

# The spice Dinner – Indian

A' LA CARTE  
19.00 TO 21.30

## STARTER



Sikampuri Kebeb –17.00

Tender lamb patties filled with spiced hung yogurt, pan-seared until perfectly soft



Murgh Malai Tikka –26.00

Creamy, cheese-marinated chicken morsels, slow-roasted in the clay oven for a soft, smoky finish



Tandoori Masala Fish –26.00

A refined fish steak in yellow chili and lemon, lightly dusted with tandoori masala and roasted in the clay oven



Subz Shaami Kebab –16.00

Aromatic vegetables & lentil kebab, crisped gently in ghee



Pav Bhaji –17.00

A spicy, buttery mix of mashed vegetables served with soft, toasted buns



Makai Chui Mui –15.00

Melt-in-the-mouth sweet corn kebabs, shallow-fried for a golden finish



Aloo Tikki Chaat –17.00

Crunchy potato galette topped with spiced chickpeas, zesty chutneys, and yogurt

Should you desire to enjoy anything not on the menu?  
Please do not hesitate to ask our team directly, who will be delighted to arrange it or propose an alternative.  
Prices are in US Dollars, excluding 10% service charge and 17% government taxes



Nuts



Lamb



Dairy



Egg



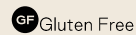
Fish



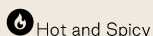
Vegetarian



Gluten



Gluten Free




Hot and Spicy





Meat

## SOUP

 **Murgh Shorba -15.00**

Aromatic saffron chicken broth with tender chicken and a hint of lime

  **Tamatar Dhaniya Ka Shorba -15.00**

Fresh tomato-coriander broth with subtle spices

    **Mulligatawny -15.00**

Aromatic cumin-infused lentil soup with a hint of coconut

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## MAINS



### Rara Gosht -26.00

Aromatic Rajasthani-spiced Duet of Lamb Minced & Diced, slow-cooked to perfection



### Butter Chicken -31.00

Clay-oven cooked chicken morsels in a rich, silken tomato gravy



### Masala Fish Curry-25.00

Tandoori-style fish simmered in a tangy tamarind and Salan gravy, tempered with curry leaves



### Chicken Biryani With Salan, Burani Raita -29.00

Slow-Cooked Basmati Rice with succulent chicken morsels and aromatic Indian spices.



### Papad Ki Subzi -16.00

Rajasthani-style Crispy gram flour wafers simmered in a tangy, spiced yogurt gravy



### Vegetable jalfrezi -16.00

Seasonal vegetables tempered with spices in tangy tomato gravy



### Paneer Kadhai -25.00

Coriander infused Cottage cheese cubes cooked with bell peppers, onions, and mild spices in a flavorful spiced sauce



### Litti Chokha -26.00

Roasted wheat balls served with eggplant salsa, tangy potato mashed

## SIDE DISHES



### Daal Makhani

Rich, buttery black lentils simmered with aromatic spices



### Yellow Dal Tadka

Yellow lentils tempered with garlic, cumin, and ghee

Extra regular portions -16.00

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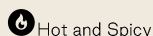
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Meat

## INDIAN BREADS

-    Leavened Wheat Flour (Naan)– Butter | Plain | Garlic
-    Unleavened Whole Wheat Flour (Tandoori Roti)
-    Layered Whole Wheat Flour (Lachha Paratha)– Plain | Mint
-    Stuffed Wheat Flour (kulcha)– Cheese | Onion Mixed |
-    Sour Dough Wheat Flour (khameeri Roti)
-    Wafer Thin Wheat Flour (Roshi)

Extra Portions–05.<sup>00</sup>

## DESSERTS

-     Kesari Phirni –17.<sup>00</sup>  
Silky rice pudding infused with saffron, cardamom, and nuts
-    Rosogolla –13.<sup>00</sup>  
Soft, spongy milk dumplings poached in sugar syrup
-    Baked Yoghurt –17.<sup>00</sup>  
Double baked hung yoghurt & reduced milk with a fragrant cardamom–saffron twist
-    Gulab Jamun–18.<sup>00</sup>  
Golden milk dumplings, deep–fried and glazed with saffron–cardamom syrup
-    The Spice” Fruits–14.<sup>00</sup>  
Organic farm island fresh fruits salad in spice syrup, coconut ice cream

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