



## MENU B

**\$ 40.00 per person**

**Please select from the following**

### **Appetizer-Vegetarian**

*ANY TWO ITEMS*

- Paneer Cutlets: Home made cottage cheese cutlets
- Pakorras: deep fried vegetable fritters
- Onion Bhajia: deep fried Onion fritters
- Palak Samosa: Spinach stuffed pastry
- Aloo Tikki: Spiced Potato dumplings
- Methi Kebab: Veggie kebab with fenugreek flavor
- Veggie Cutlets: Mixed vegetable
- Cashew nut Rolls: Crunchy kebab with cashews
- Haryali Kebab: Spinach cheese dumplings
- Gulistani Kebab: Veggie dumplings with sesame
- Paneer Kurkure: Home made cottage cheese with traditional spices

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### **Main Course - Vegetarian**

#### Pulses

*ANY ONE ITEM*

- Dal Makhni: Pureed lentils
- Dal Panchratan: Mixed Dal
- Sookhi Dal: Spiced dry lentils
- Chana Masala: Chickpeas curry
- Chana Pindi: Spiced dry chick peas
- Kadi Pakora: Pakoras in gram flour and yogurt curry

#### Vegetables

*ANY TWO ITEMS*

- Aloo Gobhi: Cauliflower and potatoes
- Gobhi Matar Be-Misal: Cauliflower and peas in saffron flavor gravy
- Baigan Patiala: Slice of eggplant in tomatoes gravy

(\* Extra Charge)





Baigan Bharta: stuffed and Mashed eggplant  
Kashmiri Dum Aloo: Potato curry  
Bhindi Do pizza: Okra cooked with onions  
Dakshin Bhindi: Okra cooked with coconut  
Navarattan Curry: Mixed Vegetables in cashew korma  
Vegetable Jalfrezi: Stir fried mixed vegetable  
Khumb Lababdar: Mushroom in tomatoes coriander sauce  
Panir (homemade cheese)  
Shahi Paneer: Panir in mild cashew Saffron sauce  
Mumtaz-E-Begum: Minced panir with pepper and peas  
Shabnum Curry: Panir with peppers and mushroom  
Kadhai Paneer: Spicy panir curry  
Achari panir: Pickle panir curry  
Malai Kofta: Panir balls in korma sauce

Tawa Sabzi \* (extra charge)  
*Choice of 3 vegetables on iron plate*

Baigan: Eggplant  
Bhindi: Okra  
Jeera Aloo: Potatoe  
Stuffed Peppers  
Karela: Bitter Melon  
Arbi: Eddo  
Bheyn: lotus roots  
Mushrooms

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### **Appetizer Non-Vegetarian**

*ANY TWO ITEMS*

Tawa Chicken Tikka: Spicy chicken tikka in curry masala  
Malai Tikka: Mild creamy chicken tikka  
Chicken Pakora: chicken Fritters  
Lasani Tikka: Garlic flavored chicken tikka  
Mirch Tikka: Green chilly marinade chicken tikka  
Kathy Kebab: Minced meat roti wraps  
Shammi Kebab: Lamb /Beef dumplings  
Seekh Kebab: Minced Lamb/Beef kebab  
Fish Amritsari: Fish fritters  
Tandoori prawn \*

(\* Extra Charge)



Boti Kebab: Boneless lamb, marinated in spices, cooked in a tandoor

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### **Main Course Non-Vegetarian**

*ANY TWO ITEMS*

Kadhai Lamb/Beef: Spicy Curry  
Lamb/Beef Roganjosh: Gravy of yogurt and saffron  
Bhuna Lamb/Beef: Thick masala  
Rara Gosht: Meat in thick curry sauce  
Goat Masala: goat curry  
Keema matar: Minced meat with peas  
lamb pasanda: Lamb cooked with mildly spiced creamy sauce  
Saag Gosht: Spinach and meat  
Chicken Lababdar: Chicken tikka cooked with tomato, coriander  
Butter Chicken: Chicken in buttered tomatoes sauce  
Chicken Tikka Masala  
Dhaba Chicken: Spicy chicken curry  
Chicken Jalfrezi: Chicken with peppers and onions  
Chicken korma kashmari: Chicken cooked with mild almond sauce  
Methi Chicken: Chicken with fenugreek leaves  
Chicken Vindaloo: Spicy pickled chicken  
Shrimp Masala\*: Shrimps with peppers and onions  
Malai Prawn \*: Shrimps in mild cashew korma

(\*Extra charge)

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### **Accompaniments**

*ANY ONE ITEM*

Basmati Rice

Plain

Pilau

Veg. Rice

(\* Extra Charge)



Vegetable biryani\*  
Meat/Chicken Biryani\*

### **Breads**

*ANY THREE ITEMS*

Naan  
Lacha Paranta  
Pudina Parantha  
Roti  
Missi Roti

Raita

*ANY ONE ITEM*

Cucumber  
Bundi  
Onion & Tomatoes  
Pineapple Raita

### **Desserts**

*ANY TWO ITEMS*

Kulfi: Homemade ice cream  
Rasmalai: Cheese dumplings in milky sauce  
Gulabjamun: Cheese balls in sugar syrup  
Gajrela: Carrot pudding  
Dal Halva: Lentil

(\* Extra Charge)