



Chor Bizarre

Starters (Choose one from the following)

PURANI DILLI KI PAPRI CHAAT

A cool and refreshing combination of crisp semolina & wheat biscuits - covered in chilled yoghurt, chutneys, ginger and hot spices.

DAKSHNI CRAB CAKES

White crab meat flavoured with South Indian spices, served with salad and coconut chutney.

KEEMA TAK-A-TAK

Lamb mince tossed with a tangy masala. Served with Reshmi parantha

Main Course (Choose one from the following)

PANCH PHOORAN TILAPIA

Pan grilled black Tilapia on a bed of Bengali style sauce cooked with five pickling spices (mustard seeds, aniseed, fenugreek seeds, coriander seeds and onion seeds).

KERALA CHICKEN STEW

A casserole of chicken, potatoes and fresh coriander cooked in a coconut milk sauce tampered with mustard seeds, curry leaves and whole dried red chilies.

KASHMIRI ROGANJOSH

Lamb cooked in hot flavoured with cardamom and cloves.

PAANCH MIRCHI KA PANEER

Juicy chunks of cottage cheese cooked flavoured with five mirchis (peppers) - black pepper, white pepper, bell peppers, green & red chilies.

Dessert (Choose one from the following)

RASMALAI

Poached Indian Cottage Cheese Dumplings Served In Saffron Flavoured Reduced Milk

SORBET-MANGO OR RASPBERRY

Excludes drinks and Service

Menu subject to change