

Rich spices, diverse flavors and
traditional cooking methods make
Indian food truly special

Prices are subject to government tax and service 21%



✚ Appetizers

- **Samosa**
Deep-fried pastry filled with spiced potatoes and peas, cucumber raita.
- **Onion Bhaji**
Crispy onion fritters with chickpea flour and spices and serve with mint chutney.
- **Aloo Tikki**
Pan-fried spiced potato patties, chutney and chickpea curry.
- **Chicken Tikka**
Boneless chicken marinated in yogurt and tandoori spices, grilled.

✚ Main Course

- **Butter Chicken (Murgh Makhani)**
Creamy tomato-based curry with tandoori chicken.
- **Chicken Tikka Masala**
Roasted chicken in a spiced, rich curry sauce.
- **Rogan Josh**
Kashmiri-style braised lamb with yogurt and red chili.
- **Goan Fish Curry**
Coconut milk curry with tamarind and mustard seed.
- **Madras Curry**
Hot and spicy curry with coconut and curry leaves (Chicken).
- **Korma**
Mild and creamy curry with cashew and saffron (lamb).

✚ Vegetarian Main-course

- **Palak Paneer**
Spinach and paneer curry with garlic and cumin.
- **Chana Masala**
Chickpeas in tomato gravy with ginger, garlic, and garam masala.
- **Aloo Gobi**
Cauliflower and potato curry with turmeric and cumin.
- **Vegetable Biryani**
Aromatic rice with vegetables, saffron, and whole spices.

✚ Side Dish

- **Basmati Rice**
- **Plain / Butter Naan**
- **Chapati / Roti**
- **Paratha plain**

✚ Desserts

- **Kheer**
Rice pudding with raisins and nuts.
- **Jalebi**
Fried spirals soaked in sugar syrup.
- **Gajar Halwa**
Carrot pudding cooked with milk and ghee.