LUNCH MENU

Starters

SAMOSA

fried pastry with a savory filling, spiced potatoes, onions, and peas, served with mint and tamarind chutney

FISH TIKKA

traditionally marinated with spices, and cilantro, served with cucumber and onion salad

LAMB SEEKH KEBAB

fragrant with spices and cilantro mint chutney

ALOO PAPDI CHAAT

crisp fried dough wafers, boiled chickpeas, boiled potatoes, yogurt & tamarind chutney

Entrées

FISH MOILEE

fish cooked in tangy, thick coconut milk, basmati rice

CHICKEN MAKHANI

chicken cooked in a creamy tomato curry sauce served with a choice of basmati or paratha

BEEF CHILI FRY

onion, peppers, curry leaves, coconut, spices, basmati rice

LAMB BIRYANI

a regal dish, fragrant long grain basmati rice and tenderized lamb cooked in dum pot with aromatic spice and herbs

KADAI PANEER

cottage cheese cubes cooked with tomato, onion and capsicum, cilantro and spices, paratha

Dessert

GAJAR 'HALWA

gajar halwa is a rich sweet made with carrots, whole milk, dried fruits \mathcal{E} nuts.

SEMIYA PAYASAM KHEER

Vermicelli noodles, condensed milk, saffron, golden raisins, almonds

ICE CREAM or SHERBET

