

## Breakfast:

- **Idlie Sambar** :- Soft and fluffy steamed rice cakes made from fermented rice and lentil batter, served with a spicy and tangy lentil soup called sambar.
- **Dosa** :- Thin and crispy crepes made from a fermented batter of ground rice and lentils having options such as Masala Dosa , Plain Dosa , onion Dosa and cheese dosa
- **Upma**:- A savory porridge – like dish made from semolina (sooji) cooked with vegetables (such as carrots ,peas and beans),mustard seeds ,curry leaves, green chillies and spices.
- **Paratha**:- Flaky and buttery Indian flatbread made from whole wheat flour, stuffed with various fillings like spiced mashed potatoes(aloo),paneer or mixed vegetables.
- **Poha**:- A light and fluffy dish made from flattened rice (poha) that is seasoned with mustard seeds, turmeric, curry leaves, onions, green chilies, and roasted peanuts.
- **Poori Bhaji**: Deep-fried puffed bread made from whole wheat flour, served with a spicy and flavorful potato curry (bhaji).
- **Uttapam**: Thick and savory pancakes made from a fermented batter of rice and lentils, topped with finely chopped onions, tomatoes, green chilies, and cilantro.
- **Medu Vada**: Crispy and savory lentil fritters made from a batter of ground urad dal (black gram) and spices, shaped into doughnuts and deep-fried until golden brown

## Main Course

- **Paneer Tikka Masala:** Succulent cubes of paneer marinated in yogurt and spices, grilled to perfection, and simmered in a rich and creamy tomato-based masala sauce, flavored with fenugreek leaves and garnished with fresh cilantro.
- **Rogan Josh:** Succulent pieces of lamb cooked in a rich and aromatic gravy with Kashmiri spices, onions, and tomatoes, garnished with fresh coriander leaves, and served with steamed rice or naan.
- **Butter Chicken (Murgh Makhani):** Tender chicken pieces simmered in a velvety smooth tomato and cream-based sauce, flavored with butter, fenugreek leaves, and aromatic spices, served with naan or rice.
- **Chicken Tikka Masala:** Tender pieces of chicken marinated in yogurt and spices, grilled to perfection, and simmered in a rich and creamy tomato-based masala sauce, flavored with kasuri methi and garnished with fresh coriander.
- **Dal Makhani:** Creamy black lentils and kidney beans simmered with tomatoes, onions, and aromatic spices, finished with a touch of butter and cream, garnished with fresh coriander leaves.
- **Goan Fish Curry:** Fresh fish fillets simmered in a coconut-based curry sauce with tamarind, curry leaves, and spices, served with steamed rice or appam.
- **Dum Aloo:** Baby potatoes cooked in a rich and spicy tomato-based gravy with yogurt, ginger, and aromatic spices, garnished with fresh coriander leaves, and served with naan or rice.

## RICES : -

- **Steam Basmati Rice:** Fragrant long-grain rice with a delicate texture and nutty flavor, perfect for pairing with curries.
- **Jeera Rice (Cumin Rice):** Basmati rice cooked with cumin seeds and other whole spices, adding a subtle aromatic flavor .
- **Saffron Rice:** Basmati rice infused with saffron threads, lending it a beautiful golden color and subtle floral aroma.
- **Egg Fried Rice:** Jasmine rice stir-fried with scrambled eggs, chopped vegetables, and a hint of soy sauce, resulting in a flavorful and satisfying rice dish.
- **Vegetable Fried Rice:** Jasmine rice stir-fried with an assortment of diced vegetables (such as carrots, peas, bell peppers, and onions), eggs, and soy sauce.

## **BREADS & NAAN:-**

- **Garlic Naan:** Naan brushed with garlic-infused ghee or butter before being cooked in the tandoor. It has a subtle garlic flavor and aroma, adding an extra layer of richness to the bread.

- **Butter Naan:** Naan brushed with generous amounts of butter or ghee before and after being cooked in the tandoor. It has a rich, buttery flavor and a slightly crisp exterior from the butter caramelizing during cooking.

- **Kulcha:** A type of naan typically made with maida flour (refined wheat flour) instead of whole wheat flour, giving it a softer texture.

