



Lunch Menu

MONDAY TO FRIDAY, 12:00PM - 02:00PM

THALI LUNCH 9.95

A thali is a well balanced traditional lunchtime speciality with a selection of various dishes

Each dish is served in small bowls or katori, placed on a round tray known as the thali.

Non Veg Thali ○

An assortment of different preparations of chicken, lamb, lentils and yogurt with rice, bread and a dessert. Followed by tea or coffee.

Veg Thali ●○

An assortment of different preparations of vegetables, paneer, lentils and yogurt with rice, bread and a dessert. Followed by tea or coffee.

THREE COURSE LUNCH 9.95

STARTERS

Gosht Kathi Roll ●○

Sautéed lamb and diced peppers in a refined flour wrap, dipped in beaten egg and fried.

Murg ke Golay ○

Golden brown balls of delicately spiced minced chicken with a sticky cheese center.

Aloo ke Soolé ●●

Potato croquettes delicately flavoured with toasted onions and a hint of fenugreek.

MAIN COURSES

Bhuna Gosht

An intensely flavoured lamb dish with reduced caramelised onions and aromatic spices.

Daal Palak Gosht ○

A wholesome dish of tender lamb prepared with yellow lentils and shredded spinach.

Dhabba Murg Khasiat 🔥🔥○

Chicken tikka pieces in a smooth and spicy sauce of tomatoes, ginger and garlic.

Murg Tikka Lababdar ○

A rich and creamy chicken dish of caramelised onions and cream with hint of red chillies.

Kadai Paneer 🔥●○

Homemade Indian cottage cheese cubes tossed with juliennes of mixed peppers and onions.

Aloo Saag ●○

Potatoes in a thick sauce of mustard greens and spinach with a touch of butter.

with

Tandoori Roti ●●

Thin whole-wheat bread.

Naan ●●

A soft and fluffy refined flour bread.

Ubla Chawal ●

Steamed basmati rice.

DESSERTS

Gulab Jamun ●●○

Soft and rich reduced milk dumplings soaked in sugar syrup and served warm with ice cream.

Malai Kulfi ●○○

Cardamom flavoured rich and creamy ice cream.

Tea / Coffee