

MAIN COURSE

Paneer Lababdar

cottage cheese in chunky onion tomato gravy

Kalonji Aloo Baingan

baby eggplant & potato curry tempered with onion seeds

Lagan Ka Gosht

lamb curry with cloves and cinnamon

Dhania Pudina Murg **

chicken in mint and cilantro sauce

Machhi Ka Salan **

fish in peanut and coconut sauce

The vegetarian dishes are served with side order of
Yellow Dal and Lasooni Corn Palak

DESSERT

Gulab Jamun with Cardamom Ice Cream

Rabdi - Rasmalai Chop **

Rasmalai & reduced milk dessert with saffron and rolled silver leaf

Kulfi Falooda **

popular Indian ice cream served with traditional falooda topping

Sorbet & Ice Cream

please check selection with your server

**** contains nuts**

PRE THEATER MENU

\$35 per person + tax

Please order before 630pm.

Choose one dish from each section.

Main course is served with pulao rice and garlic chilli nan.

Wine bottles at ½ price with this menu

APPETIZERS

Vegetable Samosa **

fried patties stuffed with potato, peas and cashew nuts

Chana Kabuli Kabab

spiced chick peas patty / green chilli / cilantro

Corn Croquettes

sweet corn / red chilli flakes / ginger / cilantro

Aloo Sphere Chaat

potato ball chaat with chickpeas and chutney

Kafir Lime and Basil Chicken Tikka

chicken tikka marinated with spices and flavored with basil and kafir lime leaves

Lamb Seekh Kabab

minced lamb kabab with mint and cilantro