

# MAIN COURSES

## Vegetarian

**Rajma Dhs.** 44

red kidney beans cooked with onions along with ginger and garlic.

**Mutter Paneer Dhs.** 46

home made cottage cheese simmered with green peas in a gravy of onion, tomatoes and tempered with traditional spices.

**Daal Palak Dhs.** 44

an indian delicacy of spinach and yellow chana lentil.

**Aloo Palak Dhs.** 44

an indian delicacy of spinach and potatoes.

**Kadhai Vegetables Dhs.** 44

fresh seasonal vegetable cooked in gravy of onions, tomatoes & green capsicum.

**Navratan Korma Dhs.** 44

fresh seasonal vegetable cooked in a rich creamy gravy.

**Aloo Methi Dhs.** 44

potatoes cooked with fresh fenugreek leaves.

**Mutter Mushrooms Dhs.** 46

peas with mushroom cooked in gravy of onion, tomatoes and tempered with traditional spices.

## CHEF'S SPECIALS

\* **Limbu Chicken Dhs.** 72

chicken breast stuffed with cheese, onions, mint & "shahi jeera", served with spiced, creamy white sauce & boiled rice.

**Tawa Chaap Dhs.** 70

griddled lamb chops in a hot pepper sauce.  
Served with sauted onion rings, boiled vegetables & rice.

**Anari Machchi Dhs.** 74

fish with mashed potatoes, cheese, pomegranate seeds, chopped onions & tomatoes, cooked in the oven & served with our head chefs' special fish sauce.

**Jhinga Jhatpat Dhs.** 82

king prawns sauteed in chilli garlic sauce served with boiled vegetables and plain basmati rice.

**Seekh Kebab Kadahi Dhs.** 82

tandoori lamb seekh kebabs with our chef's special kadahi masala made of onion, tomatoes and traditional spices served with a choice of plain basmati rice or zafrani rice.

**Chef Special Delight Dhs.** 86

pieces of chicken tikka, king prawns, tender lamb and beef cooked with tomatoes, onions and capsicum in traditional kadahi style served with a portion of vegetable pillau rice.

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