

IFTAR MENU

NON-VEGETARIAN

ASSORTED FRIED INDIAN PAPPAD
ASSORTED PICKLES
MINT CHUTNEY, MIX SPICY, PAPAYA, MANGO, AND INDIAN
PICKLES, DATES, DRY NUTS
RAMADAN JUICES, LABAN, SOFT DRINKS, WATER

STARTER

CHICKEN TIKKA AVADHI
BONELESS CHICKEN MARINATED WITH AVADHI SPICES,
COOKED IN TANDOOR

CRISPY FRIED VEGETABLE SAMOSA

MAIN COURSE

QEEMA
INDIAN MUTTON MINCE COOKED IN GREEN SPICES
BUTTER CHICKEN
BONELESS CHICKEN COOKED WITH FRESH TOMATO BUTTERY GRAVY
DAL TDKA
YELLOW LINTELS
BIRYANI RICE
SAFFRON AND GHEE COOKED WITH BASMATI RICE

NAAN/ TANDOORI ROTI
INDIAN BREADS COOKED IN TANDOORI CLAY OVEN

DESSERT
FRUIT SALAD
GULAB JAMUN

IFTAR MENU

VEGETARIAN

ASSORTED FRIED INDIAN PAPPAD
ASSORTED PICKLES
MINT CHUTNEY, MIX SPICY, PAPAYA, MANGO, AND INDIAN
PICKLES, DATES, DRY NUTS
RAMADAN JUICES, LABAN, SOFT DRINKS, WATER

STARTER

CRISPY FRIED VEGETABLE SAMOSA
CHAAT PAPPDI
CRISPY PAPPDI TOPPED WITH SWEET YOGHURT, TAMARIND
AND MINT CHUTNEY

MAIN COURSE

PANEER MIRCH MASALA
COTTAGE CHEESE AND GREEN CAPSICUM COOKED
WITH ONION TOMATO GRAVY
SUBZ MILONI
MIXED FRESH VEGETABLE COOKED IN FRESH SPINACH WITH GREEN SPICES
DAL MAKHNI
CHUTNEY'S BLACK LENTILS SPECIALTY
BIRYANI RICE
SAFFRON AND GHEE COOK WITH BASMATI RICE
BHURANI RAITA
YOGHURT MIXED WITH INDIAN SPICES

NAAN/ TANDOORI ROTI
INDIAN BREADS COOKED IN TANDOORI CLAY OVEN

DESSERT
FRUIT SALAD
GULAB JAMUN