



SPECIALS

MADRAS PRAWN VENDAKAI - 28.8

Featured on MASTERCHEF 14th May 2010

A traditional South Indian dish of jumbo prawns and fresh okra with shallots, coconut, tamarind, mustard, fenugreek and cumin seeds

ALOO MURG 22.8

A dish from the Punjab region, chicken and potatoes cooked with onions and tomatoes spiced with cardamom, cloves, ginger chilli and coriander

BHINDI-DO-PIYAZA 19.8

Fresh baby okra tossed in the pan with broiled garam masala, onions and fresh coriander

Weekend Biryani Special 17.8

Diced lamb stewed with fresh tomatoes, onions, green chillies, ginger, yoghurt and browned garam masala and oven cooked with basmati rice.

DESSERT

GULAB JAMUN 10.8

Milk dumplings poached in sugar and rose water

FRESH FRUIT SORBET 10.8

A fruit sorbet of strawberries and passionfruit lined with mango and berry coulis

ROSE PISTACHIO KULFI 10.8

Indian ice cream flavoured with rose water, gulukand (rose petal jam), cardamom and pistachios

DOUBLE-KA-MEETHA 10.8

A rich mughlai favourite, bread pudding flavoured with rose water, honey and served with rose petal ice cream.

Coffee & Tea

Flat White, Espresso, Cappuccino etc. 3.50

English Breakfast, Earl Grey,
Peppermint, Indian 'CHAI' 3.50

Liqueurs

Sambuca [White or Black] 6.50
Drambuie 6.50
Cointreau 6.50

Port

Grand Burge Tawny Port 9.00

Other Fortifieds:

Chambers Rutherglen Tokay 9.50
Grand Burge 10 year old Muscat 9.50