

BUSINESS LUNCH MENU

VEGETARIAN

DAHI KE KABAB (D)

Hung yoghurt spiced with fresh herbs, rolled in double roti and deep-fried. Served with kabab masala.

TANDOORI PHOOL

Whole cauliflower seasoned with yellow chili, chaat masala, lemon juice, and ginger-garlic. Coated in ajwain-flavored gram flour batter, fried, skewered, and chargrilled.

TANDOORI SALAD

Skewers of onion, capsicum, tomatoes, paneer, and pineapple, seasoned with chaat masala, yellow chili, garam masala, black cumin, and malt vinegar, then grilled in the tandoor.

PALAK PANEER

Cottage cheese cubes cooked in a smooth puree of spinach, cumin, tomatoes, and fenugreek.

SUBZ ALOO MATAR

Potatoes and green peas cooked with cumin and tomatoes, tempered with dry red chili.

DAL QURESHI BUKHARA (D)

Slow-cooked black lentils with tomatoes, ginger, and garlic, simmered overnight on charcoal and finished with cream and a dollop of unsalted butter.

JEERA RICE (D)

Basmati rice cooked on dum with cumin seeds. Served with raita.

BUTTER NAAN

PAPAD

DESSERTS

RASMALAI (D, N)

Soft cottage cheese dumplings in a saffron-infused reduced milk sauce.

(D) Dairy (N) Nuts

Should you have any dietary restrictions or allergies, please inform your order taker.