

FLAVOURS OF INDIA

STARTERS

PANEER TIKKA

COTTAGE CHEESE CUBES MARINATED IN SPECIAL INDIAN SPICES
SERVED WITH MINT CHUTNEY

PAANI PURI

SEASONED FLOUR DUMPLINGS WITH SWEET, SPICY & TANGY
HERBAL WATER

ALOO TIKKI CHAAT

SEASONED POTATO MASH PATTY STIR-FRIED SERVED WITH
YOGHURT, POMEGRANATE SEEDS & MINT CHUTNEY

MURGH TIKKA

CHICKEN MORSELS OVERNIGHT MARINATED IN CHEF-SPECIAL
HERBS & SPICES SERVED WITH MINT CHUTNEY

LAMB SEEKH KEBAB

MINCED LAMB SKEWERS SERVED WITH MINT & YOGHURT
CHUTNEY

MAIN

KADHAI CHICKEN

CHICKEN TIKKA MORSELS COOKED IN SPICY TOMATO GRAVY
WITH COLOURED BELL PEPPERS SERVED WITH BASMATI RICE

AMRITSARI MACHHI

BATTERED FRIED FISH WITH CAROM SEEDS , CUMIN AND SERVED
WITH BASMATI RICE/ JEERA PULAO

BHINDI DO PYAZA

OKRA & ONION COOKED IN INDIAN SPICES

LAPETU CHOLE WITH KULCHA

OVERNIGHT SOAKED CHICKPEA TEMPERED WITH CUMIN, TAMARIND,
GARAM MASALA & POMEGRANATE SEEDS SERVED WITH BREAD

DESSERT

GULAB JAMUN WITH MOVENPICK ICE CREAM

SWEET DUMPLINGS SERVED WITH VANILLA ICE-CREAM

KESARI KHEER

SAFFRON FLAVOURED RICE PUDDING