

Saturday 7th Jan



**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

#### **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 5466 3888

