



Appetisers

Rajasthani Moong Dal Kachori (G, D, N) 🌱
Crunchy fried pastry filled with moong dal, onion, tomato, sweet yoghurt, tangy chutney, crispy sev & pomegranate

Apollo Chicken (D) 🌱
Chicken thigh marinated with gram flour curry leave, ginger, onion, green chilli served with mint chutney

Sabudana Tikki (D, N, G, V) 🌱
Mashed sago, potato, amul cheese mixed with nuts ginger and paneer

Main Courses

Lamb Rogan Josh 🌱
Kashmir staple dish, succulent lamb cubes cooked with caramelised onions, tomato gravy

Prawn Korma (SH, D, N) 🌱
Slow cooked prawn with onion tomato gravy, yoghurt, mint

Murgh Tikka Masala (D, N) 🌱
Marinated chicken, cooked with onion tomato gravy garnish with ginger and coriander

Vegetable Parda Biryani (G, N, D, V) 🌱
Vegetable and rice cooked with aromatic spices, saffron, fried onion, coriander, cashew in a clay pot over a slow fire

Side Dishes: Garlic Naan or Jeera Pulao
Condiments: Pineapple chutney, Mint chutney, Raita, Papadam

Desserts

Angoori Rabdi (D, N, G)
Condensed milk, cottage cheese, saffron, milk

Gajar Ka Halwa (N) 🌱
Slow cooked carrot in almond milk finished with nuts

Gulab Jamun (G, N, D)
Tender milk doughnuts served with saffron flavoured syrup and almond flakes

Spicy level: 🌱Mild 🌶️Spicy 🔥Hot