



AED 280 per guest Variety of Dates, Juices Fresh & cut fruits

APPETIZERS

Lentil soup Samosa, Hummus & Pakodas

KEBAB PLATTER

Dakshini fish tikka Hammour marinated with south Indian spices

Murgh malai tikka Creamy chicken tikka coocked in tandoor

Lamb seekh kebab

Marinated minced lamb with Indian spices, cooked

in tandoor

MAIN COURSE

Butter chicken chicken tikka, butter sauce

Haleem

Lamb mince, broken wheat, Indian spices

Chicken biryani

Long grained Indian basmati rice cooked with tender marinated chicken dal makhani

Assorted Indian breads

DESSERT

Seviyan ktheer



