



TASTING MENU

Amuse Bouche

FIRST COURSE

Cheese Balls Homemade cottage cheese dumplings stuffed with peppers served with tomato chutney

or

Beet Root Kebab Beet root with peanut and mint seared over Tawa

or

Scallop Kadipatta Scallops with dried curry leaves and roasted garlic

SECOND COURSE

Tandoori Pink Salmon Caraway and lime marinated salmon baked in a mellow marinade of warm Indian spices

or

Rosemary Chicken Tikka Boneless pieces chicken marinated in yoghurt and traditional spices flavored with rosemary

or

Sesame Paneer Tikka Homemade cottage cheese marinated with distinct flavors and sesame seeds grilled with vegetables to perfection in the Tandoor.

THIRD COURSE

Kasondi Prawns Fresh prawns cooked with aromatic spices and flavored with mustard

or

Dum Ka Gosht Juicy chunks of lamb slow cooked in a smooth gravy with cashew and brown onion paste

or

Murgh-E-Bahaar Boneless pieces of chicken marinated in yoghurt cooked to perfection

or

Amritsari Paneer Cottage cheese cooked in a gravy of fresh tomato, onions and fresh coriander

or

Subz Keema Matar Mince of fresh seasonal vegetables and peas cooked home style

ACCOMPANIMENTS

Dal Handi Mix of lentils slow cooked

Kashmiri Pullao Finest basmati rice cooked with fennel seeds, coconut, fruits and nuts in jaggery water

Garlic Nan White flour bread flavored with garlic

CHOICE OF DESSERT

Chocolate Gujia Flour and semolina pastry stuffed khoa, dry fruits and chocolate, served with vanilla ice-cream

or

Anjeer Ka Tukda Delicate bread pudding with figs and pistachio

Fresh Fruits

498

