



A Taste of India

STARTERS

Lamb Kebabs served with Cilantro Mint Peanut Chutney

Tandoori Shrimp served with Mint Mango Salsa

Tandoori Chicken served with Tomato Chutney

Vegetable Samosas served with Tamarind Chutney

Vegetable and Paneer Pakoras served with Cilantro & Tamarind Chutneys

Dahi Aaloo Chaat served with Tamarind Chutney

Bread Pakoras served with Tamarind Chutney

MAIN COURSE

Lamb or Chicken Biryani – Lamb Chops or Chicken slow simmered with Basmati Rice Pilaf

Lamb Vindaloo – Lamb slow cooked in South Indian Spices

Keema Mattar – Ground Lamb and Peas cooked in Aromatic Spices

Gafoor Chicken – Chicken in Signature Tomato and Garlic sauce

Butter Chicken – Tandoori Chicken slow cooked in a Buttered Tomato Fenugreek Sauce

Cornish Chicken Masala – Whole Chicken cooked in Aromatic spices in a Tomato, Garlic and Onion sauce

Goan Shrimp Curry – Coconut Curried shrimp cooked in Coastal Goan Style

Aaloo Gobi – Potatoes and Cauliflower slow cooked in spices with Tomatoes, Ginger, Garlic and Onions

Mattar Paneer – Indian Cubed Cheese and Green Peas cooked in a Tomato and Onion Sauce with Cilantro

Paneer Do Piaaza – Indian Ground Cheese in a Tomato and Onion-buttered Fenugreek Sauce

Paalak Paneer – Indian Cheese and Spinach Leaves slow cooked with Onions and Spices

Pindi Channa Masala – Chick Peas cooked in Royal West Indian style

Fenugreek Leaves and Potatoes – Signature Dish cooked with Turmeric, Onions, Fenugreek Leaves and Potatoes

Raajma – Kidney Beans slow cooked in a Tomato, Onion, Ginger and Garlic Curry and Aromatic Spices

Kaali Daal – Black Daal slow cooked, then tempered with Cumin, Turmeric, Ginger, Garlic, Onions and Tomatoes

Moong Daal – Yellow Lentils tempered with Cumin, Mustard Seeds and Cilantro

Daal Paalak – Green Lentils slow cooked with Spinach Leaves and tempered with Spices and Clarified Butter

Sambhar Daal – South Indian Lentils tempered with Cumin, Turmeric, Mustard and Onion Seeds and Curry leaves

Pudina, Boondi, Spinach, Aaloo or Cucumber Raita

Breads – Poori, Plain Parantha, Stuffed Parantha, Roti or Naan

DESSERTS

Saffron Rice Pudding with blanched, slivered Almonds and Himalayan Raisins

Sooji (Semolina) **Coconut Saffron Halwa**

Gulab Jamun served with Vanilla Ice Cream

Peach Cobbler served with a Dollop of Fresh Whipped Cream

Bon Appetit!