

FROM THE TANDOOR

Seafood

Tandoori Pomfret Dhs. 56

ajwain flavoured whole pomfret fish spiced with yellow chilli, masala & turmeric powder, skewered & roasted in the tandoor. sprinkled with fresh lemon juice & our special Rupee Room masala.

Tandoori Jhinga Dhs. 66

jumbo prawns marinated in a combination of yoghurt & mixed spices, skewered & cooked over a charcoal fire.

Salmon Tikka Dhs. 62

pieces of fresh scottish salmon, marinated in mustard, yoghurt, spices & a little lemon juice. skewered & cooked on a charcoal grill.

Tandoori Lobster Dhs. 98

king sized lobster marinated with tandoori masala, cooked over charcoal and served hot.

Samundari Platter (Serves 2) Dhs. 165

a combination of tandoori jhinga, salmon tikka & lobster.

Vegetarian

Paneer Tikka Dhs. 44

home-made cottage cheese marinated in cream, gram flour & spices, skewered & grilled in the tandoor.

Tandoori Gobi Dhs. 40

florets of cauliflower seasoned with yellow chilli, chat masala & coated with a batter of gram flour, cooked in the tandoor.

Tandoori Aloo Dhs. 40

potatoes scooped & filled with mashed potato, raisins, cashew nuts, green chillis & coriander. skewered & roasted over a charcoal fire.

Tandoori Salad Dhs. 40

onions, capsicum, tomatoes, paneer & pineapple seasoned with a spicy dressing of chillies, garam masala, black cumin, lemon juice & chaat masala. skewered & grilled in the tandoor.

Subz - e - Bahar (Serves 2) Dhs. 56

combination of paneer tikka, tandoori gobi, tandoori aloo & tandoori salad.

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