

---

# KURRY NIGHT

VEGETARIAN MENU

---

## SELECTION OF KURRY

### PANEER MAKHANI (D)

Paneer cubes sautéed in fresh tomato puree, flavoured with fenugreek and cream and butter

### SUBZ HARA MASALA

Melange of seasonal vegetables cooked in a smooth puree of spinach and fenugreek

### ALOO MATTER

Potato and green peas cooked with cumin and fresh tomatoes, tempered with dry chilli

### VEGETABLE KORMA

Mixed vegetables braised in a relatively mild velvety yoghurt sauce seasoned with aromatic spices

### DAL QURESHI BUKHARA (D)

A combination of black lentils, tomatoes, ginger, and garlic simmered overnight on a slow charcoal fire and finished with cream, served with a dollop of unsalted butter

## BREADS

### LACHHA PRATHA/BUTTER NAAN

## DESSERT

### RASMALAI (D, N)

Miniature poached dumplings of fresh cottage cheese from cow's milk in a saffron-flavoured reduced milk sauce

### GULAB JAMUN (D, N)

Gulab jamun, dipped in saffron honey syrup, sprinkled with sliced pistachio

**QAR 129 per person**

**QAR 159 per person** inclusive of a glass of brew

**(G)** Gluten **(D)** Dairy **(S)** Shellfish **(N)** Nuts **(V)** Vegetarian

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

---

# KURRY NIGHT

NON-VEGETARIAN MENU

---

## SELECTION OF KURRY

### BUTTER CHICKEN (D)

Boneless tandoori chicken cooked with fresh tomatoes, cream, butter, cashewnut and ginger-garlic paste

### ROGAN JOSH (D)

Tender mutton cooked with brown onion over slow heat and flavoured with Kashmiri spices

### JHINGA MALAI CURRY

Mustard tempered shrimp and coconut curry

### MURGH KHURCHAN

Stir-fried boneless tandoori chicken in capsicum and onion with silky tomato gravy, with lemon and fresh coriander finish

### DAL QURESHI BUKHARA (D)

A combination of black lentils, tomatoes, ginger, and garlic simmered overnight on a slow charcoal fire and finished with cream, served with a dollop of unsalted butter

## BREADS

### LACHHA PRATHA/BUTTER NAAN

## DESSERT

### RASMALAI (D, N)

Miniature poached dumplings of fresh cottage cheese from cow's milk in a saffron-flavoured reduced milk sauce

### GULAB JAMUN (D, N)

Gulab jamun filled with pistachio, almond and dipped in saffron honey syrup

QAR 129 per person

QAR 159 per person inclusive of a glass of brew

(G) Gluten (D) Dairy (S) Shellfish (N) Nuts (V) Vegetarian

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