

# Business Lunch

35 p.p.

Maximum 12 guests

---

## To Start

**Lal Mirch Ka Paneer:** *Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish*

OR

**Spiced Chilli Chicken Tikka:**

*Spicy chilli paste marinated Chicken cooked in Tandoor*

OR

**Gilafi Seekh Kabab:** *Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers*

OR

**Tandoori Gulnar:** *Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala served on roasted pineapple ring*

---

## To Follow

**Handi Chicken:** *Flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients*

OR

**Rogan Josh – an all time favourite:** *Spicy lamb curry with Kashmiri chilies, ginger and fennel*

OR

**Goan fish curry:** *Fresh fish fillets cooked in Goanese sauce and vindaloo paste*

OR

**Himalayan Hariyali:** *Blended spinach served with a unique combination of mushrooms and paneer*

---

## Served With

Butter Naan/Roti

Raita

Cumin Rice

---

## To Finish

Gulab Jamun

OR

Saffron & Mango Pistachio Kulfi

Please inform our staff of any dietary needs or allergies

# Tasting Menu 70 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 60 per person

*Minimum of 4 people*

---

Indo - Chinese Bullets (V)  
*i Village secret recipe*

Tandoori Trio  
*C hicken 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 50 per person

Vegetarian

*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*