

Tiffin 150aed per guest AI

Kursí chat (Popular Indian street food made with refined flour crisp topped with tangy potato mash, garnished with vermicelli and mango sheet) Appetizers (Choose any one) Murgh malai tikka (Tender pieces of chicken marinated with cream, cheese and yogurt and cooked in clay oven) Paneer lal mirch (Barrels of cottage cheese marinated with yogurt and turmeric, stuffed with tomato and mint chutney and grilled in clay oven) ~~~~~~~ Entrée (Choose any one) Martabaan ka meat (Signature preparation by Chef. Hemant Oberoi tender pieces of lamb which is slowly cooked with red chili pickle, onion & tomato-based curry served in Martabaan) Tariwala murgh (Tender pieces of chicken cooked in brown onion and tomato-based curry) Martabaan ke chole (Signature preparation by Chef. Hemant Oberoi chick peas which is slowly cooked with red chili pickle, onion & tomato-based curry served in Martabaan) Lasooní palak (Subtle blend of spinach flavoured with Indian spices and garlic) Served with Dal tadka Steamed rice Tandoori Roti or Naan -----Desserts Gold leaf kulfi =======

This menu will be served only during weekdays from Monday- Thursday from 1pm to 3pm