A SELECTION OF LUNCH GOURMET TRAILS

LUNCH GOURMET TRAIL \$48

SOUP, KEBABS, MAIN COURSE & DESSERT

SOUP (V)

TAMATAR BASIL SHORBA

Indian spiced tomato soup, topped with goat cheese cream

KEBABS

AJWAINI MACCHI TIKKA

Fish tikka flavoured with carom seeds, spices and chargrilled



Morsels of chicken delicately flavoured with kaffir lime and jalapenos

KEBABS (V)

PANEER MATTAR KA TIKKA



Cottage cheese slices stuffed with spiced green peas, Philadelphia cheese, roasted cumin and marinated with French herbs

MAKKAI KAJU KI SEEKH

American corn and cashew nut rolls delicately spiced with fenugreek and roasted cumin

MAIN COURSE

MURGH MAKHANI

Every Indian's delight; chicken tikkas cooked in rich creamy smoked tomato sauce

OR

MALABARI FISH CURRY



Chunks of fish cooked on slow fire in a tangy spiced coconut curry

Served with

LAHSOONI PALAK KI BHURJI



Fresh spinach tempered with garlic, onion and tomatoes

MAIN COURSE (V)

MAKHMALI PANEER LABABDAR

Cottage cheese balls or 'Chenna Rasgullas' cooked with onion tomato based gravy OR

PANEER KALIMIRCH

Cottage cheese balls or 'Chenna Rasgullas' cooked with Indian spices with a strong flavour of black pepper

Served with



Fresh spinach tempered with garlic, onions and tomatoes

RICE

KESARI PULAO

Saffron flavoured basmati rice

INDIAN BREADS

Choices:

GARLIC NAAN

Naan resembles pita bread and like pita bread, is usually leavened with yeast or baking powder. Typically, the naan is served hot and brushed with ghee or butter.

LACHHA PARANTHA

Multi-layered whole wheat bread baked in the tandoor

TANDOORI ROTI

Generically, the word 'roti' may refer to many different types of round, flat, unleavened bread. Our Tandoori Roti is made of wholemeal flour and baked in the Tandoor.

DESSERT

SAFFRON PISTACHIO KULFI

A unique mélange of handmade saffron pistachio flavoured Indian ice-cream



DABBA EXPRESS \$18

Originating from the British colonial days, dabbawalas or 'one who carries a box' is a 130 year-old delivery service that brings lunch to mostly-suburban office workers from their homes in India.

BABY SPINACH FETA CHEESE SALAD

Baby spinach tossed with cheese and tomatoes, topped with crispy crackers

Please select one item:

MURGH MAKHANI

MALABARI FISH CURRY

PALAK PANEER DILL (V)

RAJMA RASEELA (V)

Please select one item:

SAFFRON JEERA PULAO GARLIC NAAN

ADD-ONS: SIGNATURE DISHES (1-2 PERSONS)

BHATTI KA MURGH

All-time favourite Tandoori chicken \$20 / \$38

SZECHUAN PEPPER TANDOORI JHINGA

Jumbo prawns spiced with Szechuan pepper and cheddar based marinade \$25 / \$48



Lobsters delicately coated with creamy marinade and chargrilled \$68

BHUNE TAMATAR KI CHAAMP



KHUSK TANDOORI RAAN



Leg of lamb spiced with rum, pot-roasted in a heady stock spiced with cumin, cardamom, peppercorn and bay leaf, grilled in the Tandoor

\$68