

MENU

Starters / Salads / Soups:

- Murg Malai Tikka
- Jalapeno & Cheese Wraps
- Chicken Gilafi Seekh
- Tandoori Stuffed Aloo
- Mutton Gilafi Seekh
- Khumb Kali Mirch
- Chili Chicken Zebaa Style
- Veg Quiche Platter
- Kibbeh (Minced Lamb)
- Vegetable Spring Roll
- Yakitori Chicken Meat Balls
- Chili Mushroom
- Honey Chicken
- Crunchy Baby Corn Mushroom
- Angari Chicken Tikka
- Rajma Ki Galouti
- Oriental Style Chicken Wings
- Falafel Hummus
- Chicken Shish Touk
- Veg Pizzette (Small Pizza)
- Chicken Souvlaki
- Dahi Ke Kabab
- Honey Chili Potato
- Chicken & Cheese Wraps
- Manchow Soup Chicken / Veg
- Cream of Mushroom
- Sweet Corn Soup Chicken/ Veg
- Khumb or Badam Ka Shorba
- Tamatar Dhaniye Ka Shorba
- Tom Yum Soup Chicken/ Veg
- Hot & Sour Soup Chicken/ Veg
- Caesar Salad (Chicken/ Veg)
- Roasted Chicken & Tomato Salad
- Classic Greek Salad
- Lemon Couscous Salad
- Citrus Som Tam

- Wafu Sarada with Sarada & Rice Vinegar

Main Courses:

Non-Veg (Any 1)

- Kadhai Mutton
- Bhuna Ghosht
- Mutton Rogan Josh
- Murg Makhanwala
- Chicken Tikka Masala
- Diced Chicken in Sesame Chili Sauce
- Sliced Chicken in Ginger Spring With Veg Fried Rice
- Thai Basil Chicken with Chili Garlic Noodles
- Chicken Stroganoff with Couscous Rice
- Shepherd Pie with Tagliatelle Pasta
- Arrabiata Penne Pasta with Chicken

Veg (Any 1)

- Dal Makhani
- Saag Paneer
- Dal Zebaa
- Shahi Paneer
- Pan Fried Noodles with Baby Corn, Broccoli, Ginger & Chili Garlic Sauce
- Fried Rice with Stir Fried Asian Green
- Cottage Cheese Sesame Chili with Steam Rice
- Mushroom Stroganoff with Couscous Rice
- Penne Pasta (Arrabiata Veg or Mushroom Alfredo)
- Vegetable Lasagne with House Salad
- Vegetable Crepes with Gorgonzala Cheese Sauce

The Indian main course will be served with 2 Breads or Steamed rice.

Desserts:

- Gulab Jamun
- Vanilla Ice-Cream with Chocolate Sauce