

ROMANTIC BEACH DINNER INDIAN MENU

Starter

1. VEG: ALOO PANEER PORCUPINE - PATTIES OF COTTAGE CHEESE AND POTATOES WITH CORIANDER & CUMIN, CRUSTED WITH PAPPAD & CHAAT MASALA, SERVED WITH GREEN CHUTNEY

OR

2. NON-VEG: INDIAN CHICKEN FRY - INDIAN SPICE MARINATED FRIED CHICKEN SERVED WITH TOMATO CHUTNEY

Soup

1. VEG: TAMATAR KA SHORBA - SPICED TOMATO SOUP INFUSED WITH CUMIN, CORIANDER AND CURRY LEAF, FINISHED WITH CREAM

OR

2. NON-VEG: CHICKEN MULLIGATAWNY - CURRIED CHICKEN & YELLOW LENTIL SOUP FLAVOURED WITH COCONUT & LEMON, GARNISHED WITH RICE AND CHOPPED APPLE

Main Course

1. VEG: VEGETABLE KOFTA YELLOW GRAVY - MIXED VEGETABLE & INDIAN CURD CHEESE BALLS IN A TOMATO BASED CASHEW NUTS - TURMERIC PAST GRAVY, SERVED WITH WHOLEMEAL CHAPATTI AND VEGETABLE RICE PULAO

OR

2. NON-VEG: LAMB SAAGWALA - LAMB TENDERLOIN COOKED IN MILDLY PICED CREAMY SPINACH GRAVY SERVED WITH PHULKA & PARATHA (INDIAN FLATBREAD)

Dessert (Eggless)

1. PISTACHIO KULFI - REDUCED MILK FLAVOURED WITH SAFFRON AND ALMONDS, ACCOMPANIED WITH CARROT HALWA

OR

2. GLAB JAMUN - DEEP-FRIED SPONGY MILKY BALLS SOAKED IN ROSE WATER FLAVOURED SYRUP, SERVED WITH HOMEMADE COCONUT ICE CREAM