



SPECIAL MENU

SOUP

Chilled Cucumber Soup

Chilled Cucumber soup with yogurt served with parmesan croutons

Aloo Aur Do Pyaz Shorba

Creamy potato soup with turnip and green leeks

APPETIZERS & SALADS

Vegetable Salad

Shredded white cabbage, cucumber, tomatoes, iceberg, onion with olive oil and lemon juice

Ghobi 65

Spicy baked cauliflower roses

Bajji

Vegetable fritters

Kachumber Salad

Cucumber salad with tomatoes, onions and coriander leaves

Fish Tandoori

Tandoori white snapper served with chat masala and yoghurt

Tandoori Prawns

Yogurt, ginger, garlic and Indian spices

Chicken Tikka

Boneless chicken marinated with yoghurt, Kashmiri chili powder, a hint of spices and cooked in clay oven

MAIN DISHES

Chicken Tandoori

Spiced chicken cooked in tandoor and serviced with raita and mint chutney

Lamb Tandoori

Lamb cooked in tandoor with chat masala and yoghurt

Fish Masala

Grilled fish fillet, onion tomato sauce and Indian spices

Fish Curry

Indian style fish curry cooked with garam masala and coconut cream

Contains Nuts

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



SPECIAL MENU

MAIN DISHES

Indian Butter Chicken

An Indian fame delicacy, chicken tikka immersed in makhani gravy

Chicken Biryani

Chicken biryani served with raita and mint sauce

Lamb Biryani

Lamb biryani served with raita and mint sauce

Lamb Curry

Indian style lamb curry cooked in garam masala and yoghurt

VEGETARIAN MAIN DISHES

Palak Paneer

Paneer (cheese) cooked in spinach gravy sauce

Mutter Paneer

Paneer (cheese) with peas and tomato sauce

Kaali Dal

Black lentil stew

Chole

Chickpea curry

Lehsuni Dal

Yellow lentil stew

Vegetable Biryani

Vegetable biryani cooked with yoghurt and spiced masala

SPECIAL NAAN BREADS FROM OUR TANDOORI OVEN

Tandoori Roti

Laccha Paratha

Pudin Paratha

Garlic Naan

Plain Naan

Plain Kulcha

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SPECIAL MENU

RICE SELECTION

Basmati Rice

Matar Pulao

Subz Pulao

DESSERTS

Gulab Jamun 

Indian special sweet dumpling made with milk served in cardamom syrup with pistachio nut

Mango Shrikhand 

Mango yoghurt with fresh mango, raisin, cashew nut and pistachio nut

Mango Pistachio Kulfi 

Mango and pistachio kulfi made with condensed milk, full cream, pistachio and mango puree

Gajar Halwa 

Indian style carrot pudding with cardamom, raisin, cashew nut, pistachio

Sliced Tropical Fruit Platter

Seasoned fresh cut fruits

Choice of Ice Creams

Two scoops of ice cream or sorbet served with chocolate sauce

TEA

Masala Chai

Black tea brewed with cinnamon, cardamom pods and clove

Ginger Chai

Black tea brewed with ground ginger

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