



Holiday Menu

GOAN MUSSEL CURRY

from Coastal India , black mussels seasoned with turmeric, cumin, pepper and saffron flowers cooked in a coconut curry with tamarind extract 16

SIKANDARI RAAN

lamb shank slow roasted in a mélange of twenty two spices in a Garam Masala (All Spice) and Red Wine Curry . This recipe dates back to Alexander The Great hence the name "Sikandari" which means conquerer ! Served with rice. 22

MURGH MUSSALAM

originates from the Royal AWADHI cuisine . Half chicken on the bone marinated in cream, mace , nutmeg , cardamon cooked in the tandoor and then simmered in a poppy seed and cashew nut and almond curry. 16

CABBAGE PORIYAL

tempered with mustard seeds, curry leaves and some lentils. It is finally topped with some freshly grated coconut. 12