

Saturday 3rd & 10th Dec



Lunch & 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

Gajar Halwa

Grated carrot dessert cooked with ghee, milk and dried fruits



Main Course

Dal Tadka

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

Jeera Aloo

Boiled potatoes tossed in masala and crushed roasted cumin seeds

Matar Paneer

Fresh green peas and paneer cooked in a spiced tomato sauce

Butter Chicken

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

Machli Sitar Ki

Fish fillet cooked in coconut milk spices with green peppers, tomato and onions



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 5466 3888

