

Indian Dinner

Appetizer

LASSI

Yoghurt based drink with coriander, chili, onion and lime juice

MURGH CHAMBALIES

Chicken salad with mint leaves, lettuce and mayonnaise

ALOO CHANNA

Green peas and potato salad with mustard, coriander leaves and cream

JINGHA KACHUMBER

Prawn salad with cucumber, onion, tomato and chili

Soup

MULLIGATHWANI MACHLI

Fish and rice soup with coriander

PALAK DAHI

Spinach and milk soup

Main course

MUTTON TANGRI KEBAB

Kashmiri spice marinated minced lamb kebab

GOAN JINGHA

Prawn with turmeric and coconut gravy

MACH BHAJA

Grilled fish with spicy mustard marinade

TANDOORI MURGH

Chicken marinated in yogurt and five spices

PANEER MAKHANI

Homemade cottage cheese in rich tomato and cashew nut gravy

KHASHMIRI PULAO

Spice scented basmati rice with nuts, vegetables and pomegranate

Accompanied with Raita, pickle, and papadam

Dessert

BADAM KHEER, BOONDI LADOO

almond with sweet saffron and sticky chickpeas and sultana ball, saffron vanilla sauce and pistachio ice-cream

Sommelier Recommendations

White:

65	JL Schoepfer Muscat	Alsace, France	2008
95	Pewsey Vale Riesling	Eden Valley, Australia	2007

Red:

81	Domaine Anne Gros "La 50/50"	Minervois, France	2008
70	Bodegas Carchelo Monastrell	Jumilla, Spain	2008

Price per person: BB US\$ 85 / HB included
Prices are in USD, subject to 10% service charge and Government Taxes.