

WORKING LUNCH MENU

SALAD

SPROUTS

(Assorted sprouts in lemon dressing)

ALOO CHAAT

INDIAN FARMHOUSE SALAD

(Cucumbers, tomato & carrots tossed with chaat masala & lemon juice)

PINAPPPLE RAITA / BOONDI RAITA

LACCHA PYAZ, SIRKA PYAAZ, LEMON WEDGES, HARI MIRCH

ACHAR, PAPAD & CHUTNEY

SOUPS

TOMATO & BASIL SOUP

MAIN COURSE

MURG TIKKA IN KASURI METHI MAKHANI GRAVY

(Chicken cooked in tomato gravy, and laced sinfully with cream and butter finished with kasuriMethi)

DAHI WALA GOSHT

(Mutton cooked on slow fire with curd in ajwaini tarka and roasted with freshly made onion paste, finished in traditional Indian spices)

MATAR PANEER

WORKING LUNCH MENU

SUBZI MILONI

DAL TADKA

(Lentils boiled & tempered with cumin seeds)

SUBZ PULAO

EARTHEN OVEN BAKED INDIAN BREADS

NAAN

PARANTHA - Chilli flakes Layered dough

ROTI - Tandoori roti Missi roti

DESSERTS

VANILLA ICECREAM

CHEENA PAYESH

(Soft Bite Size Milk Cake Balls In Rich Milk With Dry Fruits)

GULAB JAMUN