

STARTER

Seekh kebab**
Skewered minced lamb kebabs
Subz tikki
Spiced vegetable cakes-tamarind date chutney

MAIN COURSE

Chicken lababdar Chargrilled chicken thighs, onion, tomato,cream Fish Malabari

Tilapia, coconut, spices

Lasooni palak Sautéed spinach, golden fried garlic

Dal tadka
Saffron pulao
Cucumber and mint raita
Selection of assorted breads

DESSERTS

Malai kulfi Indian Ice Cream



STARTER

Prawn kalimiri
Crispy prawns, pink, black, green peppercorn
Kadipatta chicken tikka
Corn fed chicken supreme, curry leaf
Seekh kebab**
Skewered minced lamb kebabs

MAIN COURSE

Lasooni fried fish
Tilapia, garlic
Gosht ki nihari
Diced lamb, aromatic gravy
Chicken lababdar
Chargrilled chicken, creamy onion, tomato masala
Potato roast
Roasted baby potatoes, ginger, lime, spices
Dal makhani
Naan/paratha
Mint & cucumber raita

DESSERTS

Combination of pista phirnee (n) & carrot cake



STARTER

Khada masala scallops

Grilled scallops, pestle pounded coarse spices

Seekh kebab**

Skewered minced lamb kebabs

Kadipatta chicken tikka

Corn fed chicken supreme, curry leaf

MAIN COURSE

Tandoori chicken

Spring chicken, yoghurt, spices

Gosht ki nihari

Lamb dices, aromatic gravy

Prawn hara pyaz ka

Black tiger prawns, spring onions, scallions, tomatoes, spices

Aloo palak

Baby potatoes, spinach, spices

Dal tadka

Saffron pulao

Naan/paratha

Mint & cucumber raita

DESSERTS

Combination of almond halwa (n) & rose kulfi



Sev batata puri

Wheat crisps, peruvian potato mix, gram flour straws and chutneys

Seekh kebab**

Skewered minced lamb kebabs

Kadipatta chicken tikka

Corn fed chicken supreme, curry leaf

Prawn kalimiri

Crispy black tiger prawns, pink, black, green peppercorn

Khada masala scallops

Grilled scallops, pestle pounded coarse spices

Chicken makhani

Chargrilled chicken thighs, creamy butter sauce

Adraki lamb chops*

Ginger flavoured

Potato roast

Roast baby potatoes, garlic, chilli, spices

Dal makhani

Subz dum biryani

Seasonal vegetables cooked with spices layered with basmati rice

Naan/Laccha paratha

DESSERTS

Trio of berry parfait, almond halwa(n), malai kulfi



CANAPÉS

Pounded three peppercorn prawns

Crisp tiger prawns with black, pink and green peppercorns

Chillie crust fish popcorn

Red chillie crumbed fish

Gandheri lamb seekh

Frilly lamb mince wrapped around sugarcane candies

Curry leaf chicken

Corn fed chicken supreme, curry leaf

Egg paratha roll, char grilled lamb, red onion chargrilled lamb, onions

Olive naan topped with chicken tikka *Pickled shallots, smoked garlic yoghurt*

VEGETARIAN

Anardana sev batata puri

With pomegranate

Tulsi paneer tikka

Basil flavoured cottage cheese

Green chard makkai tikki

Chard and corn kernel cakes

Chillie millie kebab

Seasonal vegetable cakes

Khasta roti

Tellicherry peppercorn chestnut cake, mint chutney

Chilli garlic naan smeared with basil tomato sauce, sweet corn kernels

Bell peppers, scallions, mozzarella - gratinated



TASTING MENU

Palak patta chaat

Crispy fried baby spinach, yoghurt, date and tamarind chutney

Teen mirch ka Prawn

Griddled jumbo prawns, pink, black, green peppercorn

Seekh kebab

Skewered minced lamb kebabs

Kadipatta chicken tikka

Corn fed chicken supreme ,curry leaf

Goan fish curry*

Coconut, red chillies, tamarind

Jackfruit palak

Unripe jackfruit, spinach, golden garlic

Dal makhani Saffron pulao Cucumber and mint raita Selection of assorted breads

> Pista phirnee (n) Carrot cake



TASTING MENU

Sev batata puri

Wheat crisps topped with peruvian potato mix, gram flour straws and chutneys

Khada masala scallops

Grilled scallops, pestle pounded coarse spices

Patrani macchi

Lemon sole steamed in a banana leaf with coriander, chilli and coconut

Seekh kebab**

Skewered minced lamb kebabs

Kadipatta chicken tikka

Corn fed chicken supreme, curry leaf

Chicken makhani

Chargrilled chicken thigh, creamy butter sauce

Prawn hara pyaz

Black tiger prawns, spring onions, scallions, tomatoes, spices

Jackfruit palak

Unripe jackfruit, spinach, golden garlic

Potato roast

Roasted baby potatoes with ginger, lime, spices

Dal tadka Saffron pulao

Cucumber and mint raita Selection of assorted breads

Raspberry chocolate, almond halwa, gulab jamun kulfi (n)



SET LUNCH

STARTER

Wheat bubbles

filled with potato and yoghurt, tamarind sauce

Curry leaf flavoured chargrilled chicken

Crispy tilapia coated with sesame and bread crumbs

MAIN COURSE

Tempered melange of vegetables

Black tiger prawns

immered in a coconut curry

Lamb dices and apricot curry topped with straw potatoes

Served with

Tempered spinach and corn kernals Tempered slow cooked black lentils Fluffy basmati rice Naan

DESSERTS

Chef choice duo of dessert