

A SELECTION OF DINNER GOURMET TRAILS

WINE PAIRING MENU @ \$88 KEBABS, MAIN COURSE, DESSERT & WINE

TAWA MEEN

Spiced fish wrapped in banana leaf, chargrilled

Zonin Prosecco, Gambellara, Italy

NIMBU MURGH KA TIKKA

Morsels of chicken delicately flavoured with lemongrass, kaffir lime & jalapenos

Zonin Soave, Italy

BHUNE TAMATAR KI CHAAMP

Lamb chops marinated with smoked Spanish tomatoes, flavoured with cinnamon
Served with

GOBHI GAJAR SNOW PEAS

Assorted stir-fried vegetables comprised of cauliflowers, carrots and snow peas

ALOO JEERA KASTORI METHI

Potatoes stir-fried with crushed cumin and fenugreek

CHOICE OF INDIAN BREADS

Garlic Naan / Lachha Paratha / Tandoori Roti

La Minga Cabernet Sauvignon Merlot, Chile

TRIPLE SENSATION DESSERT

A medley of Bailey's Kulfi, Rose and Cardamom Panna Cotta and Gajar Ka Halwa

Menus and prices are subject to changes at the Restaurant's sole discretion.

All prices are subject to 10% service charge and prevailing government taxes.

DINNER GOURMET TRAIL \$58

SOUP, KEBABS, MAIN COURSE & DESSERT

STARTER

WATER CHESTNUT & CORN CHAAT
Water chestnut served with tangy corn salad

SOUP

MURGH BADAM KA SHORBA
A rich infusion of almonds in chicken soup, brewed with fresh mint

SOUP (V)

MAKKAI AUR PALAK KA SHORBA
Spinach and American corn soup tinged with crushed black peppercorns

KEBABS

BHATTI KA MURGH
All-time favourite tandoori chicken served with pickled julienne of radish, beetroot and Indian coriander pesto sauce

SZECHUAN PEPPER TANDOORI JHINGA
Jumbo prawns spiced with Szechuan pepper, cheddar based marinade, served with garlic chutney

BHUNE TAMATAR KI CHAAMP 
Lamb chops marinated with smoked Spanish tomatoes, flavoured with cinnamon, served with spicy mango chutney sauce

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, served with spicy mango chutney

BHARWAN TANDOORI KHUMB
Mushrooms destalked and stuffed with a mixture of cheese and coriander, cooked in Tandoor and served with garlic chutney

MAIN COURSE

MURGH KALIMIRCH

Spicy chicken curry with Indian spices and a distinct flavour of black pepper

OR

TAWA MEEN

Inspired from 'Meen Pollichathu', a Kerala dish; spiced fish wrapped in banana leaf and chargrilled

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

Served with

LAHSOONI PALAK KI BHURJI

Fresh spinach tempered with garlic, onion and tomatoes

LENTIL

DAL MAKHANI

Black lentil slow-cooked overnight with tomatoes and garlic; finished with butter and cream

RICE

ZAFRANI PULAO

Rice cooked on 'dum' with saffron

BREADS

Choices:

ZAITUNI NAAN

Traditional naan with olives on top

TIL PUDINA PARANTHA

Lachha Parantha flavoured with dried mint leaves and sesame seeds

DESSERT

TRIPLE SENSATION DESSERT

A medley of Saffron Pistachio Kulfi, Rose and Cardamom Panna Cotta and Gajar Ka Halwa

DINNER GOURMET TRAIL \$48

SOUP, KEBABS, MAIN COURSE & DESSERT

STARTER

SAMOSA & CORN CHAAT

Fried pyramid-shaped pastry shell stuffed with potatoes and chickpeas, served with tangy corn salad

SOUP

MURGH BADAM KA SHORBA

A rich infusion of chicken soup brewed with fresh mint

KEBABS

AJWAINI MACCHI TIKKA

Fish tikka flavoured with carom seeds, spices and chargrilled

NIMBU MURGH KA TIKKA

Morsels of chicken delicately flavoured with lemongrass, kaffir lime and jalapenos

SOUP (V)

TAMATAR BASIL SHORBA

French basil flavoured Indian spiced tomato soup

KEBABS (V)

ACHARI PANEER TIKKA

Cottage cheese cubes coated in spicy and tangy pickled marinade, chargrilled

ALOO KI NAZZAKAT

Potato barrels stuffed with nuts, marinated and chargrilled in Indian clay oven

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)

LAHORI PANEER MASALA

Cottage cheese simmered in onion tomato based curry, tempered with crushed spices

OR

PANEER KALIMIRCH

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

Served with

LAHSOONI PALAK KI BHURJI

Fresh spinach tempered with garlic, onion and tomatoes

LENTIL

DAL MAKHANI

Black lentil slow-cooked overnight with tomatoes and garlic, finished with butter and cream

RICE

KESARI PULAO

Saffron flavoured basmati rice

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

GULAB JAMUN

Khoya (reduced milk) balls deep-fried to a golden colour and immersed in rose flavoured sugar syrup

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