

Chef's Table

VEGETARIAN MENU

Lunch @ \$48.90++ | Dinner @ \$58.90++

For Kids @ \$25.90++

(Price Per Person)

(Minimum order for 2 pax)

*Choupatty Ke Golgappe
Se Shuruvaat*

Golgappa Shots
(crispy puffed sphere, spicy mashed potato,
flavored water)

Choupatty Ki Chaat

Aloo Tikki Chaat
(potato dumpling topped with Indian
chaat dressings)

Tandoor Se Seedhe Plate Me
(Choose Any 1)

Beetroot Cheese Kebab
(beetroot, potato, cheese)

Paneer Pahadi Tikka
(cottage cheese, tangy marination,
chargrilled)

*Main Course Me Aapka
Swaagat Hai*

Kadhai Paneer
(cottage cheese, bell pepper, onion and
tomato gravy, crushed indian aromatic spices)

Dal Makhni
(whole black lentil & kidney bean,
cream, butter)

Lasooni Motiya Palak
(garlic, american corn, spinach gravy,
aromatic Indian spices)

Kesari Pulao
(saffron flavored pilaf with Indian
whole spices)

Sides/ Breads

**Tandoori Butter and Garlic Naan
Raita/Laccha Onion**

Meethe Me Kya Hai

Malai Kulfi
(cream flavored Indian ice cream on stick)

Chef's Table

NON-VEGETARIAN MENU

Lunch @ \$48.90++ | Dinner @ \$58.90++

For Kids @ \$25.90++

(Price Per Person)

(Minimum order for 2 pax)

*Choupatty Ke Gulgappe
Se Shuruvaat*

Golgappa Shots
(crispy puffed sphere, spicy mashed potato,
flavored water)

Choupatty Ki Chaat

Aloo Tikki Chaat
(potato dumpling topped with Indian
chaat dressings)

Tandoor Se Seedhe Plate Me
(Choose Any 1)

Lahori Bhatti Da Murgh
(chicken morsel, tangy marination, char grilled)

*Main Course Me Apka
Swaagat Hai*

Kasundhi Mahi Tikka
(mustard flavored char grilled fish)

Chicken Tikka Masala
(pot roasted chicken, onion & tomato gravy,
aromatic spices)

Bhuna Gosht
(lamb, onion gravy, Indian ground
spices)

Dal Makhni
(whole black lentil & kidney bean, cream,
butter)

Kesari Pulao
(saffron flavored pilaf with Indian
whole spices)

Sides/ Breads

**Tandoori Butter and Garlic Naan
Raita/Laccha Onion**

Meethe Me Kya Hai

Malai Kulfi
(cream flavored Indian ice cream on stick)