



## APPETIZERS

### AALU TIKKI

Deep fried spiced mashed potato cakes with spicy lentil filling. Drizzle some Red and Green Chutneys.

### AALU SAMOSA

Enjoy this Traditional Indian staple that captivates the world. Our classic filo pastry with pea and potato stuffing seasoned with natural Indian spices, Anardana (dried pomegranate seeds) and cilantro.

### KEEMA SAMOSA

This short crust filo pastry is stuffed with minced lamb, onions, and Indian spices. This super tasty appetizer pairs well with tea or tipple – also includes curry and basmati rice.

### NEPALESE MOMO

Our fluffy dumpling is stuffed with minced chicken, Nepalese spices, Umami and paired with roasted tomatoes and sesame-Szechuan peppercorn sauce. We bring you the best of the Nepalese tradition. A must try appetizer.



## **OYSTER – MUSHROOM STUFFED POTATO CURRY**

Made with our Chef's delicate hands this unique version of the potato curry starts with the mincing of Oyster Mushrooms with a variety of ingredients to include cilantro, green Thai chilies, sauteed with a sprinkle of unique Nepalese spices. The mixture is then packed in the hollowed potato and slathered with a rich curry sauce.

## **CLASSIC BUTTER CHICKEN**

If the world cuisine had a showstopper – it would be the famous Nepalese Butter Chicken. Beautiful boneless morsels of free-range tandoori roasted chicken, infused with aromatic spices and combined in a decadent onion-tomato-based sauce.

One taste of this dish and you can satisfy your cravings for this flavorful Indian dish in no time. Enjoy your favorite Basmati Rice with the meal or a serving of Naan.

## **GOAT CURRY**

From the mountains of Nepal enjoy this heritage main stay dish that you will find in every Nepalese kitchen in the world. Enjoy this hearty version of goat curry. We have recreated a bone-in taste without the bones. The marrow from gives this dish it's true identity making it easy to devour, served with basmati rice.



## THE CLASSIC VEGETARIAN

These classic vegetarian dishes have been a huge part of every Indian Kitchen around the world. We have compiled the most satisfying list of dishes that are a favorite for even the most critical eaters. Basmati Rice is included with each meal.

### **PALAK PANEER**

Enjoy one of the most ordered dish in any restaurant. Our Creamed spinach with paneer combination never fails to satisfy your craving for some soul quenching food. A winner for all age groups.

### **BAINGAN BHARTA**

Enjoy our Indian eggplant, small and cute yet pack a punch with flavor when grilled, then simmered in the rich spicy onion sauce mixed with the unique Indian spices. Dip your Naan or enjoy it on a bed of rice.

### **RICE AND FLATBREAD**

Explore the harmonious interplay of rice and flatbreads. Each is meticulously prepared to put you on an unforgettable culinary journey.

### **BASMATI RICE ROYALE**

### **SAFFRON CASHEW RICE**

### **JEERA RICE**

### **BUTTER NAAN**

### **TANDOORI ROTI**

### **GARLIC NAAN**



## DESSERTS

### PAAN COCONUT LADDOO

Discover a modern classic in our paan coconut laddoo, fusing betel leaf with tropical coconut for a refreshing and innovative dessert.

## DRINKS

### Selection of Signature Drinks

#### MANGO LASSI

#### MILK CHAI

#### BLACK LEMON TEA



## CATERING PRICE

**LARGE TRAY: SERVES 30**  
**MEDIUM TRAY: SERVES 20**

**BUTTER CHICKEN**

**GOAT BIRYANI**

**CHICKEN BIRYANI**

**GOAT CURRY**

**DAAL MAKHANI**

**MATAR PANEER**

**PALAK PANEER**