

INDIAN DINNER MENU

STARTER

IKKA 420++ Nuggets Marinated In Yoghurt and Spices, With Mint Chutney and Onion Rings
TIKKA 480++ ed Chicken Skewers Roasted Over
erved with Indian Salad and Mint Chutney
A 500++
eless Seabass Skewers Roasted Over erved with Onion Rings and Mint Chutney
2

MAIN

360++ MIXED VEGETABLES ★

330++

Lightly Spiced Yellow Lentil Curry, Diced Onion, Tomato with Condiments and Fried in Clarified Butter		Seasonal Vegetables Cooked in Indian Spices and Tomato, with Onion Gravy	
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 🕏 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 * Fresh Cottage Cheese Nuggets in a Rich and Lightly Spiced Tomato and Onion Gravy	360++	VEGETABLE BIRYANI Seasonal Vegetables in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy	420++
KADHAI PANEER 🗞 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 Sprinkli of Fried Cumin	330++ ng	PLAIN NAAN A White Flour Tandoori Roasted Bread, Plain Naan	180++
TANDOORI ROTI Slightly Thick Whole Bread, Roasted Over Charcoal F	180++ Fire	BUTTER NAAN A White Flour Tandoori Roasted Bread and Butter Na	180++ aan
INDIAN BASMATI RICE Steamed Indian Basmati Rice	180++	GARLIC NAAN A White Flour Tandoori Roasted Bread and Garlic Na	180++ an

DESSERT

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

and Cauliflower, Served with Mint Chutney

DAL TARKA

