

APPETIZERS

Lamb Chops

Char-grilled succulent lamb chops, marinated in a blend of Indian spices, delivering a smoky and rich flavor.

Pahadi Chicken Tikka

Tender chicken pieces marinated with yogurt, carom seeds, mint, and mustard oil, cooked to perfection in a tandoor.

Seekh Kabab

Minced lamb mixed with an exclusive blend of chef's spices, skillfully cooked in a tandoor for a juicy finish.

King Prawns Tandoori

Jumbo king prawns marinated in a robust mix of Indian spices, then tandoori-cooked to enhance their natural sweetness.

Tandoori Broccoli

Fresh broccoli florets marinated in spices, yogurt, and cheese, then tandoori-cooked for a delightful char.

MAIN COURSE

Chicken Chettinad

Fiery chicken curry crafted with freshly ground coconut and a rich array of South Indian spices for a vibrant taste.

Lamb Kadai

Tender lamb cooked with mixed peppers and onions in a thick gravy spiked with Indian spices, bursting with flavors.

Malabar Prawns Curry

Luscious prawns in a creamy coconut curry, enhanced with onions, green chillies, and fresh coriander for a coastal touch.

Lasuni Dal Tarka

Yellow lentils simmered in a mix of tomato and onion, then tempered with cumin, coriander, and garlic for a subtle bite.

Biryani (Choose One)

Choose from Vegetable, Chicken, or Lamb, each layered with fragrant rice and cooked with a blend of special spices.

ACCOMPANIMENTS

Assortment of breads

A selection of fresh breads including Tandoori roti, Butter naan, Garlic naan, and Laccha paratha.

Zeera Pulao Rice

Basmati rice tempered with cumin, providing a fluffy and aromatic side perfect for pairing with curries.

Mixed Raita

Whipped yogurt mixed with cucumber, carrots, and mild spices, offering a cooling complement to the spiced dishes.

Kachumber Salad

Diced cucumber, tomatoes, and onions, tossed with lemon juice and spices, adding a refreshing zest.

Green Salad

A fresh and crisp assortment of greens, providing a light and healthy side.

DESSERTS

Cheesecake

Smooth and rich cheesecake, offering a creamy finish to the luxurious meal.

Gulab Jamun

Deep-fried milk dumplings soaked in a sweet rose-scented syrup, a beloved Indian classic.

Mango Kulfi

Homemade mango kulfi, a creamy frozen dessert made with real mango and infused with a hint of cardamom.