



Starter

Lamb – Indian selection

- Lagan ki boti
- Mutton seekh gilafi
- Pudine ki seekh
- Shammi kebab
- Lamb shikampur
- Lamb pepper fry

Lamb - International selection

- Lamb and green peas croquette
- Lamb and mint vol-au-vent
- Lamb meat ball with spicy tomato sauce
- Lamb and rosemary quiche
- Malaysian lamb satay with peanut sauce

Seafood - Indian selection

- Mahi tikka
- Machli amritsari
- Sarson machli tikka
- Machli suva tikka
- Machli koliwada
- Meen rawa fry
- Meen chilli fry

Seafood - International selection

- Fish finger with tartare sauce
- Fish ball with manchurian sauce
- Fish croquettes
- Fish and shirmp croquettes

Chicken – Indian selection

| | |
|------------------------------|--------------------------|
| Murgh malai kebab | <input type="checkbox"/> |
| Murgh afgani | <input type="checkbox"/> |
| Murgh tikka kalimiri | <input type="checkbox"/> |
| Murgh tikka | <input type="checkbox"/> |
| Bhatti masale ka murgh tikka | <input type="checkbox"/> |
| Lasooni murgh tikka | <input type="checkbox"/> |
| Murgh tikka achari | <input type="checkbox"/> |
| Murgh ke parchey | <input type="checkbox"/> |
| Hare masale ka murgh tikka | <input type="checkbox"/> |
| Murgh seekh kebab | <input type="checkbox"/> |
| Murgh kasturi | <input type="checkbox"/> |
| Murgh tusli kebeb | <input type="checkbox"/> |
| Murgh saufiyani | <input type="checkbox"/> |
| chicken pepper fry | <input type="checkbox"/> |
| chicken varathiyathu | <input type="checkbox"/> |
| kozhi porichathu | <input type="checkbox"/> |

Chicken – International selection

| | |
|--------------------------------------|--------------------------|
| Chicken and olive spanakopita | <input type="checkbox"/> |
| Sesame chicken finger | <input type="checkbox"/> |
| Chilly chicken | <input type="checkbox"/> |
| Kung pao chicken | <input type="checkbox"/> |
| Chicken and scallion spring roll | <input type="checkbox"/> |
| Chicken and leeks vol-au-vent | <input type="checkbox"/> |
| Salt and pepper chicken | <input type="checkbox"/> |
| Chicken lollipop | <input type="checkbox"/> |
| Barbequed chicken wings | <input type="checkbox"/> |
| Thai Chicken satay with peanut sauce | <input type="checkbox"/> |
| Honey chilli chicken | <input type="checkbox"/> |
| Chicken in black bean sauce | <input type="checkbox"/> |
| Yaki tori | <input type="checkbox"/> |

Vegeterian – Indian selection

Paneer tikka

Malai paneer tikka

Dahi ke kebab

Paneer aqwaini tikka

Chole aur saunf ki tikki

Veg shammi kebab

Hara bhara kebab

Tandoori aloo

Sarson aloo

Zaffrani Paneer tikka

Zimikand ki tikki

Bhutte ke kebab

Aloo aur mattar ki tikki

Paripu wada

Ulli vada

Cheera cutlet

Babycorn bezule

Subz shikhampuri

Kacche kele ki shammi

Rajma ki tikki

Makai methi ki tikki

Vegeterian – International selection

- Spinach and feta spanakopita
- Mushroom cheese corn tarts
- Barbequed cottage cheese steak with fresh basil
- Vegetable croquettes
- Cheese and corn vol-au-vent
- Vegetable wantons
- Asian Veg spring rolls
- Barbaque mushrooms
- Jalapeno poppers
- Spinach and cheese fatayar
- Mushroom and corn crostini
- Assorted vegetable brushchette
- Crispy baby corn
- Honey chilli potato
- Brocoli and cheese canape
- Potato and cheese croquet
- Vegetable cutlet
- Mushroom kurkure
- Bhune pyaaz aur makai kurkure

SOUP

Indian selection

- Rasam (tamatar,pepper,ginger)
- Dal lasooni shorba
- Tamatar dhaniya ka shorba
- Murgh pudina rasam
- Mulligatwany
- Paya ka shorba

- Aloo chat
- Aloo makai chat
- Tandoori murgh chat
- Grilled vegetable antipasti

International selection

- Apple and walnut salad
- Oven roasted assorted bell pepper with olives
- Coleslaw with apple and raisin
- Pickled red cabbage with pineapple salad
- Chick-pea in mint and garlic yoghurt
- Fennel salad with walnut on raddichio in lemon dressing
- Beetroot carpaccio with feta
- Tomato and boconccini with basil and red wine vinaigrette
- Roasted Mediterranean vegetables with tapenade vinaigrette
- Salad of penne, artichokes and kalamata olives with white wine basil dressing
- Broccoli, haricot bean and onion salad in oriental citrus dressing
- Tomato, Spanish onion and cucumber salad in parsley garlic vinaigrette
- Pineapple, cheese and pimento salad with garlic dressing
- Baked tomato, feta with olive
- Green apples and fennel with honey vinaigrette
- Cous cous with sun dried tomatoes and marinated artichokes
- Marinated eggplant with herbed mozzarella, basil and roasted peppers
- Char grilled pineapple with avocado & cherry tomatoes tossed in orange thyme vinaigrette
- Raw papaya salad
- Pesto tossed penne, marinated cherry tomato and granapadano
- Pasta and broccoli with oven dried tomato and walnut dressing
- Apple and celery with ginger honey mayo and toasted walnut
- Salad of roast chicken on fennel and orange
- Mixed seafood salad with pickled red baby onion
- Poached egg and bean with anchovy cream dressing
- Smoked chicken salad with house dressing
- Poached chicken with sprouts
- Chicken sausage and eggs salad wit anchovy dressing
- Lamb,zucchini and romaine salad
- Char grilled lamb courgette salad
- Lamb and bellpepper salad

