

Ummrao Saaj debuts as Marriott International's first modern Indian restaurant in South Asia

Ummrao Saaj debuts as a contemporary homage to Awadhi cuisine—where the grace of Lucknow's royal kitchens meets modern culinary expression. Anchored in the philosophy of honouring tradition without being constrained by it, the restaurant reinterprets timeless recipes with fresh technique and finesse, creating an immersive dining experience that feels rooted, refined, and quietly adventurous.

“Modern Plates, Rooted Stories”

Ummrao Saaj's ethos is distilled into its guiding expression, Modern Plates, Rooted Stories. Each dish is thoughtfully plated with restraint and precision, allowing flavours to evolve gently while carrying the depth of Indian culinary heritage. The result is cuisine that is elegant yet soulful—contemporary in approach, but deeply connected to its origins.

The three pillars of Ummrao Saaj: Nava, Raag, Sangam

The concept is built on three defining pillars that shape its identity and experience:

Nava represents thoughtful evolution—where classical recipes are elevated through modern interpretation while preserving authenticity and technique.

Raag is an inspired cocktail philosophy drawn from Indian classical music, translating moods and emotions into indigenous, spirit-forward creations. Crafted with Indian spirits and native botanicals, these cocktails are expressive, balanced, and deeply atmospheric.

Sangam symbolises the coming together of people, cultures, and shared moments—transforming each meal into a celebration of connection, conversation, and collective experience.

A sensory journey beyond the plate

Ummrao Saaj extends storytelling beyond flavour to create a complete sensory experience. A contemporary Indian soundscape and a petrichor-inspired signature scent evoke warmth and nostalgia. Service is narrative-led, with associates sharing the origins, inspirations, and techniques behind each dish—inviting guests to experience the heritage as much as the taste.

Awadhi grace, reimagined for today

The menu channels Awadhi finesse through techniques such as dum pukht, delicate spicing, and fragrant rice preparations. From melt-in-the-mouth galawat kebabs and slow-braised meats to refined vegetarian offerings, flavours unfold gently with saffron, kewra, ghee, yoghurt, and freshly ground spices—expressed with modern balance and clarity.

Cocktails composed like raags

The bar introduces a lyrical dimension to the experience, with cocktails inspired by Indian classical raags—each capturing mood, emotion, and time of day. The Raag Ritual elevates this further, blending sound, aroma, and taste to turn each cocktail into a multisensory moment that extends well beyond the glass.

Sangam: dining as shared ritual

True to its philosophy, Ummrao Saaj embraces dining as a shared, unhurried experience. Plates are designed for the table, service flows with quiet grace, and storytelling unfolds naturally—echoing the Nawabi tradition where meals were moments of honour, connection, and togetherness.

Interiors: heritage, liberated

The interiors mirror the restaurant's culinary ethos through a poetic spatial narrative. The journey begins in a restrained, enclosed setting—an evocative grove where beauty is composed and preserved, symbolising tradition carefully guarded across generations.

As guests move deeper, the space opens into light, colour, and freedom. Familiar forms return, now expansive and expressive, representing evolution and creative liberation. Tradition is not abandoned—it is reimagined, respected, and set free.

Leadership perspective

Sharing the vision behind the restaurant, Abhishek Sachdev, General Manager, Courtyard by Marriott Mumbai International Airport, noted that Ummrao Saaj marks Marriott International's first Modern Indian restaurant in South Asia.

He added that the intent was to create a space that feels rooted yet relevant—defined by restraint, elegance, and storytelling. Cuisine, cocktails, and atmosphere come together organically to create moments that feel timeless, inviting guests not just to dine, but to connect. What truly sets Ummrao Saaj apart, he shared, is its belief in quiet sophistication—driven by purpose rather than performance.