

NORTH INDIAN SAMPLE MENU

STARTERS

Murgh Malai Tikka

Chicken breast marinated with ginger, green chilli, cheese and finely chopped coriander.

Achari Tawa Tikka

Lamb marinated with kalonji, ginger, garlic, yoghurt and hints of pickle, cooked in chargrilled

Paneer Tikka

A colorful combination of homemade Indian cheese, tomatoes, capsicum and onion marinade, chargrilled in a tandoor.

Aloo Vermicelli Balls

Spiced potato cakes coated with vermicelli and golden fried.

MAINS

Gosht Rogan Josh

Lamb cooked with green peppers, onion, tomato and coriander with a selection of herbs and spices.

Murgh Lababdar

Tandoori grilled chicken in creamed fresh tomatoes flavoured with fenugreek leaves, ginger and green chillies.

Malai Kofta

Paneer kofta balls deep fried and cooked in rich gravy made from tomato, onion, garlic, ginger, coriander.

Daal Makhani

Black lentils and kidney beans simmered slowly with tomatoes and garlic tempered with chilli and browned onions.

Zeera Pilau

Steamed long basmati rice infused with cumin seeds.

Tandoori Naan

Naan dough cooked to perfection in the clay oven.

Green Salad

Mixed lettuce, onion, cucumber and tomatoes.

Raita

Chopped onion, cucumber, tomatoes mixed with natural yoghurt, slightly seasoned and garnished with coriander.

DESSERTS

Gulab Jamun

Fried dumpling of unsweetened reduced milk with crushed pistachio filling.

Ras Malai

Soft poached homemade cheese dumplings in a light milk syrup flavored with saffron.

