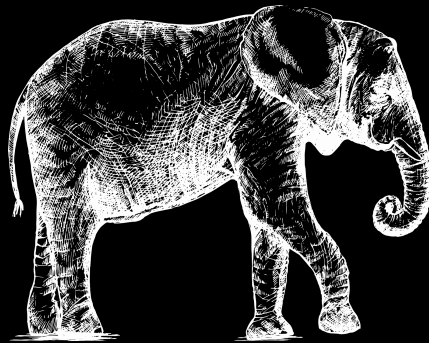




**B R E A K F A S T
& L U N C H
M E N U**



W E D D I N G S & E V E N T S | C O R P O R A T E | G R A B & G O

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BREAKFAST

PLAIN PARATHA

Originating from the Punjab, the layered crispy flatbread has a succulent and tasty centre finished off with butter

STUFFED ALOO PARATHA

Paratha stuffed and layered with spiced mashed potato, finished off with butter

STUFFED ALOO & METHI PARATHA

Paratha stuffed and layered with spiced mashed potato and fenugreek filling, finished off with butter

VEGETABLE SAMOSA

A staple in Indian street food, seasoned potatoes are loaded into a triangular pastry and fried until hot and crispy

VEGETABLE PAKORA

An indulgent fried snack consisting of seasoned mixed vegetables, blended spices, and gram flour

GOBI PAKORA

An indulgent fried snack consisting of seasoned cauliflower florets, blended spices, and gram flour

ALOO TIKKI

Mashed potato flavored with a robust blend of spices, shaped into mini patties, deep fried until golden brown

PANEER SPRING ROLL

Crumbled paneer fried with spiced mixed vegetables rolled in thin sheets of pastry, freed until crisp and golden

BREAKFAST

ACCOMPANIMENT

TAMARIND CHUTNEY

Sweet and sour dip made from tamarind fruit

ACHAR

An assortment of spicy pickles

MINI BUTTER PORTIONS

DAHI

Fresh natural yoghurt

MITHAI

MILK BARFI

A dense milk-based melt-in-your-mouth fudge-like treat

BESAN KI BARFI

A dense milk and gram flour based delicious fudge-like treat

GAJAR KI BARFI

A dense milk and carrot based sweet, fudge like in texture

BESAN PATISA

A sugary dense milk and gram flour based sweet, moreish in taste

JALEBI

Deep-fried pretzel shaped maida flour batter, soaked in an indulgent sugary syrup

GULAB JAMAN

Soft and fluffy milk dumplings, deep fried and soaked in a delicious rose water sugar syrup

BREAKFAST

DRINKS

INDIAN MASALA CHAI

Hot fragrant tea, flavored with cardamon, cinnamon, cloves, star anise and ginger

ENGLISH TEA

COFFEE

SWEET LASSI

A refreshing yoghurt and milk-based drink slightly sweetened

MANGO LASSI

A refreshing yoghurt, milk, and mango pulp-based drink

FRESH ORANGE JUICE

MINERAL WATER

MAIN COURSE

VEGETARIAN

SARSON KA SAAG

Mustard greens simmered gently with ginger, garlic and a blend of spices

MIXED VEGETABLE SABJI

A colorful mixture of vegetables simmered in a delicately spiced onion and tomato
gravy

ALOO SHIMLA MIRCH

Fluffy softened potatoes tossed in an aromatic sauce spiced with Shimla chillies

BOMBAY ALOO

Pillowy soft potatoes cooked in a fragrant tomato sauce flavored with fresh ginger
and a delicate blend of spices

ALOO MATAR

Soft potatoes and fresh sweet peas cooked together flavored with fresh ginger and
a delicate blend of spices

ALOO BAINGAN

Soft potatoes and aubergine slowly cooked together, simmering in a blend of spices
until soft

ALOO GOBI

Tender cauliflower florets and potatoes cooked together in a pungently spiced onion
and tomato base

BHINDI MASALA

Chopped bhindi stir-fried until tender with pungent aromatic spices

MAIN COURSE

TINDA KI SABJI

Chunks of apple gourd stir-fried with a blend of spices finished off with fresh coriander

