



MAINS

Goan fish curry, *Cod simmered in tamarind and coconut sauce*
Fish Moilee, *Halibut cooked in a coconut sauce*

Grilled salmon *mustard oil, green chilli*

Chingri malai, *creamy coconut curry, with red chillies & curry leaves*

Rogan Josh, *Kashmiri lamb stew flavored with cayenne peppers, saffron & dried*
Dyers

Gosht curry, *boneless homestyle lamb curry*

Lal Maas, *Rajasthani lamb curry*

Kosho Mangsho, *goat stew, whole garam masala & green chilli*

Murg saag, *chicken cooked with fresh spinach*

Kori gassi, *Mangalorean coconut curry, mustard seeds*

Cochin black pepper chicken *chicken with black peppers &*
coconut milk

Delhi ka butter chicken *Tandoori chicken, tomato fenugreek sauce*

Paneer khurchan, *stir fried, paneer with onions & bell peppers*

Malai kofta *vegetable & paneer dumplings, creamy nut sauce*

Seasonal Vegetables Korma, *mixed vegetables in a coconut cream sauce*
(Vegan)

Butter paneer, *Indian cheese, tomato & fenugreek sauce*

Spinach kofta, *spinach & paneer dumplings, tomato & fenugreek*
sauce

Methi mutter malai, *peas, cheese & fenugreek leaves*

Gatte ki subji *chickpea flour dumpling, yogurt sauce*

Kala channa kadhi, *black chickpeas in a yogurt onion gravy*

Portobello mushrooms *paneer stuffing, tomato & fenugreek sauce*

SIDES

Dal Makhani, *brown lentils slow-cooked with cream, tomatoes and fenugreek*

Assorted Naans / Breads

Cumin Rice

Raita

DESSERTS

Mango Panna Cotta

Orange Trifle

Cashew Kulfi

Rasmalai

Gajar Ka Halwa