

To Stimulate Your Palate

Popadums served with Mango Chutney, Mango Pickle,
Tandoori Onions, and Raita

A SELECTION OF TASTY APPETIZERS

Tandoori Chicken
Marinated in Spices and Yoghurt

Lasoon Wali Macchi
Garlic Fried Sole Fillet in Yoghurt, Ginger and Chillies

Sheekh Kebab
Minced Lamb Skewers Flavoured with Curry Leaves

Onion Bhajis (v)
Onion Fritters with Coriander and Cumin

Aloo Chana Chaat (v)
Mixed Greens, Fingerling Potato and Chick Pea Salad
Flavoured with Tamarind, Dates and
Pomegranate Seeds

A FINALE OF DESSERTS

Shahi Tukda
Fried Bread Pudding with Cardamom, Pistachio Nuts
Condensed Milk Flavoured with Saffron

Rice and Coconut Pudding
Basmati Rice Slow-cooked in Coconut Milk with
Fragrant Spices on Pineapple Carpaccio

Duo of Sorbet
Mango and Water Melon Sorbets

INDIAN BISTRO

MAIN AND CURRIES

All main courses are served with Naan Bread and Basmati Rice

Malabar Fish and Shrimp Curry

Aromatic Coastal Curry Flavoured with Coconut, Mustard Seeds and
Coriander Leaves

Murg Tikka Makhani Masala

Chicken Tikka Chunks in Rich Tomato Curry Seasoned with Garam Masala

Lamb Jalfrezi

Succulent Lamb Chunks with Bell Peppers, Onions and Tomatoes Flavoured with Cardamom Seeds

SIDE DISHES

Khatte Teekhe Aloo Gobi (v)

Tangy and Spicy New Potatoes with Cauliflower

Dhal Tadkewali (v)

Yellow Lentils Tempered with Garlic, Chillies and Mustard Seeds

Makai Saagwalla (v)

Sweet Corn Simmered with Spinach and Spiced with Nutmeg and Ginger

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions. These menu items are individually marked by an asterisk.