

LUNCH MENU

BEVARAGES

SOFT DRINKS

MINERAL WATER BOTTLE 200 ML

GREEN SALAD ACHAR PAPAD

Onion, cucumber and tomato roundels with our special chaat masala

DAHI BHALLA

This curd dish makes for a nice summer dish, which is easy to digest and is a delectable amalgamation of spicy green chutney and sweet

MAIN COURSE

KADHAI PANEER LAHORI

Cottage Cheese Braised in a Kadhai with freshly pounded spices & bell peppers in a tomato onion masala

Or

PANEER LABABDAAR

Cubes of Cottage cheese cooked in creamy tomato gravy

GOBHI ADARAKI

Cauliflower Tossed with ginger & Tomatoes

Or

SUBZ MILONI

Carom seed flavored Mix Vegetable Curry with Fresh Spinach

YELLOW DAL TADKA

A Dry Preparation of pulse. Tossed in a tempered mixture of spices

Or

DAL MAKHANI

Black lentil cooked overnight finished with butter & Cream

VADI PULLAO

Saffron Flavored basmati rice cooked with Vadi finished in a sealed handi

ASSORTED BREADS

TANDOORI ROTI

Whole wheat bread baked in tandoor

PLAIN & BUTTER NAAN

Made from Fermented Refined Flour cooked in Iron Tandoor

Or

POORI

Pooris are a deep-fat fried bread made from unleavened whole-wheat flour that originated in the Indian subcontinent.

DESSERT

GULAB JAMUN

Deep Fried cottage cheese dumpling dipped in sugar Syrup

Or

GULAB KI KHEER (COLD)

Traditional Kheer flavored with Fresh Rose Petals