

Tasting Menu *60 per person*

Minimum of 4 people

Lal Mirch Ka Paneer (V)

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Murg Ke Sunehre Tikke

Chicken Botti Tikka

Barra Kabab (Lamb Chop)

Fresh Ginger and Papaya flavoured Lamb Cutlets

Tandoori Gulnar Jheenga

Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala

Tawa Ka Kukkad

Flavoured with cube onions, capsicums and tomatoes tossed in hot and spicy ingredients

Balti Dum Goat

i Village style especially for Goat meat Lovers

Lamb Saagwala

Cooked in spinach puree with handpicked spices and Garam Masala

Goan fish curry

Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Kadhai Sabji (V)

Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds

Served with

Tandoori Bread Basket

Kachumber Salad

Cumin Rice

Raita

Dessert

Shahi Dawat Menu *50 per person*

Minimum of 4 people

Indo - Chinese Bullets (V)

i Village secret recipe

Tandoori Trio

Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Gilafi Seekh Kabab

Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tawa Ka Kukkad

Flavoured with cube onions, capsicums and tomatoes tossed in hot and spicy ingredients

Lamb Saagwala

Cooked in spinach puree with handpicked spices and Garam Masala

Balti Dum Goat

i Village style especially for Goat meat Lovers

Handi Paneer (V)

Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Served with

Tandoori Bread Basket

Coriander Rice

Raita

Dessert

Dawat Menu (V) *40 per person*

Minimum of 4 people

Hara Bhara Kabab

Cheese stuffed fresh vegetable Pattie

Indo - Chinese Bullets

i Village secret recipe

Lal Mirch Ka Paneer

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Handi Paneer

Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Kadhai Sabji

Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds

Yellow Tadkewali Dhal

Punjabi Yellow lentils soaked overnight and tempered with curry leaves

Served with

Tandoori Bread Basket

Coriander Rice

Raita

Gulab Jamun

i Village home made dumplings made from reduced milk, cooked in ghee and immersed in sweetend saffron syrup