

Saturday 31st Dec



**Dinner Buffet**  
Rs 995/person



### Starter

#### Vegetable Gulnaar Seekh

Lentil based kebab flavored with spices, cooked in the tandoor

#### Chicken 65

Deep fried chicken marinated with eggs, rice flour, ginger & garlic paste, curry leaves & Indian spices

#### Fish Amritsari

Fish delicacy from Amritsar; fish fillets coated with a batter made of gram flour, yoghurt, eggs, and lemon juice, deep fried till golden



### Dessert

#### Firni

Creamy rice flour pudding, served cold



### Main Course

#### Dal Tadka

Homely preparation of yellow lentils, tempered with spices and desi ghee

#### Aloo Mattar

Diced Potato and Green Peas cooked in a Mild Tomato Sauce

#### Paneer Makhanwala

Heart-warming cottage cheese cooked in buttery, creamy, tangy and mildly sweet gravy

#### Chicken Tikka Masala

Roasted marinated chicken chunks (chicken tikka) then cooked with spiced tomato-cream sauce

#### Kadhai Jheenga

A spicy preparation of prawns tossed with capsicum, onion and hand pounded

#### Rara Gosht

Lamb steeped in gravy of spicy mince, soaked with rare spices, having a very rich taste and a regal appearance



### 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

