

EXECUTIVE SET LUNCH

DAILY 12 - 2.30PM, PRICED AT \$20

STARTER

PAPAD & DIPS

Tandoor-roasted lentil crackers served with chilli, taramind and mint chutneys **V**

SELECT ONE MAIN

MALVANI FISH CURRY

Seabass fillets in a coconut and kokum curry **DF**

HANDI GOSHT

Slow cooked lamb curry with hand-pounded spices **DF**

MURG PAPRIKA TIKKA

Chicken tikka enhanced with paprika, yoghurt and spices

PANEER MAKHANWALA

Cottage cheese cubes in a buttery honey and tomato curry **VG**

PINDI CHANA

Soaked and boiled garbanzo beans served in a robust spice masala **VG**

PANEER GARLIC TIKKA

Home-made cottage cheese in a garlic enhanced tandoori marinade **VG**

MAIN COURSE

ACCOMPANIMENTS

DAL OF THE DAY

JEERA PEAS PULAO

Fragrant basmati rice tossed with green peas and whole cumin **V**

VEGETABLE OF THE DAY

Seasonal vegetables cooked in the curry style of the day **H**

NAAN (PLAIN, GARLIC OR LIGHTLY BUTTERED)

All prices are subject to 10% service charge and prevailing government taxes.

FOOD CODES

DF Dairy-free **VG** Vegetarian

V Vegan **H** Healthy

Our staff will be happy to make recommendations for guests with dietary restrictions or preferences.

EXECUTIVE SET DINNER

DAILY 6:30 - 10:30PM, PRICED AT \$45

STARTER

PAPAD & DIPS

Tandoor-roasted lentil crackers served with chilli, taramind and mint chutneys **V**

SOUP

CARROT, CORIANDER & FENNEL SOUP

Served with garlic crostini **VG H**

CHOOSE BETWEEN:

NON-VEGETARIAN COURSE

TANDOORI GARLIC PRAWN

Chargrilled fresh tiger prawns in a garlic tandoori marinade

MURG PAPRIKA TIKKA

Chicken tikka enhanced with paprika, yoghurt and spices

OR

VEGETARIAN COURSE

TANDOORI BROCCOLI

Tandoor-grilled broccoli florets with a mustard infused tandoori marinade **H**

PANEER GARLIC TIKKA

Home-made cottage cheese in a garlic enhanced tandoori marinade

MAIN COURSE

ACCOMPANIMENTS

PANEER MAKHANWALA

Cottage cheese cubes in a buttery honey and tomato curry **VG**

DAL MAKHNI

Mushy lentils slow-cooked overnight on a slow-fire **VG**

JEERA PEAS PULAO

Fragrant basmati rice tossed with green peas and whole cumin **V**

NAAN (PLAIN, GARLIC OR LIGHTLY BUTTERED)

DESSERT

GULAB JAMUN

Sweet dumplings in cardamom & saffron syrup

SALTED CARAMEL CHIKKI ICE CREAM

Our signature home-made salted caramel ice cream, laced with shards of caramelised sugar, almond and cashew brittle

FRESHLY BREWED NESPRESSO COFFEE OR TWG TEA