

Flavours of India

Appetizers: Vegetarian (Pick any two)

Paneer Tikka

Cubes of Cottage Cheese marinated in Yogurt and Spices, cooked in a tandoor oven

Achaari Paneer Tikka

Cubes of Cottage Cheese in a Pickled Marinade, cooked in a tandoor oven

Chaat Papdi

Crispy Semolina Puffs topped with Potato, Tomato, Cilantro and flavourful Yogurt Sauce

Paneer Pakora

Cubed Cottage Cheese tossed in a Chickpea Flour Batter, fried golden brown

Vegetable Pakora

Eggplant, Cauliflower, Onions, Spinach tossed in a Chickpea Flour Batter, fried golden brown

Aloo Tikki

Potato and Green Pea Patty stuffed with Raisins, pan fried till golden

Vegetable Samosa

Potato and Green Pea stuffing in a flaky Puff Pastry, fried till golden brown

Vegetable Spring Rolls

Appetizers: Non Vegetarian (Pick any two)

Chicken Tikka

Boneless cubes of Chicken marinated in a robust Chili Yogurt and glazed in a tandoor oven

Chicken Malai Tikka

Boneless cubes of Chicken marinated in Cream, Cheese and mild Tandoori Masala

Sheek Kebab

Marinated Lamb with Ginger, Garlic, Green Chillies, spiced and formed around a skewer glazed in a tandoor oven

Fish Amritsari

Cubed Cod Pieces marinated with Garlic and Lemon, coated in a robust Chickpea Batter.
Fried till golden brown

All Appetizers Served with Mint and Tamarind Chutney

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Salads: (Pick any two)

Kachumber Salad

Melange of Sliced Cucumbers, Red Onions, Tomatoes and Cilantro in a tangy dressing

Aloo Chickpea Chaat

Cubed Potato, Chickpeas, Tomato and Red Onions in a Tamarind and Herb Marinade

Mixed Garden Salad

Lettuce Leaves topped with Cucumber, Tomato, Onions and Carrots tossed in Lime Juice and Oil

Potato Salad

Cubed Potato, Onion and Celery in a tangy Mustard Mayonnaise Dressing

Yogurt: (Pick any one)

Boondi Raita

Chickpea puffs tossed in flavoured Yogurt Sauce, topped with Mint and Cilantro

Kachumber Raita

Finely grated Cucumber, Onions and Tomatoes in a flavoured Yogurt, topped with Cilantro

Fruit Raita

Chopped Pineapple and Apple in flavoured Yogurt Sauce

Rice: (Pick any one)

Jeera Pulao

Aromatic Long Grain Basmati Rice infused with Cumin and Spices

Vegetable Pulao

Aromatic Long Grain Basmati Rice with Carrots, Green Peas and Spices

Kashmiri Pulao

Medley of Basmati Rice infused with Saffron, Raisins, Cashews, Almonds, Pineapple, Pomegranate and Spices

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Bread: (Pick any two)

Butter Naan

Freshly made refined flour Soft Bread baked in a clay oven, brushed with clarified Butter

Garlic Naan

Freshly made refined flour Soft Bread baked in a clay oven, topped with chopped Garlic Butter

Parathas

Multi layered Whole Wheat Bread made in a clay oven

Roti

Unleavened Whole Wheat Flour Bread made in a clay oven

Main: Vegetarian (Pick any three)

Chana Masala

Chickpeas and Tomatoes simmered in a flavourful Onion Tomato Gravy with Ginger and Garlic

Aloo Gobi

A delicious dry combination of Potatoes and Cauliflower, cooked in Indian Spices

Vegetable Jalfrezi

Melange of Peppers, Carrots, Beans, Cauliflower and Tomato in Creamy Onion Tomato Sauce

Shahi Paneer

Cubes of Cottage Cheese in a Cashew Nut enriched Creamy Tomato Sauce

Paneer Makhani

Cottage Cheese cooked in an aromatic Tomato Gravy topped with Cream and Kastoori Methi

Malai Kofta

Dumplings of Cottage Cheese and Raisins, simmered in a Creamy Tomato Sauce

Dal Makhani

Harmonious blend of Black Lentils, Red Kidney Beans cooked with Tomatoes, Butter and Cream

Bhindi Masala

Pan fried Okra with Onions, Tomatoes and Tangy Spices

Navrattan Khorma

Delightful blend of Vegetables, Paneer, Raisins in a Creamy Tomato Sauce

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Main: Non Vegetarian (Pick any two)

Butter Chicken

Boneless pieces of Chicken, cooked in a tandoor oven, simmered in a creamy Tomato Sauce

Kadhai Chicken

Boneless pieces of Chicken, cooked with Onions and Peppers

Bhuna Chicken

Marinated Chicken pieces on the bone, cooked in Onions and Brown Sauce, fried to perfection

Chicken Tikka Masala

Succulent pieces of boneless Tandoori Chicken, cooked in a thick Tomato Yogurt Sauce

Chicken Khorma

Cubed boneless Chicken cooked with Brown Onion Sauce, Yogurt and Spices

Lamb Roganjosh

Kashmiri Classic; Lamb pieces cooked with Onions, Garlic, Yogurt and Kashmiri Red Chillies

Lamb Kadhai

Cubed pieces of Lamb cooked with Onions and Peppers

Lamb Khorma

Cubed pieces of Lamb cooked with Brown Onion Sauce, Yogurt and Spices

Dessert: (Pick any two)

Gulab Jamun

Sweet Brown Sugar Dumplings served with warmed Rose Flavoured Syrup

Rasmalai

Sweet Cottage Cheese Dumplings, served with Creamy Sweetened Milk, topped with Saffron

Gajar Halwa

Freshly grated Carrots slowly cooked with Milk, Sugar, Khoya and topped with grated Nuts and Raisins

Kheer

Rice Pudding made with milk, topped with Raisins and Cashew Nuts

Kulfi

Homemade Mango Ice Cream , Mango or Pistachio

\$69.95 per person