

MAIN COURSES

Non-Veg

- * **Butter Chicken Dhs. 54**
breast of chicken pieces cooked in the tandoor, simmered in a sauce of fresh tomatoes, garlic, ginger, cream, butter & cashews.
- Chicken Tikka Masala Dhs. 56**
smoked chicken cooked in a flavoured rich gravy.
- Kadhai Chicken Dhs. 52**
a unique combination of chicken breast, in a rich gravy of onion, tomato, ginger, garlic, whole coriander & capsicum.
- * **Chicken Shani Korma Dhs. 52**
pieces of chicken breast simmered in a velvet smooth gravy of cashew nuts, onions & yoghurt. finished with mint & saffron.
- Palak Chicken Dhs. 52**
fresh spinach cooked with pieces of chicken breast, indian spices & onions.
- Rogan Josh Dhs. 52**
the special touch of our indian chef from Britain is evident when you try this old favourite. tender pieces of lamb, "dum" cooked in it's own cardamom tingled juices. garnished with saffron.
- Bhoona Gosht Dhs. 56**
a colourful lamb delicacy with a generous thick gravy flavoured with maize & cardamom. cooked in the oven & served sizzling hot!
- Saag Gosht Dhs. 52**
fresh ground spinach cooked with boneless cubes of lamb, indian herbs & onions.
- * **Dumba (Serves 4 to 6) Dhs. 660**
Order One Day Before
whole spring lamb stuffed with rice, delicate spices, herbs & baked in the oven. a mouthwatering delight.
- Jhinga Dum Masala Dhs. 78**
special dish of jumbo prawns marinated with indian herbs. cooked with vegetables & masala sauce in the "dum" style.
- Machchi Kaliya Dhs. 62**
cubes of hammour prepared in the "dum" style along with coconut milk & a dash of methi (mustard leaves).
- Murgh Chole Dhs. 52**
traditional punjabi speciality, made with chicken, chickpeas, onions and spices.
- Fish Amritsari Dhs. 56**
pieces of fish marinated in ajwain, cumin and coriander, deep fried and cooked in tomato sauce.
- Keema Dhs. 52**
minced lamb served with a choice of peas or potatoes in a thick sauce of tomatoes, onions & regular spices.

* may contain nuts

* A discretionary service charge of 10% will be added to your bill