



Diwali

MENU

FRESH & FLAVORFUL

Tandoori Chicken Caesar Salad (D) | Burrata & Tomato Salad with Basil (D, V) | Kachumber Salad (V) | Greek Salad (V, D) | Quinoa & Channa Chaat Salad (V) | Beetroot & Orange Salad (V, M) | Hummus with Crispy Bread (SE, V, G)

DIWALI WARMTH

Dal Shorba (V) | Cream of Tomato Soup (D, C)

INDIAN CLASSICS

Butter Chicken in a Rich Tomato & Aromatic Spice Gravy (D, N, G) | Lamb Rogan Josh (G, D) | Shahi Paneer Makhani: Cottage Cheese in a Buttery Tomato & Cashew Sauce (D, N) | Vegetable Biryani: Fragrant Basmati Rice Layered with Garden Vegetables, Saffron & Aromatic Spices (D, V, N) | Adrak Aloo Gobi: Roasted Potatoes & Cauliflower Finished with Fresh Ginger & Indian Spices (V, D) | Fragrant Basmati Rice Tempered with Cumin Seeds Dal Makhani (D, V, N) | Subz Jalfrezi (D, V) | Vegetable Korma (D, N)

FROM THE TANDOOR

Garlic Naan & Tandoori Roti (D, V, G) | Indian Chaat: Pani Puri, Papdi Chaat & Aloo Tikki (D, G, V)

FROM THE FLAME

Tandoori Live Station: Chicken Tikka & Paneer Tikka
Pasta Station: Penne & Spaghetti with Tomato, Pesto & Alfredo Sauces (D, G, E)

GOLDEN MITHAI

Gulab Jamun (D, G, V, N) | Rasmalai (D, G, V, N) | Jalebi with Rabri (D, G, V) | Mango Cheesecake (D, G, E) | Chocolate Mousse (D, G, E) | Gajar Halwa (D, N) | Fresh Fruit Platter

Allergens: Gluten (G), Nuts (N), Vegetarian (V), Dairy (D), Seafood (S), Vegan (VG), Sesame (SE), Mustard (M), Egg (E), Celery (C)

If you have any allergies, intolerances, and special dietary requirements, please ask for a member of the team to assist you.