

Patiala

(Set-Menu)

Non Vegetarian

(Pre-Plated)

Appetizers

GILAFI SEEKH

Royal cumin spiced minced lamb skewers coated with peppers

TANDOORI PRAWNS

Prawns marinated with pickling spices and cooked in tandoor

DHANIYA MURG TIKKA

Chicken marinated with fresh coriander seeds, garlic and green coriander leaves

CHICKEN TIKKA

Spicy chicken kebab cooked in tandoor

Main Course

PATIALA LAMB CURRY

Boneless lamb cooked with browned onions, chillies & Indian spices

MURG METHI

Chicken cooked with cashew nut, tomato and fenugreek leaves

DAL MAKHNI

Black lentils slow cooked with butter and tomatoes

MURG BIRYANI

Chicken cooked with finest basmati with saffron on dum

Vegetarian

(Pre-Plated)

Appetizers

TANDOORI PANEER TIKKA

Cottage cheese chunks marinated with carom and yellow chilli powder, roasted in tandoor

DAHI KE KEBAB

Fresh curd cheese mixed with browned onion & coriander.

PALAK ZARDALOO KEBAB

Spinach and apricots patties cooked with garlic finished with desi ghee on a griddle

BEETROOT SHAMMI

Beetroot patties tossed with royal cumin, garam masala & cooked on griddle

Main Course

PATIALA SHAHI PANEER

Tandoor cooked paneer simmered in silken tomato curry with fenugreek leaves

ALOO GOBHI UDAIGIRI

Cauliflower and potatoes tossed with curry leaf flavoured masala, tangy and spicy

DAL MAKHNI

Black lentils slow cooked with butter and tomatoes

SUBZ BIRYANI

Vegetables cooked with finest basmati on dum

Accompanied with

(STEAM RICE / RAITA / GREEN SALAD)

Assorted Bread Basket

(NAAN / TANDOORI ROTI / GARLIC NAAN / BUTTER NAAN)

Dessert

GULAB JAMUN

Sweetened reduced milk and flour dumplings

PISTACHIO KULFI

Freshly ground pistachio mixed with reduced milk and frozen

Fixed Price | Non-Vegetarian: 199 AED | Vegetarian: 189 AED

Prices are inclusive of 7% Municipality fees and 5% VAT
Above dishes may contain allergens such as nuts, seeds and gluten