

Platinum Package \$ 85/ Person

—■ APPETIZER (PICK TWO) ■—

Tandoori Jumbo Prawns

Prawns marinated in yogurt and tandoori masala along with Indian spices, grilled in the clay oven

Tandoori Lamb Chops

Lamb chops marinated in yogurt, herbs and house blend masala

Assorted Paneer Tikka

Cottage cheese cubes marinated in tandoori masala, beetroot puree and pickled spices

—■ ALL CURRIES COME WITH RICE AND NAAN (PICK THREE) ■—

Butter Chicken

Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

Chicken Curry

Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger

Lamb Karahi

Tender pieces of lamb cooked in onion, ginger, garlic and tomatoes, served with naan or rice

Palak Paneer

Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

Paneer Karahi

Cottage cheese cubes cooked with onions, ginger, garlic and tomatoes served with naan or rice

Baingan Bhartha

Tandoor baked eggplants cooked with garlic, onions, tomatoes and ginger

Bhindi Masala

Fresh cut okra cooked with onions, tomatoes and roasted ground spices

Dal Makhni

Slow-cooked black lentils, split chickpeas and red kidney beans with garlic, onions, ginger and butter

—■ DESSERT (PICK TWO) ■—

Gulab Jamun

Milk and flour dumplings in a warm sweet syrup

Rasmalai

Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio

Gajrela

Moist indian carrot cake made without using flour