



## **ROTATION MENU A**

### **Starters**

#### ***Dahi bhalle***

*Lentil dumpling flavoured with cumin, green chilli and coriander, laced with savoury yoghurt and tamarind chutney*

#### ***Patrani macchi***

*Steamed Pomfret wrapped in banana leaf, and marinated with green coriander*

### **Salads**

#### ***Kale channe ki chaat***

*Salad of black chick peas, onions, tomato and cucumber*

#### ***Kurkure Aloo aur anandana ki chaat***

*Salad of crisp potatoes and fresh pomegranate with mint and coriander chutney*

#### ***Carrot kosambari***

*Salad of carrots and yellow lentil, tempered with mustard seeds and curry leaves.*

#### ***Murg aur makai ki tokri***

*Tandoori chicken tikka and steamed masala corn, served in iceberg baskets*

### **Snacks**

#### ***Khumbh galouti***

*Mushroom and lentil cakes*

#### ***Shammi shikhampuri***

*Yellow lentil and lamb cakes*

### **Soup**

#### ***Murgh Tamatar aur dhaniye ka shorba (v)***

*Mildly-spiced broth of chicken with tomato, with essence of fresh coriander*

### **Main courses**

#### ***Hare pyaz ka jhinga***

*Stir-fried prawns with green onions, and essence of turmeric*



**Ajwaini macchi curry**

*Fish cooked with onion and tomatoes and freshly grounded Indian spices, flavoured with carom seeds*

**Murg makhani**

*Tandoor roasted chicken tikka cooked in tomato curry, finished with kasoori methi and garam masala*

**Keema boti masala**

*Lamb cooked in Indian spices*

**Gosht biryani**

*Casserole of basmati rice cooked with tender lamb and aromatic Indian spices*

**Kadhai paneer**

*Stir-fried cottage cheese with onions, sweet peppers, tomatoes and pounded coriander seeds, finished with fresh coriander*

**Aloo Gobhi adraki**

*Slow-cooked potato and cauliflower, cooked with cumin seeds and finished with fresh ginger*

**Malai kofta**

*Dumplings of cottage cheese filled with dried nuts and served with cashew nut and saffron gravy*

**Dal kandahari**

*24 hours cooked, whole black lentils, gently simmered with tomatoes and Kashmiri red chilli, finished with butter and cream.*

**Subz biryani**

*Fragrant basmati pilaf cooked with seasonal vegetables*

**Tandoor**

**Boti kebab**

*Lamb cubes marinated in yogurt cheese and grounded Indian spices, cooked in tandoor*

**Achari murg tikka**

*Roast chicken marinated in spices, cooked in tandoor*

**Tandoori jhinga kali mirch**

*Oven-roasted prawns marinated in yoghurt and black pepper*

**Subz ki seekh**

*Seasonal vegetable and cottage cheese skewers, cooked in tandoor*



### **Condiments**

*Mint chutney, Date and tamarind chutney, Walnut chutney, Mango pickle, Carrot and raisin chutney, Garlic chutney, Pickled onions*

### **Live station**

***Kootu paratha and Sikandari raan masala***

*Shredded plain parathas stir-fried with rum soaked slow cooked leg of lamb*

### **Desserts**

***Kesari kheer***

*Chilled basmati rice pudding, flavoured with saffron, flaked pistachio*

***Sooji aur akroath halwa***

*Semolina and walnut pudding, flavoured with cardamom*



## **ROTATION MENU B**

### **Starters**

#### ***Aloo papdi***

*Flour discs topped with spiced potatoes and tamarind chutney*

#### ***Macchi koliwada***

*Crispy fried marinated fish fillets*

### **Salads**

#### ***Asparagus aur chestnut ka kachumber***

*Salad of asparagus and water chestnut with onions, tomato and cucumber tossed in a tangy lemon dressing with fresh coriander*

#### ***Daal pakode ki chaat***

*Crispy yellow lentil fritters, tossed in a tangy dressing*

#### ***Samosa chaat***

*Spicy potato-filled samosas, with sweet yogurt and tamarind chutney*

#### ***Salad of mesclun with Murg tikka***

*Tandoor chicken skewers with mesclun and mustard dressing*

### **Snacks**

#### ***Machli ki tikki***

*Fish and potato cakes*

#### ***Beetroot tikki***

*Beetroot and cottage cheese cakes*

### **Soup**

#### ***Marg***

*Home-made yoghurt and lamb broth, essence of turmeric*

### **Main courses**

#### ***Jhinga kali mirch***

*Stir-fried prawns with onions and black pepper*



**Meen moilee**

*Fish fillet, gently simmered in coconut milk and curry leaf*

**Murg makhani**

*Tandoor roasted chicken tikka cooked in tomato curry, finished with kasoori methi and garam masala*

**Rajasthani laal maas**

*Lamb flavoured with cloves in gravy of red chilli with onion and yogurt*

**Prawn biryani**

*Casserole of finest basmati rice cooked with king prawns and aromatic Indian spices*

**Paneer makhani**

*Cottage cheese cooked in tomato gravy, finished with kasoori methi*

**Miloni tarkari**

*Seasonal vegetables cooked in gravy of spinach*

**Gucchi matter**

*A royal delicacy, mélange of Kashmiri morels and sweet peas in a gravy of onions and cashew nut*

**Rajmah masala**

*Kidney beans in a gravy of onion and tomatoes, finished with lemon juice*

**Kashmiri pulao**

*Fragrant basmati pilaf cooked with dry fruits, saffron and apple*

**Tandoor**

**Tandoori burrah kebab**

*Roast New Zealand lamb chops marinated in chilli yogurt cheese*

**Haryali murg tikka**

*Chicken marinated in coriander and mint, cooked in tandoor*

**Zafrani jhinga**

*Clay-oven smoked king prawn marinated in yoghurt and cheddar, essence of Kashmiri saffron*

**Tandoori broccoli**

*Broccoli marinated with cheese and double cream, flavoured with fresh cardamom, glazed in tandoor*

**Condiments**

*Mint chutney, Date and tamarind chutney, Walnut chutney, Mango pickle, Carrot and raisin chutney, Garlic chutney, Pickled onions*



**Live station menu**

***Murg kari patta***

*Fried chicken tossed with onions, curry leaves and mustard seeds.*

**Desserts**

***Khubani ka meetha***

*Stewed apricots, topped with condensed double milk cream, essence of rose*

***Gajrela***

*Grated carrots, slow-cooked in milk, essence of cardamom*