

Saturday 7th Jan



Dinner Buffet
Rs 695/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



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



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

