



BLOCKBUSTERS

TICKET

FIVE COURSE MAHARAJA MENU (NON-VEGETARIAN) \$ 40 PER PERSON

FIRST	MURGH YAKHANI SHORBA	Chicken stock and spices served with small kurkuri bread
SECOND	AFGHANI CHAPLI KABAB	Minced lamb lightly spiced kabab, served with fresh pear, avocado, walnuts and greens
THIRD	TANDOORI KHAZANA	Tiger shrimp, lamb chops, murgh malai kabab, murgh reshmi kabab, served with baby rosemary naan
	GREEN GODDESS SORBET	Sorbet made with Grapes, ginger, lemon juice
FOURTH	CHICKEN TIKKA MASALA	Chicken spices and tomato gravy, served with vegetable of the day, dal, goat biryani, raita and assortment of breads
FIFTH	CHEF'S SPECIAL DESSERT PLATTER	A selection of desserts

FIVE COURSE MAHARAJA MENU (VEGETARIAN) \$ 35 PER PERSON

FIRST	GOAN CALDO VERDE SOUP	Portuguese green soup with cauliflower and potato, served with small kurkuri bread
SECOND	SHENYANG MANCHURIAN CAULIFLOWER	Crispy cauliflower in a spicy chili garlic sauce, served with fresh pear, avocado, walnuts and greens
THIRD	TANDOORI KHAZANA	My tandoori mushroom, subze lotus seekh kabab, dudhiya tikka, broccoli, served with baby rosemary naan
	GREEN GODDESS SORBET	Sorbet made with Grapes, ginger, lemon juice
FOURTH	QASR –E – PUKHTAN	Paneer cubes in silky tomato gravy, served with vegetable of the day, dal, jackfruit biryani, raita and assortment of breads
FIFTH	CHEF'S SPECIAL DESSERT PLATTER	A selection of desserts