International selection (Vegeterian)

Western

- Baked spinach and cheese cannelloni
- Morracan veg stew with cous cous
- Vegetable lasagna
- Spinach and corn augratin
- Ratatouille
- Braised forest mushroom with garlic confit & thyme
- Gallet of oven roasted tomato, char grilled courgette & Basil coulis
- Mediterranean Veg Moussaka with Roasted Garlic & sun dried Tomato
- Lebanese Harra potato with sweet pepper and sumac
- Grilled zuchinni,soft polenta , cherry tomato and piperade sauce
- Cajun spiced grilled vegetables with oven roasted tomato
- Vegetable augratin

Asian

- Spinach and mushroom in hot garlic sauce
- Green thai curry veg
- Stir fried vegetables
- Vegetable in garlic sauce
- Vegetable in hot garlic sauce
- Salt and pepper vegetables
- Vegetable yellow curry
- Vegetable peneng curry

Indian selection (Non vegetarian)

CHICKEN

- Kadhai murgh
- Kohlapuri murgh
- Methi murgh
- Murgh makhani
- Murgh lababdar
- Chicken chettinad
- Murgh do pyaaz
- Dum ka murgh
- Murgh tikka masala

Murgh kalimirch
Methi murgh
Murgh handi lazeez
Murgh khada masala
Sarson murgh (seasonal)

Kozhi pepper roast
Kozhi mappas
Kozhi pal pizhingathu
Kozhi varutharachathu
Kozhi melagu curry
Malabari kozhi curry

FISH

Macher jhol
Goan fish curry
Meen moilee
Malabar fish curry
Meen vattichathu
Meen vevichathu
Meen poondu kozhambu
Allapey meen curry
Sarson macchi curry
Meen mappas

MUTTON

Laal maas
Khade masale ka bhuna gosht
Gosht nehari
Lamb Roganjosh
Gosht kalimirch
Hyderabadi gosht keema
Keema mattar
Rarha gosht
Railway mutton curry
Lamb korma
Erachi mappas

BEEF

Beef roast

Syrian beef curry

Beef masala

Beef curry

Beef ularthiyathu

Biryani

- Gosht biryani
- Awadhi Murgh biryani
- Malabari chicken biryani
- Malabari mutton biryani
- Chettinadu vegetable biryani

International (non vegetarian)

Western

- Jerk spiced roast chicken with roast potato & baby carrot
- Sage roasted chicken with sauteed mushroom and thyme jus
- Balsamic and herb grilled chicken with roasted root vegetable , black pepper jus
- Cajun spiced chicken wit mix peppers
- Herb crusted chicken breast wit pan jus

- Braised Lamb Noisette with glazed pearl onion & root vegetable
- Lamb tagine
- Roast lamb red wine sauce
- Slice lamb wit green peppers and corn salsa

- Herb crusted fish wit mustard sauce
- Grilled fish wit pesto sauce
- Smoked fish frittata
- Fish cakes wit melted swiss cheese
- Seared fish slices wit caper and onion sauce

Asian

- Chicken black bean sauce
- Chicken hot garlic sauce
- Chicken Korean chilli
- Chilli chicken
- Chicken kung pao

Lamb ginger oyster
Lamb char suey
Lamb black pepper sauce

Fish sweet sour sauce
Fish chili basil
Fish in three pepper sauce
Fish chilli corriander
Fish tamarind kaffir lime sauce

Dal

Dal moong masoor tadka
Hare mutter ki dal
rajma masala
Dal makhni
Lahsooni Tadka dal
Gujrati kadi
Dal kabila
Dal amritsari
Kairi dal
Cholar dal
Sambhar
Daal panchmel
Daal Arhar tadka
Palak daal

Raita

Pine apple
Boondi
Kachumber
Pudina
Burrani

Rice

Steam rice
Subj pulao
Hare mutter ka pulao
Kesaria Pulao
Dhania jeera pulao

Aloo gobhi ki tahri
Tamarind rice
Tomato rice
Lemon rice
Besibella bhat
Pulyogereh
Curd rice
Masala kichdi
Corn pulao

Roti

Naan
Roti
Laccha paratha
Paneer kulcha
Mirch pyaz kulcha
Mix veg kulcha
Missi
Khasta
Pudina paratha
Butter naan
Garlic naan

Desserts

Crème Caramel with Toasted Nuts
Hot chocolate mud pie
Baked Cheese Cake with Fresh Fruits
Apple cinnamon crumble
Mississippi mud slice
Baked Yogurt with Seasonal Fruit
Grand truffle cake
Pineapple and Carrot Cake
Tart with exotic fruits
Chocolate walnut Brownie
Black Forest Cake
Mango basil mousse cake
Hot Apple Crumble
Bread and butter pudding
Dates and Honey Pudding
Omali
Chocolate truffle cake
Seasonal Assorted cut fruit
Ice cream

MITHAI

Kesari rasmalai
Rasogulla
Elaichi Shrikhand
Kesar phirni
Moong dal halwa
Gajjar ka halwa
Doodhi ka halwa
Gulab jamun
Jalebi with rabdi
Semiya ki kheer
Malpua with rabdi
Baked boondi
Kala jamun
Rajbhog
Malai chop
Cham cham
Payasam