



Indian Kitchen & Bar

**\$70 FOR A THREE COURSE LUNCH OR
DINNER + GIN & TONIC**

ENTRÉE

Lal Mirch Ka Paneer (V)

Slit Cottage Cheese Wheels Into Twin Layers
With Mint Chutney and Pickle Paste 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

MAIN

Tandoori Murg Makhanwala

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

Balti Dum Goat

I Village style especially for Goat meat Lovers

Himalayan Hariyali

Blended spinach served with a unique combination
of mushrooms and paneer

DESSERT

Saffron & Mango Pistachio Kulfi

Gulab Jamun

I Village home made dumplings made from reduced milk;
cooked in ghee and immersed in sweetened saffron syrup

Additional Items

Naan Bread or Roti; Rice; Salad; Cucumber Raita

DRINK MATCH

Bombay Sapphire Gin & Tonic \$15/ Glass