VEGETABLE KOFTA

Deep fried round vegetable fritters submerged in a rich decadent cream gravy finished off with fresh coriander

VEGETABLE BIRYANI

A regal dish of fragrant Basmati rice simmered with aromatic spices and vegetables

DAL MAKHANI

Originally from North India, our famous Dal Makhani is slow cooked until silky, flavored with a blend of spices and is finished with butter and cream

CHANNA DAAL

Simmered split chickpeas until falling apart, flavoured with a punchy tarka

TARKA DAAL

A blend of lentils simmered together until smooth and falling apart finished off with an explosive tarka of cumin seeds, mixed spices, and fresh chillies

SHAHI PANEER

Rich chunks of paneer submerged in a Mughlai style rich gravy sauce prepared with onions, spices, and cream

MUTTER PANEER

Rich chunks of paneer and fresh peas submerged in a tomato-based sauce rounded off with warming garam masala

SUNDRIES

BREADS

ROTI

A thin, wholewheat flour flatbread cooked over a hot skillet

TANDOORI NAAN

A pillowy and fluffy, plain flour flatbread baked in a hot tandoor oven

MISSI ROTI

A thin, mildly spiced, gram flour flatbread cooked over a hot skillet

MAKKI DI ROTI

A traditional Punjabi, thin gram flour flatbread cooked over a hot skillet

BHATURA

A large pillowy and fluffy, deep fried bread

PURI

A crispy and fluffy, deep fried bread

RICE

VEGETABLE PILAU RICE

Basmati rice simmered in aromatic spices, vegetables and turmeric cooked through until fragrant

JEERA RICE

Basmati rice simmered in cumin seeds, aromatic spices and turmeric cooked through until fragrant

SUNDRIES

YOGHURT

DAHI RAITA

Cooling yogurt raita seasoned with salt, ground cumin and coriander, finished with fresh mint

DAHI BOONDI

Mildly spiced yoghurt folded with crunchy crisp fried flour balls

DAHI BHALLA

Fried flour fritters submerged in yoghurt

PLAIN DAHI

Cooling natural plain yoghurt

SALAD

MIXED SALAD

A tossed fresh salad of lettuce, cucumber, tomato and onion

KACHUMBER SALAD

A tossed fresh salad of cucumber, tomato, onion and lemon juice

CONDIMENTS

TAMARIND CHUTNEY

A sweet, sour and flavoursome chutney made with tamarind fruit

MINT YOGHURT

Cooling natural plain yoghurt blended with fresh mint

PUDINA CHUTNEY

Fresh chutney flavored with lemon juice, green chillies, salt, and sugar

MANGO CHUTNEY

Sweet and slightly spiced mango chutney, sticky in texture

AAM KA ACHAR

Mango pickle, explosive in flavor

DESSERTS

GAJAR KA HALWA

Freshly shredded carrots, simmered in sweetened and fragrantly spiced milk until reduced, chilled down to create a fudge like treat

GULAB JAMAN

Soft and fluffy milk dumplings, deep fried and soaked in a delicious rose water sugar syrup

RASMALAI

Soft, pillowy milk dumplings soaked in a creamy milk syrup flavoured with saffron and cardamon

JALEBI

Deep-fried pretzel shaped maida flour batter, soaked in an indulgent sugary syrup

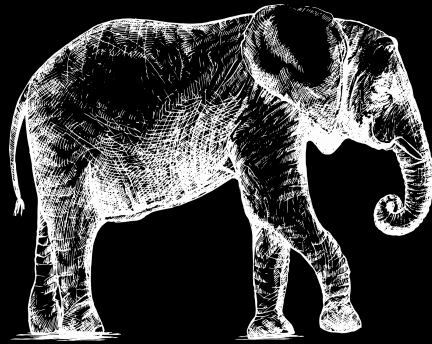
KHEER

A traditional and comforting rice pudding, flavoured with fragrant cardamon

COCONUT KHEER

A traditional and comforting rice pudding, simmered in coconut milk, flavoured with fragrant cardamon

VANILLA ICE CREAM



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