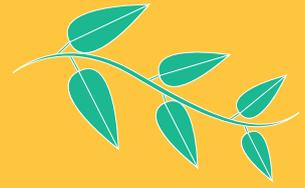




INDIAN NIGHT



MENU

BREADS

Naan & Poppadum, Mint Yoghurt, Green Coconut Chutney, Mango Chutney (V)

COLD PLATTERS

Dahi Vada, Aloo Chaat, Chinese Bhel (V)

SOUP

Carrot, Tomato & Ginger w/ Toasted Cumin & Coriander (GF, DF, V)

CARVERY

Slow Roasted Garam Masala, Turmeric & Chilli Rubbed Leg of Lamb (GF, DF)

GRILL & WOK

Aloo Tikki & Chana Masala w/ Chutney & Yoghurt (GF, DF, V)

Turmeric & Lime Banana Leaf Fish (GF, DF)

HOT BUFFET

Chicken Saag Wala (GF)

Amritsari Fish Fry w/ Tamarind Sauce (GF)

Vegetable Korma Curry (GF, V)

Masala Idli w/ Cabbage, Peppers & Green Beans (GF, DF, V)

Dal Panchratan (GF, V)

Jeera Rice (GF, DF, V)

SALADS

Cucumber, Cashews, Mint, Ginger, Mustard Seeds (GF, DF, V)

Chickpea, Toasted Peanuts, Scorched Corn, Red Onion, Coriander, Lemon, Chaat Masala (V)

Red Gourmet Potato w/ Tamarind, Tomatoes, Toasted Fennel Seed, Chilli & Coriander (GF, DF, V)

DESSERTS

Jalebi

Gulab Jamon, Rosewater Syrup, Candied Pistachios

Semiya Payasam

Boondi Ladoo

Seasonal Fruits in Chilled Vanilla Custard

"Scoop Yourself" Ice Cream Selection