

FATHER'S DAY CHEF TASTING MENU - NON VEG @ \$99++



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SHAKARKANDI KI CHAAT

APPETIZERS

LEMON GARLIC TANDOORI PRAWN

(SUCCULENT PRAWNS COOKED IN GARLIC AND LEMON WITH A SMOKY FLAVOUR)

PEPPER CHICKEN

(DELICIOUS CHICKEN PACKED WITH AUTHENTIC FLAVOURS FROM BLACK PEPPER AND A VARIETY OF SPICES)

CHEF SPECIAL SORBET

MAIN COURSE

MALABAR FISH CURRY

(CREAMY FISH CURRY WITH GOODNESS OF COCONUT MILK, CHILLIES, CORIANDER AND MUSTARD SEEDS)

CHICKEN SHAHJAHANI

(DELIGHTFUL CREAMY BONELESS CHICKEN COOKED WITH AROMATIC SPICES)

DAL PUNJAB GRILL

(DELICACY OF WHOLE URAD DAAL & KIDNEY BEANS SIMMERED OVERNIGHT WITH TRACES OF MUSTARD OIL, COOKED WITH TOMATO PUREE, CREAM & INDIAN SPICES, FINISHED WITH CLARIFIED BUTTER)

CHAMAN PULAO

(A FRAGRANT AND MILDLY SPICED PANEER RICE MADE WITH GROUND PULAO MASALA)

ASSORTED BREADS

DESSERT

PUNJAB GRILL DESSERT PLATTER

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SHAKARKANDI KI CHAAT

APPETIZERS

LAL MIRCH KA PANEER TIKKA

COTTAGE CHEESE MARINATED WITH KASHMIRI CHILLI POWDER & INDIAN SPICES, FINISHED IN TANDOOR

MATAR KI TIKKI

(CRISPY CRUNCHY GREEN PEAS PATTIES STUFFED WITH CHEESE)

CHEF SPECIAL SORBET

MAIN COURSE

PANEER KALI MIRCH

(CUBES OF COTTAGE CHEESE TOSSED IN A CREAMY SAUCE FLAVORED WITH LOTS OF FRESHLY GROUND BLACK PEPPER)

DUM ALOO KASHMIRI

(BABY POTATOES COOKED WITH CURD, TOMATOES AND A FLAVOURFUL WHOLE SPICES)

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