

1st Course

Sev Potato Dahi Puri (SPDP)

Savory puffed flour crisps (puris) stuffed with potatoes, onions, cilantro & crunchy chickpea noodles (sev), with sweet yogurt, tamarind & green chutneys.

2nd Course

Masala Daal Vada

Chana Daal fritters with ginger, curry leaves, cumin, onion and coconut chutney.

3rd Course

Thali – Includes choice of vegetarian or non-vegetarian curry, basmati rice, daal, sabji, roti, raita, kachumber, papadum, and dessert of the day.

Vegetarian Option:

Shahi Paneer

Cubed farmer's cheese simmered in an aromatic tomato-cream sauce with butter and jiggery.

Non-Vegetarian Option:

Sali Boti

A Parsi dish of cubed lamb marinated in Kashmiri chillies, ginger, & garlic and slow cooked in a tomato gravy with vinegar, chillies & jiggery.

