

APPETIZER

- Appetizer Combination Platters**
(Chicken 65 and Mixed Fruit Raita)
- Appetizer Combination Platters**
(Fish Pakora, Fruits Raita)
- Appetizer Combination Platters**
(Chicken Pakora, Fruit Chat)

SOUP

- Mulligatwany Soup**
(Curried Lentil Soup)
- Vegetable Shorba**
(Fine Cream Soup)
- Clear Mushroom Rassem**
(South Indian Vegetable Mushroom Soup)

MAIN DISHES

CHICKEN

- Chicken Masala**
(Boneless Chicken Masala)
- Tandoori Chicken**
(Chicken Marinated in Yogurt and Spices)
- Koli Puthina Parratal**
(Chicken with Mint Masala)

LAMB

- Lamb Roganjosh**
(Cream Gravy with Lamb Cubes)
- Lamb Vindaloo**
(Braised Lamb with Masala Spices)
- Aadu Kurma**
(Spicy Lamb in Kurma Spices)

FISH

- Chutneywalle Machli Tikka**
(Tandoori Baked Picked Red Snapper Fish)
- Goa Fish Curry**
(Goa Style Fish Curry)
- Kerala Meen Kolembu**
(Keralaties Fish Curry)

PRAWN

- Jhingga Fry**
(Deep Fried Prawn Meat in Batter)
- Jhingga Tarka Masala**
(Prawn Meat in Chilly Masala)
- Eraal Fry**
(Fried Prawn Meat in Batter)

VEGETABLE

- Malai Kofta in Gravy**
(Potato Dumpling Stuffed with cream Cheese)
- Navarattan Jalfrezi**
(Stir Fried Assorted Vegetable)
- Vegetable Varuval**
(Stir Fried Mixed Vegetables)

DHALL

- Dhall Palak**
(Dhall with Spinach)
- Dhall Masala**
(Mixed Lentils in Gravy)
- Vegetable Dhall**
(Chana Lentils with Vegetables)

DESSERT

- Gajar Halwa with Slices Fresh Fruits**
(Indian Sweet with Slices Fruits)
- Gulab Jamun with Sliced Fresh Fruits**
(Indian Sweet)
- Kesari**
(Indian Sweet Semoline Pudding)

RICE

- Steamed Basmathi Rice**
(Coloured Basmathi Rice with Sultanah)
- Steamed Basmathi Rice**
(Coloured Basmathi Rice with Raisins)

DRINK

- Coffee & Tea
- Teh Tarik & Coffee