

VEGETARIAN SET MENU

\$48 ++ per person

SOUP

Tamatar Kele Dhaniya Shorba
Banana Stem | Tomato Broth | Namakparik

OR

APPETIZER

Kumbh Ki Galouti \$
Minced Mushroom | Saffron | Cajun Spice | Onion | Galout Masala

MAIN COURSE

Soya Chaap Hara Pyaaz \$
Soyabean Chunk | Cashew | Onion | Yoghurt | Tomato

Dal Burrani Tadka
Yellow Lentil | Garlic | Cumin | Dried Chilli

Bhutta Purvanchal Ka Saag
Organic Greens | Corn | Cumin | Garlic

RICE

Barista Matar Pulao
Basmati Rice | Saffron | Green Pea | Onion

BREAD CHOICE

Butter Naan / Roti

DESSERT

Phirni
Ground Rice | Saffron | Milk

Chef's Signature \$

*All prices are in Singapore Dollars and subject to service charge and prevailing GST.
Kindly inform our team if you have any special dietary needs or food allergies.*

NON-VEGETARIAN SET MENU

\$58 ++ per person

SOUP

Tamatar Kele Dhaniya Shorba
Banana Stem | Tomato Broth | Namakparik

OR

APPETIZER

Kandhari Murgh Tikka
Chicken morsels marinated with curd | Cashews | Spiced paste | Red chilli powder

MAIN COURSE

Kukkad Butter Masala \$
Chicken | Tomato Gravy

Dal-E-SanSara \$
Black Lentil

Bhutta Purvanchal Ka Saag
Organic Greens | Corn | Cumin | Garlic

RICE

Barista Matar Pulao
Basmati Rice | Saffron | Green Pea | Onion

BREAD CHOICE

Butter Naan / Roti

DESSERT

Phirni
Ground Rice | Saffron | Milk

Chef's Signature \$

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