

1

From Our Indian Grill - Vegetarian ●

2,500

SOUP OF THE DAY

UNLIMITED KEBABS

Paneer mirch pudina tikka

cottage cheese cubes with bellpeppers laced in a flavorful marinade of yoghurt, mint and green chillies

Faldhari seekh

raw banana seasoned with Indian spices, skewered in a clay oven

Bharwan tandoori aloo

potato cups stuffed with cheese and nuts, roasted in a clay oven

Makai malai seekh

sweet corn, spice and semi dried milk, skewered and char-grilled in a clay oven

Shabnam ke moti

stuffed mushroom with cheese and spices, char-grilled in a clay oven

MAINS IN HANDI

Paneer sirka pyaz

cottage cheese in tomato gravy with pickled onions

Dal makhani

black lentils cooked overnight with an overdose of butter

Handi subz dum biryani

aromatic basmati rice and vegetables, cooked in an earthen pot

Tandoori breads

butter naan / roti / missi / kulcha

DESSERT SAMPLER

kesariya rasmalai, moong dal halwa and badam kulfi

2

From Our Indian Grill - Non Vegetarian ● 2,500

SOUP OF THE DAY

UNLIMITED KEBABS

Jheenga jaleli

jumbo prawns marinated in freshly ground aromatic spices, char-grilled in a clay oven

Angeethi murg tikka

chicken tikka marinated with bedigi chillies and exotic spices, cooked in a clay oven

Murgh malai tikka

chef's special grounded spices and marinated chicken with cream

Maas ke sooley

barbequed lamb picatta, marinated with kachri, cloves, red chillies and yoghurt

Ajwaini fish tikka

local fish fillet, marinated and wrapped in carom seeds, skewered in a clay oven

MAINS IN HANDI

Kadak nath / Matka murg tari wala

home style chicken curry

Dal makhani

black lentils cooked overnight with an overdose of butter

Handi murg dum biryani

aromatic basmati rice and chicken, cooked in an earthen pot

Tandoori breads

butter naan / roti / missi / kulcha

DESSERT SAMPLER

kesariya rasmalai, moong dal halwa and badam kulfi

3

From Our European Grill - Vegetarian ● 2,500

SOUP OF THE DAY

UNLIMITED APPETIZERS

Cajun spiced potato wedges
potato wedges tempered with louisiana cajun spice mix

Bang bang corn
sriracha dressed corn on the cob grilled on coal

Stuffed mushrooms
button mushroom stuffed with ricotta and spinach and served with creole sauce

Broccoli and cheddar steak
minced broccoli & English cheddar cake

Aravali vegetable skewers
chef's special consisting of broccoli, asparagus, mushrooms, cherry tomatoes, cocktail onions, served with garlic crostini and pico de gallo

MAINS

Grilled cottage cheese steak
served with barbeque sauce and herb sauté vegetables

OR

Pan seared saffron polenta
served with minted chickpeas, red pepper coulis, broccoli and brie melt

OR

Spinach, corn and asparagus ravioli
served with shitake butter sauce, cherry tomatoes and pine nuts

DESSERT SAMPLER

red velvet and spiced chocolate mousse duo

GOURMET TEA AND COFFEE

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From Our European Grill - Non Vegetarian ● 2,500

SOUP OF THE DAY

UNLIMITED APPETIZERS

Chilli cilantro marinated prawns

line caught prawns marinated with chillies and fresh cilantro

Peri peri chicken wings

chicken wings marinated with south african peri peri chilli and grilled on charcoal

Zatar spiced lamb patty

grounded lamb patty spiced with middle eastern spices and stuffed with cheese and barbecue sauce

Jerk salmon goujons

salmon goujons rubbed with caribbean jerk seasoning served with fresh pomegranate salsa

Pepper crusted seer fish

black pepper crusted surmai fish with honey and basil sauce

MAINS

Grilled new zealand lamb chops

served with garlic mash potatoes, grilled zucchini and red wine jus

OR

Herb crusted chicken breast

served with mushroom jus, mash potatoes and creamed spinach

OR

Pan seared norwegian salmon

served with steamed broccoli, herbed brown rice and caper butter sauce

DESSERT SAMPLER

red velvet and spiced chocolate mousse duo

GOURMET TEA AND COFFEE