

Prestige menu

Coin papudoms with mango chutney

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Lotus stem tikki
plum sauce

Fish amritsari

Halibut fillets marinated with carom seeds & spices & cooked on a griddle **F**

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Chicken lababdar

Chargrilled chicken thigh meat cooked in a creamy butter masala. **D**

Kongunadu lamb

Bone on lamb slow cooked in a masala of dry roasted spices **D**

Cauliflower, fenugreek and green peas masala

cauliflower florets, fenugreek leaves, garden peas cooked in a tangy masala blend

Crispy fried okra

Vegetable biryani

mixed vegetables cooked with spices & layered with basmati rice, fried onions, fresh coriander

Moong dal tadka

yellow moong lentils tempered with mustard cumin & garlic **D MUS**

Tomato and cucumber raita

cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D MUS**

Butter naan/ tandoori paratha

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Mango fig kulfi **G D**

Gulab jamun

made with flour, milk solids & soaked on rose sugar syrup

Premium menu

Coin papudoms with mango chutney

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Achari chicken tikka

chargrilled corn fed chicken supreme, marinated in pickling spices

Pepper shrimps

crispy fried prawns tossed in a fiery pepper masala C

Soyabean tikki

Edamame beans gallette stuffed with spiced yougurt and mango & served with plum sauce.

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Kovalam fish curry

baby shallots, coconut, tamarind and spices F

Kerala lamb roast

cubes of lamb roasted with tomato, curry leaves, shallots ginger and Syrian catholic Kerala

Paneer khatta pyaaz

Cottage cheese cooked in a special blend of spices & pickled shallots D

Dal makhani

lentils cooked over charcoal with cream, butter & spices

Tandoori paratha, Malabar paratha

Lemon rice/ steamed rice

Kachumber salad

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Gulab jamun

made with flour, milk solids & soaked on rose sugar syrup

Raspberry chocolate

raspberry , chocolate cream, raspberry N D

Exclusive menu

Coin papudoms with mango chutney

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Tandoori chicken tikka

chargrilled chicken thigh meat, marinated in traditional tandoor spices

Ajwaini jhinga

chargrilled prawns marinated in yogurt, cumin and carom seeds and spices

Palak patta chaat

chargrilled cauliflower & broccoli served with tahini yogurt

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Nalli lamb roganjosh

braised lamb shank cooked in aromatic spices & saffron

Chicken biryani

supreme chicken cooked with spices and layered with basmati rice, fried onions , fresh coriander

Bombay potato roast

baby potatoes pan roasted with chilli, garlic & spices

Dal makhani

lentils cooked over charcoal with cream, butter & spices

Mint paratha

Tandoor baked whole wheat bread with mint

Garlic naan

Tandoor baked bread with garlic

Steamed rice

Tomato cucumber raita

cumin, chilli & pepper infused yogurt with tomatoes & cucumber

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Golden apricot kheer

exquisite blend of *apricots* worked up in Indian rice pudding

Raspberry chocolate

raspberry , chocolate cream, raspberry N D

Malai kulfi D