

Tasting Menu

90 per person

Minimum of 4 people

v Lal Mirch Ka Paneer

Fresh Garden Mushroom stuffed with potatoes, brown onion, cheese and select herbs

Murgh Ke Sunehre Tikke

Chicken Botti Tikka

Gilafi Seekh Kebab

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

Tandoori Gulnar Jheenga

Plum-Infused Prawns with Ajwain, Served with Pineapple Salsa and Crispy Poppadum

Tandoori Murg Makhanwala

All time favourite Delhi style Butter Chicken cooked in traditional Indian sauce

Balti Dum Goat

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

v Dhal Maharani

Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Tandoori Bread Basket



Basmati Rice



Raita

Dessert

Sahi Dawat Menu

80 per person

Minimum of 4 people

▼ I Bullets

Vegetable mashed and lightly fried into thin Strips

Murgh Ke Sunehre Tikke

Chicken Botti Tikka

Gilafi Seekh Kebab

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

Balti Dum Goat

Village style especially for Goat meat Lovers

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Tandoori Murg Makhanwala

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Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Tandoori Bread Basket



Rice



Raita

Dessert