

INDIAN DINNER MENU

STARTER

VEGETABLE SAMOSA (V) Fried Triangle Patties with Potato and Vegetable Filling, Served with Mint and Tamarind Chutney	340++	PANEER TIKKA (V) Cottage Cheese Nuggets Marinated In Yoghurt and Indian Tandoori Spices, With Mint Chutney and Onion Rings	420++
MASALA PAPADUM (V) Lightly Fried Papadum with Spicy Onion and Tomato	360++	CHICKEN TIKKA Spiced Marinated Chicken Skewers Roasted Over Charcoal Fire, Served with Indian Salad and Mint Chutney	480++
PLAIN PAPADUM (V) Lightly Fried Papadum	140++	FISH TIKKA Marinated Boneless Seabass Skewers Roasted Over Charcoal Fire, Served with Onion Rings and Mint Chutney	500++
VEGETABLE PAKORA (V) Gram Flour Fritters Of Onion, Potato, Cottage Cheese, and Cauliflower, Served with Mint Chutney	360++		

MAIN

DAL TARKA (V) Lightly Spiced Yellow Lentil Curry, Diced Onion, Tomato with Condiments and Fried in Clarified Butter	360++	MIXED VEGETABLES (V) Seasonal Vegetables Cooked in Indian Spices and Tomato, with Onion Gravy	330++
CHANA MASALA Lightly Spiced Chickpea Curry Flavored with Indian Herbs and Spices	360++	BUTTER CHICKEN Tender Chicken Cooked in Rich Tomato and Butter Gravy, Flavored with Natural Herbs and Spices	440++
DAL MAKHANI (V) Slow Cooked Buttery Lentils with a Rich Tomato Flavor and Indian Spices	360++	CHICKEN TIKKA MASALA Marinated Boneless Chicken Roasted Over Charcoal Fire, Cooked in Spicy Tomato Onion Gravy	440++
PANEER MAKHANI (V) Fresh Cottage Cheese Nuggets in a Rich and Lightly Spiced Tomato and Onion Gravy	360++	VEGETABLE BIRYANI (V) Seasonal Vegetables in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy	420++
KADHAI PANEER (V) Fresh Cottage Nuggets with Indian Spices, Masala Onion, Tomato and Capsicum Gravy	360++	CHICKEN BIRYANI Chicken Marinated in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy	420++

SIDE DISH

JEERA RICE Steamed Basmati Rice Lightly Salted, with a Sprinkling of Fried Cumin	330++	PLAIN NAAN A White Flour Tandoori Roasted Bread, Plain Naan	180++
TANDOORI ROTI Slightly Thick Whole Bread, Roasted Over Charcoal Fire	180++	BUTTER NAAN A White Flour Tandoori Roasted Bread and Butter Naan	180++
INDIAN BASMATI RICE Steamed Indian Basmati Rice	180++	GARLIC NAAN A White Flour Tandoori Roasted Bread and Garlic Naan	180++

DESSERT

GULAB JAMUN Sweetened Khoa Milk Ball Served Hot in Sugar Syrup	220++
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