- **Laccha Paratha:** Laccha paratha is a layered, flaky flatbread made from whole wheat flour dough. It is rolled out into thin circles, brushed with ghee, and then folded and rolled again to create multiple layers.

- **Tandoori Roti:** Tandoori roti is a round, unleavened flatbread made from whole wheat flour dough. It is cooked in a tandoor (clay oven), similar to naan, but it is thinner and has a slightly chewier texture.

## **DESERTS:-**

- **Gajar Halwa:** A traditional Indian dessert made with grated carrots cooked in ghee, milk, sugar, and flavored with cardamom and chopped nuts, served warm or cold.
- **Phirni:** A creamy rice pudding made with ground rice, milk, sugar, and flavored with saffron, cardamom, and rose water, garnished with chopped nuts and edible silver leaf.
- **Rasgulla:** Soft and spongy cottage cheese dumplings boiled in sugar syrup, served chilled and garnished with a sprinkle of crushed pistachios.
- **Coconut Barfi:** Sweet and chewy coconut fudge made with grated coconut, condensed milk, sugar, and flavored with cardamom, shaped into squares and garnished with almond slices.
- **Badam Kheer:** Creamy and aromatic rice pudding made with ground almonds, milk, sugar, and flavored with saffron and cardamom, garnished with slivered almonds and pistachios.
- **Mango Kulfi:** Creamy and luscious mango-flavored ice cream made with condensed milk, pureed mangoes, and flavored with cardamom, served on a stick or in a bowl.
- **Jalebi with Rabri:** Crispy and syrupy pretzel-shaped Indian sweets made with fermented flour batter, fried until golden brown and soaked in sugar syrup, served with thickened sweetened milk (rabri).
- **Shahi Tukda:** A royal Indian dessert made with deep-fried bread slices soaked in sugar syrup, topped with thickened sweetened milk (rabri), garnished with chopped nuts, and edible silver leaf.

## WINE CARD:-

- **Chardonnay:** A rich and buttery white wine with flavors of ripe apple, pear, and tropical fruits, complemented by notes of vanilla and oak.
- **Sauvignon Blanc:** A crisp and refreshing white wine with vibrant acidity and aromas of citrus, green apple, and grassy notes.
- **Riesling:** A versatile white wine with aromas of peach, apricot, and floral notes, balanced by a hint of sweetness and lively acidity.
- **Cabernet Sauvignon:** A full-bodied red wine with rich flavors of blackcurrant, plum, and hints of cedar and tobacco, with firm tannins and a long finish..
- **Merlot:** A medium-bodied red wine with soft tannins and flavors of ripe cherry, plum, and chocolate, with a smooth and velvety texture..
- **Pinot Noir:** A light to medium-bodied red wine with delicate flavors of red berries, cherry, and earthy notes, with silky tannins and a crisp finish.
- **Prosecco:** A refreshing sparkling wine with flavors of green apple, pear, and citrus zest, with fine bubbles and a lively effervescence.
- **Rosé Wine:** A light and fruity wine with flavors of strawberry, watermelon, and floral notes, with a crisp and refreshing finish.

- **DRINKS & TEA:-**

- **Mango Lassi:** A refreshing and creamy yogurt-based drink blended with ripe mangoes, sugar, and a touch of cardamom.

- **Virgin Mojito:** A refreshing mocktail made with fresh mint leaves, lime juice, sugar, and soda water, served over ice.

- **Fresh Lime Soda:** A simple and refreshing drink made with freshly squeezed lime juice, sugar syrup, and soda water, served with ice.

- **Masala Chai:** A traditional Indian spiced tea made with black tea leaves, milk, sugar, and a blend of aromatic spices such as cardamom, cinnamon, cloves, and ginger.

- **Darjeeling Tea:** A fragrant and delicate black tea from the Darjeeling region of India, known for its floral aroma and muscatel flavor.

- **Assam Tea:** A bold and robust black tea from the Assam region of India, known for its strong malty flavor and rich aroma.

- **Green Tea:** A light and refreshing tea made from unoxidized tea leaves, known for its grassy flavor and health benefits

- **Herbal Infusions:** A selection of caffeine-free herbal teas such as chamomile, peppermint, or lemongrass, known for their soothing and calming properties.