



CHRISTMAS MENU



EARLY BIRD

Per Person
€21.95



First Course

TAMARIND CHICKEN CHAT

Barbequed chicken tossed in pan with tangy, sweet and sour in house sauce, Served with fried pancake

ALOO TIKKI CHAAT

Crispy potato, fresh pomegranate, chopped ginger, green chilli and fresh coriander, Served with yoghurt, mint-tamarind glaze

TANGRA CHILLI CHICKEN

Indo Chinese stir fried chicken. Calcutta Chinatown style chutney.

ASSORTED VEG PLATTER

Pakora, Pyazu, and Veg Samosa

KALI MIRCH KE TUKRE

Chicken Cubes marinated in enriched crushed peppercorn dry coriander, red chilli and garlic infusion Bay of Bengal king prawn, lemon juice, carom seeds and mustard oil

Second Course

CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves

ADRAK KE PANGY

Baby Lamb chops marinated in yoghurt & ginger cooked with Indian Kashmiri fresh spice

LAMB ROGANJOSH

Diced lamb simmered with aromatic spices

PALAK KOFTA

Spinach dumpling stuffed with raisins and pistachio in creamy garlic tomato sauce

CHICKEN KORMA

Chicken malai tikka cooked in a creamy sauce flacoured with rose water & cardamon

DUM BIRYANI (CHICKEN/VEG)

Long grain basmati rice, saffron, potli herbs, Served with a Biryani sauce

Third Course

Homemade Kufi

Sorbet

Ice-Cream

All Mains will served with Baby Naan and Basmati Pulao Rice

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