

INDIAN DINNER MENU

STARTER

VEGETABLE SAMOSA ** Fried Triangle Patties with Potato and Vegetable Filling, Served with Mint and Tamarind Chutney	340++	PANEER TIKKA Cottage Cheese Nuggets Marinated In Yoghurt and Indian Tandoori Spices, With Mint Chutney and Onion	420++ n Rings
MASALA PAPADUM 🗞 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 Chu	480++
PLAIN PAPADUM	140++	FISH TIKKA	500++

VEGETABLE PAKORA ❖ 360++ Charcoal Fire, Served with Onion Rings and Mint Chutney

Gram Flour Fritters Of Onion, Potato, Cottage Cheese, and Cauliflower, Served with Mint Chutney

MAIN

Marinated Boneless Seabass Skewers Roasted Over

DAL TADKA Solution Lightly Spiced Yellow Lentil Curry, Diced Onion, Tomato with Condiments and Fried in Clarified But	390++ tter	MIXED VEGETABLE MASALA Seasonal Vegetables Cooked in Indian Spices and Tomato, with Onion Gravy	420++
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	550++
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	550++
PANEER MAKHANI * Fresh Cottage Cheese Nuggets in a Rich and Lightly Spiced Tomato and Onion Gravy	420++	VEGETABLE BIRYANI Seasonal Vegetables in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy	450++
KADHAI PANEER 🕏 Fresh Cottage Nuggets with Indian Spices, Masala Onion, Tomato and Capsicum Gravy	420++	CHICKEN BIRYANI Chicken Marinated in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy	490++

SIDE DISH

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

DESSERT

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

