

APPETIZER

Manhattan Combination Platters

(Fried Vegetable Samosa, Aloo Tikki, Fish Pakora, Spicy Mango Chat)

Manhattan Combination Platters

(Fried Vegetable Samosa, Aloo Tikki, Chicken 65, Fruit Raita)

Manhattan Combination Platters

(Fried Vegetable Samosa, Aloo Tikki, Chicken Pakora, Pineapple Raita)

SOUP

Ghajar Ka Shorba

(Cream Carrot Soup)

Tamater Shorba

(Cream Tomato Spicy Soup)

Chicken Shorba

(Creamy Chicken Soup)

MAIN DISHES

CHICKEN

Chicken Tikka Masala

(Grilled Chicken in Spices, Cooked in Masala)

Chicken Jalfrezi

(Chicken Cooked Dry with Spices and Vinegar)

Chicken Tikka Masala

(Marinated Chicken with Spices, Onion & Tomato Paste)

PRAWN

Prawn Vindaloo

(Shrimps & Potato cooked in a Hot Vindaloo Sauce)

Jhingga Khadai

(Prawn in Thick Curry and Cashew Nut Paste)

LAMB

Lamb Kurma

(Lamb Cubes in Cream & Yogurt Gravy)

Tandoori Lamb

(Braised Lamb with Masala Spices)

Lamb Zalfrezi

(Braised Lamb with Spices and Tomato Gravy)

FISH

Fish Amritsari

(Deep Fried Fish in Spices)

Deep Fried Fish Machili

(Fried Fish with Ground Spices)

Machili Moili

(Fried Fish in Tanga Coconut Almond Paste)

VEGETABLE

Allo Mattar

(Potato & Green Peas)

Navarattan Qarma

(Mixed Vegetable in Spices Gravy)

Broccoli and Enoki Mushroom

Piazza

(Stir Fried Broccoli with Mushroom in Masala Spices)

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)

DESSERT

Payasam with Slices Fresh Fruits

(Indian Sweet Pearl Sago Dessert)

Steamed Sweet Cake served with

Scrambled Halwa and Ice Cream

(Indian Sweet)

Manggo Pudding with Assorted Fruits

(Manggo Pudding with sliced Fruits)

RICE

Biryani Rice

(Basmathi Rice cooked in Ghee Oil)

Mattar Pulao

(Green Pea Rice)

Zaffrani Pulao

(Saffron Flavored Basmathi Rice)

DRINK

Coffee & Tea

Teh Tarik & Coffee