

LUNCH MENU

◇ EXEPRESS LUNCH ◇

SERVED AS A TWO COURSE MEAL, CHOOSE ONE OF EACH FROM THE FIRST COURSE & MAIN COURSE

FIRST COURSE

CRISPY SAMOSA: A DUET OF POTATOES/ GREEN PEAS/ SPICES

POTATO PAKORA: SPICED LENTIL FLOUR/ POTATO FRITTERS

CHAT OF THE DAY : CHEF'S DAILY SELECTION OF CHAAT/ SERVED AT ROAD-SIDE FOOD CARTS IN INDIA

SOUP OF THE DAY : FRESHLY MADE SOUP OF THE DAY

SALAD OF THE DAY : CHEF'S DAILY SELECTION OF SALAD

MAIN COURSE

SERVED WITH A SIDE OF NAAN & AGED BASMATI RICE

(CHOOSE YOUR CHOICE OF CURRY & A PROTEIN OR VEGETABLES)

TIKKA MASALA : TOMATOES/ CREAM/ FENUGREEK/ SPICES

HOME STYLE CURRY: TOMATOES/ ONIONS/ SPECIAL BLEND OF SPICES

PALAK: SPINACH/ CREAM/ HERBS & SPICES

KORMA : CURRY FROM NORTHERN INDIA/ CASHEW NUTS/ GREEN CARDAMOM/ CREAM

VINDALOO: GOAN CURRY/ TANGY SPICY SAUCE/ GINGER/ POTATOES

ORGANIC MIX VEGETABLES	10	PANEER	11	CHICKEN	12
LAMB	13	SALMON	13	SHRIMP	13.5

◇ SPECIAL LUNCH ENTREES ◇

SERVED WITH A SIDE OF NAAN, AGED BASMATI RICE AND SOUP OF THE DAY OR SIDE SALAD

DAL MAKHANI : BLACK LENTILS/ TOMATOES/ CREAM/GINGER/ GARLIC	12
BLACK PEPPER TIKKA : BONELESS CHICKEN/ CRUSHED BLACK PEPPER/ CASHEW PASTE/ HERBS	12
BAIGAN BHARTHA: ROASTED EGGPLANTS/ GREEN PEAS/ ONIONS/ TOMATOES/ GINGER/ GARLIC/ SPICES	12
LAMB SEEKH KEBAB : MINCED LAMB/ BLEND OF SPICES & HERBS/ SKEWERED ROLLS/ BROILED IN TANDOOR	13
CHICKEN SEEKH KEBAB : MINCED CHICKEN/ BLEND OF SPICES / SKEWERED ROLLS/ BROILED IN TANDOOR	12
PANEER SHASHLIK : PANEER/ FRESH VEGETABLES/ YOGHURT/ BROILED IN TANDOOR	12

◇ DESSERTS ◇

GAJAR HALWA : SHREDDED ORGANIC CARROTS/ CREAM/ NUTS/ RAISINS/ SERVED HOT	4
GULAB JAMUN : FRIED MILK PASTRY BALLS/ HONEY/ SAFFRON/ SERVED HOT	4
KHEER : TRADITIONAL INDIAN RICE PUDDING/ NUTS/ RAISINS/ CARDAMOM/ ROSE SYRUP	4
MANGO KULFI : HOMEMADE ICE-CREAM/ ORGANIC MANGO CHUNKS/ ALPHANSO MANGO PULP	4.5

◇ BEVERAGES ◇

MANGO LASSI	4	SOFT DRINKS	2.5 (REFILLS)	ICED TEA	2.5 (REFILLS)	JUICES	3.5
DHABA CHAI	3.5	INDIAN HOT TEA	2.5 (REFILLS)	COFFEE	3 (REFILLS)	LEMONADE	2.5 (REFILLS)