



Appetizers

Masala Papad with Chutney Lentil crackers topped with onion, tomato and coriander	18.50
Vegetable Samosa Deep fried pastry parcels stuffed with spiced potatoes and green pea served with saunth and mint chutney	15.00
Onion Bhajiya Deep fried onion fritter marinated with gram flour and carom seed	18.50



Soup

Dal Nariyal Shorba Lentil soup with coconut, fresh coriander and lemon	24.50
Carrot Dhaniya Shorba Coriander flavored tangy carrot broth	19.00



Main Course

Ghar Ki Dal Home- style yellow lentil tempered with cumin and garlic	25.00
Dal Makhani Overnight cooked black lentil finished with butter and cream	17.00
Subz Miloni Seasonal vegetables tossed with tomato gravy and selected Indian spices	25.00
Palak Paneer Spinach purée and cottage cheese tempered with whole red chili, garlic and black cumin	37.00
Gobhi Methi Matar Malai Cauliflower cooked in rich cashew nut gravy, hint of spices, fenugreek powder	27.50

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.



Main Course

Shabnam Curry	27.50
A mélange of mushroom and green peas cooked in white gravy, garnished with cashew nut	
Aloo Jeera	19.00
Chunks of potatoes tempered with black cumin and green chili	
Green Peas Pulao	15.00
Rice cooked with green peas on dum process	
Kashmiri Pulao	22.50
Rice cooked with dry fruits, saffron and fragrance of kewra water	
Subz Biryani	29.00
Long grain aromatic basmati rice cooked with seasonal mixed vegetable, mace, clove, black cardamom finished on dum	



Desserts

Kesari Phirni	10.00
Rice pudding with raisins	
Gajar Halwa	10.00
Grated carrot pudding with raisins	
Fresh Fruit Platter	15.00
Seasoned fresh cut fruits	

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.