Times of India

$70
Per person

SNACKS – चखना

Pani Puri (V, G)
Crisp puris filled with spiced potato with sharp tamarind water. An Indian street ritual in one bite.

&

Aloo Chaat (G, D)
crispy fried potato patties topped with tangy tamarind, mint and yoghurt chutneys, crunchy noodles with blend of spices. Topped with pomegranate.

SMALL DISHES – छोटा

(any 2 dishes of your choice)

Chilli Paneer (D, NG)
Soft in-house paneer crisped and sauteed in Indochinese style stir fry sauce

Oyster Sauce Chilli Chicken (E, G)
Succulent breast pieces sautéed in oyster sauce spicy gravy

Vegetable Spring Rolls (G, DF)
crisp and golden, our Spring Rolls are served with sweet chilli sauce for a perfect start

Chicken Spring Rolls (G, DF)
crisp and golden, our Spring Rolls are served with sweet chilli sauce for a perfect start

TANDOOR – तंदूरी

Garlic Malai Chicken (D, NG)
Tender boneless thigh pieces marinated with garlic, cashews, on and spices. Served with mint sauce.

or

Achaari Paneer (D, NG)
Marinated with pickle herbs then gently charred with fresh tandoori masala. Served with mint sauce.

FROM THE POT – मुख्य भोज

Dish of your choice from 'the pot' section

DESSERT – मीठा

Gajar Halwa (N, NAG, D)
Slow cooked Indian carrots enriched with khoya and dry fruits, served warm with vanilla bean ice cream.

or

Mango Kulfi (N, G, D)
In house made kulfi with raspberry sauce and pistachio

Choice of naan & tandoori roti.
Rice included.