

## Beverages

### Chai Tea

Indian style Tea with Milk

### Limca

Indian soft drink

### Thums Up

Indian soft drink

### Mango Lassi

Yogurt Drink with Mango Pulp

### Sweet Lassi

Sweet and cool Yogurt Drink

### Salted Lassi

Salted Yogurt Drink

### Jal Jeera

Spicy Drink with Mint, Cilantro and Lime Juice

## Appetizers

### Lamb Samosa

Turnover filled with ground Lamb and Peas

### Malai Kebob

Mouth Melting boneless Chicken marinated for  
24 hours

### Seekh Kebob

Ground Lamb skewers with Onion, Ginger and  
Spices

### Tandori Roasted Chicken ~ Half or Full

Marinated overnight in Yogurt with Finely Ground  
Spices

### Vegetable Samosa

Turnover filled with Potato and Pea

### Chaat Papri

Cripies with Potatoes and Peas

### Tikki

Mashed Potato patties shallow fried and topped  
off with Yogurt, Mint and Tamarind Chutney,  
Cabbage Tomatoes and Cottage Cheese

### Samos Chaat

Crushed Samosa with Chick Peas, Yogurt and  
Tamarind sauce with Onion

### Haryali Paneer

Cottage Cheese covered with Spinach and  
topped with Mint and Tamarind Chutney and  
Onion

### Pakorras

Deep fried Spinach and Onion in Chick Pea  
Batter

### Vegetable Kebob

Mashed Vegetable skewers with Spices baked in  
Tandoori Oven

### Fish Pakora

Deep fried Mahi in Chick Pea Batter

## Sides

### Plain Naan

Break baked in Tandoori oven

### Chicken Naan

Chicken stuffed Naan

### Garlic Naan

Naan topped with Garlic

### Onion Naan

Naan topped with Onions

### Keema

Ground Lamb stuffed Bread

### Roti

Whole Wheat Bread baked in Tandoori Oven

### Mint Paratha

Layered Bread topped with Mint Leaves and  
baked in Tandoori oven

### Rice Pilaf

Rice cooked with Orzo and Vegetables

## Entrees

All Entrees Come with a Garden Salad, Rice Pilaf & Naan Bread

### **Chicken Tikka Masala**

Grilled Chicken in rich Tomato Cream sauce  
with Mild Spices

Substitute Lobster meat or Shrimp

### **Chicken Achari**

Chicken simmered in a Tomato based sauce and  
spices used in Indian Pickles

Substitute Lobster meat or Shrimp

### **Chicken Muglai**

Tender Chicken pieces in an Onion based sauce with  
Garlic, Ginger and ground Almonds

Substitute Lobster meat or Shrimp

### **Chicken Methi**

Boneless pieces of Chicken simmered in an Onion  
based sauce with ginger Garlic and Fenugreek  
Leaves

Substitute Lobster meat or Shrimp

### **Lamb Chop Curry**

Well done Lamb Chops in Onion, Tomato & Ginger  
Garlic with Garam Masala powder and fresh

Cilantro Leaves

### **Lamb Tribeca**

Tender Boneless pieces of Lamb with Ground  
Lamb, Cilantro and Mint

### **Thali La Royale(Non-Veg)**

### **Complete 4 Course Meal**

Chicken Tikka Masala, Lamb Tribeca, Shrimp  
Saag, Daal and Gulab Jamun with Rice Pilaf, Naan  
and Chicken Tandoori

### **Malai Kofta**

Mixed vegetable balls with Cottage Cheese immersed  
in rich Tomato Cream sauce with nuts

### **Shahi Paneer**

Homemade Cheese in a thick Tomato Cream sauce  
with Bell Peppers

### **Palak Paneer**

Homemade Cheese with Onion, Tomatoes, Ginger  
and Garlic sauteed with chopped Spinach

### **Paneer Pasanda**

Homemade Cheese in minced Cheese, Ginger,  
Garlic and Tomatoes

### **Kashmiri Aloo**

Potatoes Cooked with Kashmiri spices, Onion and  
Garlic

### **Daal**

Lentil soaked overnight and cooked with Onion,  
Ginger and Garlic and finished with cream

### **Vegetable Kebob**

Kebob shaped Mashed Vegetables grilled and  
sauteed with Onion, Tomatoes and Spices

### **Thali La Royale(Veg)**

### **Complete 4 Course Meal**

Paneer Pasanda, Kashmiri Aloo, Malai Kofta, Daal  
and Gulab Jamun with Rice Pilaf, Naan and Somosa

## Dessert

### **Gulab Jamun**

Fried Cheese Dumpling in Sweet Rose Syrup

### **Rasgulla**

Cheese Balls Cooked in Sugar Syrup

### **Kheer**

Rice Pudding with Cardamon, Almonds and Raisins

### **Gajar Halva**

Carrot Pudding with Cashews and Cardamon