



<b>LUNCH BUFFET</b>	<b>1750</b>
<b>DINNER BUFFET</b>	<b>1950</b>
<b>SOUP, SALAD &amp; DESSERT BUFFET</b>	<b>1150</b>
<b>WELLNESS SECTION (SOUP &amp; SALAD BUFFET)</b>	<b>950</b>
<b>FOOD EXCHANGE SUNDAY LUNCH</b>	<b>1950</b>

**QUICK STREET FOOD**

Rajma Chawal	550
Kadhi Chawal	550
Chicken Chawal	650
Meat Chawal	650
<b>From Tandoor</b>	
Peshawari Seekh	750
Roasted Cashews, Corn And Cottage Cheese Paste Marinated In Spices	
Tandoori Prawns Pomelo Salad	950
Red Radish, Gobhi Seasoning And Peanuts	
Murgh Aatish Burra	750
Chicken Pieces Marinated Twice And Grilled In Tandoor And Garnished With Greens	
Tandoori Lamb Chops	850
Lamb Chops Marinated In Yoghurt And Flavorful Masalas	

**STARTERS**

Mini Raj Kachori	300
Wheat Puffs, Waffer Potatoes, Green Moong Sprouts, Date-tamarind Chutney & Mint Chutney, Brown Rice Puffs	
Pumpkin, Corn & Peanut Butter Tikki, Mango Chutney, Brown Rice Puffs	500
Paneer Tikka Soft Taco, Cheddar, Tellicherry Peppercorn Raita	500
Gheeya Kumbh Smoked Cup Mushrooms Infused With Cardamom, Mace And Ajwain	500
<b>Pan Seared Salmon, Spiced Vermicelli</b>	<b>1200</b>
Hand-picked Crab Croquette, Coconut And Curry Leaf Sauce, Amla Murabba Relish	
<b>Black Puffed Rice Crusted Spicy</b>	<b>1100</b>
King Prawn, Cheese Mousse, Lime, Lemon Khata Meetha Achaar	
<b>Batak</b>	<b>800</b>
Confit Duck Breast, Three Bean Curry Fritters, Lemon Rice & Avocado Dip	
<b>BREADS</b>	
Naan, Indian Bread	90
Makhani Naan, Multi-layered Buttered Bread	90
Roti, Whole Meal Bread	90
<b>Paratha</b>	<b>100</b>
Multi-layered, Buttered Whole Meal Bread	
<b>Aloo Paratha/ Gobi/ Cheese</b>	<b>125</b>
Stuffed Whole Meal Bread With Seasoned Green Chilli And Ginger	
Cheese Naan, Naan With Cheddar Cheese	125

**MAIN**

Paneer Makhani Masala	700
Indian Cheese, Chilli And Coriander	
Tarkash-e-lazzat	600
Vegetable Koftas, Nuts, Tomato Sauce	
Subz Tarang	600
Vegetables And Potatoes In A Tomato-onion Sauce	
<b>Dal Tadkewali</b>	<b>550</b>
Yellow Lentils Tempered With Green Chillies, Burnt Garlic & Cumin	
<b>Aloo Palak</b>	<b>550</b>
Fenugreek-flavoured, Garlic Spinach Sauce	
<b>Meen Moilee</b>	<b>900</b>
Seasonal Fish, Coconut-turmeric Broth With Lemon, Ginger And Green Chilli, Mustard Curry Leaf	
<b>Lagoon Pushpam</b>	<b>1100</b>
Tiger Prawns, Tomatoes, Onions And Coconut Milk	
<b>Murgh Elaichi Ka Korma</b>	<b>850</b>
Cardamom & 'Garam Masala'	
<b>Butter Chicken</b>	<b>850</b>
The Great Butter Chicken "A La King" Top Chef Award Winning Signature Dish	
<b>Gosht Padampura</b>	<b>850</b>
Diced Lamb Slow Invigorated Nutmeg, Mace	

**ROTISSERIE**

Corn Fed Chicken	900
Lamb Leg (24 Hrs Prior Ordering)	1200
All Can Be Served With Bbq, Honey Mustard Or Chimichuri	

**RICE & BIRYANI**

Aromatic Basmati Rice Infused Saffron	250
Khushka Chawal Aromatic Steamed Basmati Rice	250
<b>Subz Biryani</b>	<b>700</b>
Seasonal Vegetables And Rice Combined Mint, Ginger, Green Chillies, Served With Raita	
Hyderabadi Chicken Dum Biryani Served With Raita	850
Hyderabadi Gosht Dum Biryani Served With Raita	850

**SWEETS**

Kalakand, Gur Streusel Milk And Cardamom	450
Rasmalai Cheese Cake Pistachio Dust	450
Phirnee	450
Indian Rice Pudding With Pineapple Almonds & Pistachio	
Kulfis/ Ice Creams/ Sorbets	450