

Menu 1

Pre- arter

dakshini tomato shorba

Starters

saffron kebab platter

Murgh hajari, tandoori jhinga, achari seekh kebab, masala bonda

Main course

nariyal jhinga

Prawns poached in coconut-chili masala, scented with kaffir lime leaves

murgh makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

lamb vindalho

A Goan, spicy lamb preparation

dal maharani

Black lentils slow cooked on tandoor, finished with cream & butter

Assorted breads

zaffrani pulao

Aromatic basmati rice perfumed with saffron, cardamom and rose water

saffron dessert platter

Gulab-e-jamun, white Saffron cardamom ice cream

185/-Qr Per Person

(Hot & cold beverages will be charged separately)

Menu 2

Pre-arter

dakshini tomato shorba, cheese samosa chat

Starters

saffron kebab platter
Murgh hajari, tandoori jhinga, achari seekh kebab, masala bonda

Main course

nariyal jhinga

Prawns poached in coconut-chili masala, scented with kaffir lime leaves

murgh makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

lamb vindalho

A Goan, spicy lamb preparation

dal maharani

Black lentils slow cooked on tandoor, finished with cream & butter

dum parda biryani

Aromatic chicken biryani baked under a flaky crust
perfumed with rose water, kachumber raita

Assorted breads

Saffron dessert platter

Khajoor samosa, saffron cardamom ice cream, kesari shahi tukda

205/-Qr Per Person

(Hot & cold beverages will be charged separately)

Menu 3

Welcome drinks on arrival

Pre-arter

dakshini tomato shorba, dilli tikki chat

Starters

saffron kebab platter

Tandoori hammour, hariyali jhinga, murgh raiwali, adraki badshahi champaen

Green salad

Main course

nariyal jhinga

Prawns poached in coconut & chili masala, scented with Kaffir lime leaves

murgh makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

kaju gosht korma

Slow cooked lamb with cashewnut, coconut oil and curry leaves

dal maharani

Black lentils slow cooked on the tandoor, finished with cream & butter

chura paneer saag

Fresh crumbled paneer in creamed methi and spinach, flavoured with garlic and cumin

avadhi dum parda biryani

Aromatic lamb biryani with apricots, saffron & almonds baked under a flaky crust

Perfumed with rose water, kachumber raita

Assorted breads

saffron dessert platter

Rose rasmalai, gulab-e-jamun, cashewnut-raisin ice cream

275/-Qr Per person

(Hot & cold beverages will be charged separately]

