



Celebrating



Birthday



4 COURSE DINNER MENU

€49,- p.p.

NON VEGETARIAN

CHILLY ORANGE TANDOORI GRILLED PRAWN

(Tandoori grilled tiger prawn marinated with orange zest and chilly flakes)

MURG ANGAAR

(Tender piece of chicken marinated and grilled in tandoor served with tomato fennel sauce)

CHAANP TAAZDAR

(Lamb chop cooked in two cooking method "dry and moist" served hot with saffron rice and lamb boti)

MITHAI PLATTER

(Chef special dessert of the day)

VEGETERIAN

SOYA GREEN PEAS SEEKH KEBAB

(Mix of soya and green peas mash cooked together with spices in tandoor)

PANEER LAVANG LATIKA

(Cottage cheese stuffed with fresh greens served hot with tomato fennel sauce)

LAUKI KOFTA

(Deep fried dumpling of bottle gourd served hot with saffron rice and fresh vegetables)

MITHAI PLATTER

(Chef special dessert of the day)

