

APPETIZERS

(v)Tandoori vegetable skewer

*Cottage cheese, capsicum, mushrooms
tomatoes and onions*
Rs.650

Tawa macchi

Pan fried pomfret fillet
Rs.700

Tandoori prawns

Prawns in a citrus and yoghurt marinade
Rs.900

Tandoori chicken

Marinated spring chicken cooked in a tandoor
Rs.700

Chicken malai tikka

Boneless chicken in a cardamom and yoghurt marinade
Rs.700

Lamb seekh kebab

*Minced lamb kebabs flavoured with
freshly ground spices*
Rs.700

KEBAB PLATTER

(v)Vegetarian kebab platter

*Cottage cheese, potato pattie, cauliflower and mushroom
skewer*
Rs.900

Kebab platter

*Chicken seekh, chicken tikka, lamb shammi kebab and lamb
seekh*
Rs.1000

 Indicates spicy dishes

(v) Indicates vegetarian dishes

Prices are inclusive of
V.A.T. and
Entertainment tax

MAIN COURSES

(v) Paneer makhni

Cottage cheese in a fenugreek flavoured tomato gravy
Rs.800

(v) Gobhi adraki

Stir fried cauliflower with tomatoes and pickled ginger
Rs.800

(v) Palak ke kofte

*Spinach and cottage cheese dumplings in a spinach
gravy*
Rs.800

(v) Baingan bharta

Roasted aubergines cooked with fresh tomato
Rs.800

(v) Bharwan bhindi

Stir fried okra filled with dry mango
Rs.800

Kerala shrimp curry

Rs.1100

Bengal fish curry

*Gravy of Bengal bheki cooked with freshly ground Bengal
mustard paste*
Rs.1000

Quail curry

*Boneless quail filled with minced chicken cooked in
saffron gravy*
Rs.1000

Chicken curry

Rs.1000

Chicken kofta curry

Spiced chicken dumplings simmered in a tomato gravy
Rs.1000

Saag gosht

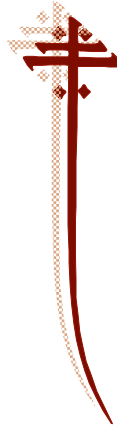
Spring lamb braised with spinach
Rs.1000

Rogan josh

Spring lamb cooked with Kashmiri chillies
Rs.1000

Tandoori raan

*Braised leg of spring lamb flavoured with freshly ground
spices*
Rs.1095



BIRYANI

*Basmati rice with vegetables or meat
cooked in a sealed pot on a slow fire*

(v) Vegetable biryani

Rs.800

Chicken biryani

Rs.1000

Lamb biryani

Rs.1000

TRADITIONAL INDIAN THALI

accompanied with steamed basmati rice and Indian breads

(v) Vegetarian thali

with four vegetable preparations, dal and raita

Rs.2500

Thali

with fish, chicken, lamb, dal, vegetable dish and raita

Rs.2500

ACCOMPANIMENTS

(v) Dal makhni

Black lentil finished with cream and dried fenugreek

Rs.450

(v) Dal tadka

Spiced lentil tempered with tomatoes and Indian spices

Rs.450

(v) Cucumber raita

Spiced chilled yogurt with sliced cucumber and roasted cumin

Rs.175

Indian breads

*Roomali roti, Tandoori roti,
Naan, Butter naan or Lachha paratha*

Rs.125

(v) Rice

Steamed, natural unpolished or pulao

Rs.175

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DESSERTS

(v) Kesari rasmalai

reduced milk dumplings poached in sweetened saffron milk
Rs.450

(v) Anjeer ki kulfi

Frozen Indian dessert flavoured with figs
Rs.500

(v) Phirnee

Traditional rice pudding
Rs.450

(v) Gulab jamun

Deep fried cottage cheese dumplings steeped in sugar syrup
Rs.450

(v) Malpua

saffron flavoured pancakes served with reduced milk
Rs.450

Selection of ice cream or sorbet

Three scoops of ice cream or sorbet
Rs.500

(v) Amarvilas cheese platter

with dry fruits and nuts
Rs.795

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