

BUSINESS LUNCH MENU

Starters

Murgh Hajari

Char grilled chicken morsels marinated in cream cheese, cashew nuts and black pepper

Aloo Tikki (V)

Warm peas and potato cake infused with cumin; tamarind chutney

Achari Seekh kabab

Pickle spice infused lamb rolls with fresh herbs & ground spices

Main Course

Murgh Raiwali; Biryani rice

Tandoori chicken breast marinated in mustard seeds and aromatic curry leaves; biryani rice, perfumed
With rose water and fresh herbs

Adraki Badshahi Champaen; Jeera Aloo Mash

Tender lamb chops in a home ground, aromatic ginger masala; potato mash tempered with cumin and turmeric

Achari Paneer; Biryani rice (V)

Indian cottage cheese braised in a pickle sauce;
biryani rice, perfumed
with rose water and fresh herbs

Served with

Dal maharani, South Indian subz thoran(N), Kachumber raita, Plain naan

Desserts

Gulab-e-Jamun, Saffron- Cardamom Ice cream (N) (V)

Caramelized milk dumplings soaked in cardamom sugar Syrup served with homemade saffron ice cream

Khajoor samosa, Berry rabdi (N) (V)

Crisp samosa filled with dates, pistachio and coconut, fresh berries in saffron reduced milk

- Choose any starter with a main course and a dessert.
- Inclusive of a soft drink or mineral water

85/-QR – Per Person

(v) Vegetarian (N) Nuts

Please let us know if you have a food allergy for nuts, dairy or wheat, etc. and our chef would be delighted to serve you.

