

Sunday 18th & 25th Dec



Lunch Buffet
Rs 695/person



Starter

Bhatti Paneer

Wood smoked cottage cheese cubes marinated with spice, yogurt and crushed black pepper

Punjabi Murg Tikka

Chicken morsels laced in an aromatic yoghurt and cardamom marinade and cooked in the tandoor



Dessert

Gajar Halwa

Grated carrot dessert cooked with ghee, milk and dried fruits



Main Course

Dal Makhni

Whole black lentils simmered in aromatic spices, tomato, garlic and topped with cream

Pindi Chana

A classic aromatic dish of black gram from the Punjabi repertoire flavored with a large assortment of spice powders and ginger, garlic, tomatoes and onions

Kadhai Subzi

Mix of seasonal vegetables cooked in a dry onion tomato masala

Butter Chicken

Chicken cooked in tomato gravy, evaporated milk, fenugreek and cream

Machli Masaledar

Fish Fillet marinated in Garlic and Ginger, cooked with Onion, Tomato and Indian Spices



Sides

Jeera Rice

Basmati rice flavored with cumin and with lightly spiced garam masala

Plain Naan

Soft and fluffy fine flour bread

Butter Naan

Butter flat Bread baked in the Tandoor

Mix Raita

Spiced fresh Yogurt with Cucumber, Potatoes and Tomatoes

Sitar Green Salad

Fresh sliced Cucumber, Tomato, Onions, Carrots and Green Chillies

Appalam

Pickles & Chutney

To reserve your table, call us on 651 7788

