream (3scoops)

Butterscotch, Chocolate & Vanilla

RM 8.80

Kulfi

Traditional Homemade Ice Cream

RM 12.00

Rasgulla

Tongue Twisters

RM 6.60

Rasmalai

Soft paneer immersed in chilled creamy milk

RM 12.00

Qubani Ka Meetha with Ice Cream

Authentic Hyderabad sweet with stewed apricots garnished with vanilla ice cream

RM 12.00

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MAINS



PANEER 65



MALAI KABAB



SHEEKH KABAB



CHICKEN 65



METHI CHAMAN



CHICKEN TIKKA



CRISPY CORN CHILI
PEPPER



TAVA BRIYANI



GULAB JAMUN



BIRYANI PLATTER



FISH TIKKA



CHICKEN TIKKA