

APPETIZER

- Appetizer Platters**
(Mixed Salad and Mixed Fruit Raita)
- Appetizer Platters**
(Chick Pea Salad, Mint Raita)
- Appetizer Platters**
(Falafel Fritters, Yogurt Cucumber Raita)

SOUP

- Ghajar Ka Shorba**
(Cream Carrot Soup)
- Tomato Rasam**
(South Indian Spicy Tomato Gravy)
- Murgh Shorba**
(Creamy Chicken Soup)

MAIN DISHES

CHICKEN

- Chicken Tikka Masala**
(Grilled Chicken in Spices Cooked in Masala)
- Chicken Jalfrezi**
(Braised Chicken with Spices and Tomato Gravy)

LAMB

- Lamb Kurma**
(Lamb Cubes in Cream & Yogurt Gravy)
- Tandoori Lamb**
(Spicy Stewed Beef)
- Lamb Zalfrezi**
(Braised Lamb with Spices and Tomato Gravy)

FISH

- Fish Amritsari**
(Deep Fried Fish in Spices)
- Fish Machili**
(Deep Fried Fish with Ground Spices)
- Fish Machili Moili**
(Fried Fish in Tanga Coconut Almond Paste)

DHALL

- Dhall**
(Chana Dhal Cooked with Spices)
- Dhall Tarta**
(Thur Dall with Tarkas Spices)
- Paneer Makhini**
(Cottage Cheese in Butter Cream Masala)
- Dhall Basanti**
(Mixed Dhall)

VEGETABLE

- Allo Mattar**
(Potato & Green Peas)
- Navarattan Qarma**
(Mixed Vegetable in Qarma Gravy)
- Broccoli and Enoki Mushroom Piaza**
(Stir Fried Broccoli with Mushroom in Masala Spices)

RICE

- Biryani Rice**
(Basmathi Rice cooked in Ghee Oil)
- Mattar Pulao**
(Green Pea Rice)
- Jeera Pulao**
(Cumin Rice)

DESSERT

- Payasam with Fruits**
(Indian Sweet Pearl Sago Dessert)
- Kesari**
(Indian Sweet Semolina Pudding)
- Assorted Sliced Fruits**
(Mixed Fruits)

DRINK

- Coffee & Tea**
- Teh Tarik & Coffee**