

USHNA RAMADAN SET MENU MENU

ASSORTED DATES,
FRESH & DRY FRUITS

DAL KA SHORBA

MASALA PURI, GRAM VERMICELLI PUREE OF MIXED
LENTILS TEMPERED WITH CURRY LEAVES AND GARLIC

CHOOSE YOUR CHAAT

BOMBAY DAHI PURI

HOLLOW PASTRY BALLS FILLED
WITH TANGY SAUCE & SWEET YOGHURT

KEEMA SAMOSA

LAMB MINCE & PEAS WRAPPED IN CRISPY PASTRY

PANJABI SAMOSA

POTATOES & GREEN PEA SAMOSA

CHOOSE YOUR MAIN

LAMB ROGAN GOSH

LAMB SLOW COOKED WITH AROMATIC SPICES

PANEER LABABDAR

COTTAGE CHEESE, FRESH GINGER,
ROASTED ONIONS, TOMATO & CHEESE SAUCE

OLD DELHI BUTTER CHICKEN

SLOW COOKED TANDOORI CHICKEN,
MAKHANI SAUCE, DRIED FENUGREEK & INDIAN SPICES

CHOOSE YOUR BIRYANI

MURGH ZAFRANI

AWADHI GOSHTI

SUBZ HYDERBADI

DESSERT

KUNAFI GULAB JAMUN

MILK DUMPLINGS COOKED IN SYRUP,
SERVED WITH MILK RABDI
