

THE MAHARAJA TRAIL

QUAIL CHAT

(Tangy spicy quail chat)

SNAILS PEPPER FRY

(Pepper masala tossed Snails)

TANDOORI PRAWNS

(Saffron flavor Charcoal grilled Prawns)

GREEN CHUTNEY FISH

(Served with homemade mustard cream)

CORN CORIANDER BERRY 'SHORBA'

(Broth of corn grains and coriander stem and fresh mixed berries)

ANDHRA CHILLY FRY' DUCK WITH LEMON RICE

(Slow cooked duck filet tossed with Chilly, onion slivers and peppers, served lemon flavored rice)

MURG ANGAAR

(Chicken kabab served tomato cashew sauce)

LAMB BIRYANI

(Slow cooked Lamb Rice Pot, served with Rogan josh sauce)

MISHTHAN

(Traditional Indian dessert platter of Mango Kulfi and Gulab jamun, served with Rabdi sauce)

€69,- p.p.

THE MAHARAJA TRAIL (Veg)

TANDOORI 'APPLE' PAPADI CHAAT

(Served with homemade tamarind chutney)

KASHMIRI SAFFRON SEEKH

(Cottage cheese crush with figs nuts and saffron, served tandoor grilled)

SAUNFIYANI KHUMB

(Button Mushrooms flavored with aniseeds and spices and yogurt,)

MAKKAI KE SHAMMI KABAB

(Corn grain pan grilled kabab served with yogurt mint quenelle)

DELHI SAMOSA

(Potato-green peas samosa served with chick peas masala and tamarind chutney)

DAL SHORBA

(Lentil soup tempered with curry leaf)

GRILLED PANEER PEPPER WHEEL

(Cottage cheese and vegetables stuffed grilled pepper, accompanied with Spinach masala served with tomato almond sauce)

SUBZ BIRYANI

(Inspired by Royal Awadhi Cuisine; Mix of slow cooked rice and vegetables served with 'Burrani' yogurt)

MITHAI TASHTARI

(Dessert Assortment)

€69,- p.p.