LUNCH
- Dum Aloo with Fennel Gravy
- Rajma Shalgam Curry with Fresh Cilantro
- Kashmiri Khatte Baingan
- Malai Kofta in Tomato Cream Curry
- Vegetable Pulao Rice
- Tandoori Naan
- Boondi Raita
- Homemade Achaar
- Spiced Onion
- Mung Daal Halwa with Dried Fruit & Nuts
- Freshly Sliced Fruit

BREAKFAST
- Mini Apple Turnovers
- Freshly Baked Muffins
- Mini Butter Croissants
- Spiced Potato & Paneer Stuffed Mini Bread Pakoras
- Tamarind Date Chutney & Cilantro Chutney
- Coconut Fruit Salad

*All pricing is subject to change without notice. Menu items are conditional upon seasonal availability and market cost. Promotional price applies to new bookings only. Pricing is per guest and subject to applicable taxes. Promotion cannot be combined with another offer. Menu may be customized and altered to suit your specific needs.
**DINNER**

**HORS D’ŒUVRES**
- Pani Puri on Shot Glasses
- Watermelon with Chaat Masala, Mint & Lime
- Paneer Malai Cutlet with Fig & Tamarind Chutney
- Chicken Seekh Kebab on Mini Skewer
- Tandoori Shrimp Cocktail with Fresh Mango Salsa
- Parsi Lamb Croquettes with Saffron Yogurt Dip

**APPETIZERS**
- Chana Samosa Chaat with Yogurt, Mint Chutney & Sweet Chutney
- Vegetable Hakka Noodles
- Mixed Vegetable Manchurian
- Chilli Chicken with Bell Peppers & Onions
- Amritsar Style Fish Pakoras with Green Chutney

**MAIN COURSE**
- Beluga Lentil Daal Makhani slowly cooked over Tandoor
- Methi Malai Paneer
- Mixed Vegetable Jhalfrazi
- Tandoori Butter Chicken
- Slow Braised Goat Bhuna Masala
- Basmati Rice Pulao
- Garden Salad
- Pasta Salad
- Mixed Bean Salad
- Cucumber Mint Raita

**DESSERT**
- Warm Carrot Halwa with Khoya, Dried Fruit & Nuts
- Ginger Chai Tiramisu
- Freshly Sliced Fruit Platter