



## STARTER

### **DAHI KE KEBAB**

Ginger, green chilli and spice marinated yoghurt patty

### **Vegetarian Kebab Platter**

Bhutte ka kebab, Paneer tikka, Mutter ki tikki, Dahi ke kebab

### **Raunaquen Seekh Kebab**

Lamb mince crafted with bell pepper and Indian spices

### **Jheenga Mirch Masala**

Lemon, turmeric and chilli paste marinated tiger prawn – deep fried

## MAIN COURSE

### **Mochar Paturi**

Banana flower cooked with grated coconut wrapped in banana leaf and steamed, a Bengali speciality

### **Kasha Mangsho**

Boneless lamb cooked with home ground spices

### **Gosht Lahori**

Bone less lamb tossed with brown onions with bell pepper

### **Guchhi Dal**

Black lentil finished simmered with tomato paste, ginger clarified butter and cream

## RICE

### **Gosht Biryani**

Basmati rice steamed with tender pieces of lamb

### **Chawal Ke Nazrane**

Guchhi pulao, methi matar pulao or Kashmiri pulao

## HOT BREADS FROM TANDOOR

## DESSERT

### **Gulab Jamun**

Deep fried cheese dumplings in hot syrup

### **Sakurewali Phirni**

Saffron flavoured rice pudding with pistachio and nuts

### **Misti Doi**

Authentic Bengali curd sweetened with date jaggery