

CHEF'S SPECIAL 24

Tandoori Lobster

Seasoned lobster tail partially off the shell baked in a tandoor served with seasonal vegetables

KP Chicken

Chicken medallions stuffed with spinach, cottage cheese and almonds topped with a malai sauce

Spiced Lamb Shank

Slow roasted in whole spices

Catch Of The Day

Fresh Whole fish topped with a fiery Szechuan sauce

Costal Shrimpster Masala

Lobster tail and tiger shrimp simmered in a coconut base sauce

Mix Grill

Assortment of our tandoori specialty dishes

POULTRY 16

Chicken Tikka Masala Succulent chicken tikka cooked in a rich tomato sauce

Bhuna Curry Chicken cooked with caramelized onions and freshly ground spices

Chicken Chettinad A traditional south Indian chicken curry with house spices

Awadhi Chicken Korma Chicken simmered in a mild yogurt, saffron, cashew nut based sauce

Chicken Saag Boneless pieces of chicken folded in ground spinach

LAMB 18

Lamb Rogan Josh Lamb cubes cooked with onions, tomatoes and aromatic spices

Lamb Vindaloo Lamb and potatoes in a fiery sauce of red chillies and spices

Lamb Nilgiri Korma Lamb cooked with spiced coriander, mint and coconut sauce

Madras Pepper Lamb Lamb cooked with curry leaves and ground spices

Kadhai Gosht Lamb simmered with peppers, onions and ground spices

SEAFOOD

Goan Fish Curry 18

Fillet of fish simmered in a tangy coconut based sauce

Malabar Fish 18

Fish fillet cooked in onion tomato sauce, with whole red chillies and curry leaves

Saffron Shrimp 18

Shrimp simmered in a cashew nut based sauce, flavored with saffron

Shrimp Moliee 18

Shrimp gently poached in coconut based spiced sauce

Chettinad Crab Curry 20

Lump crab cooked with curry leaves, chettinad spices

VEGETARIAN 14

Channa Masala Chick peas cooked in a blend of aromatic spices

Bhindi do Pyaza Okra tossed with onions, tomatoes and ground spices

Aloo Gobi Matar Potato, cauliflower and green peas cooked in onion tomato sauce

Paneer Tikka Masala Cubes of cottage cheese cooked in a rich tomato sauce

Dal Palak Medley of yellow lentils cooked with fresh spinach

Baingan Hyderabad Baby eggplant in a spiced tangy peanut, coconut sauce

Palak Paneer Cubes of cottage cheese folded in ground spinach

Kerala Aviyal Mixed vegetable cooked with curry leaves mustard seeds and coconut milk

Paneer ke Kofta Shredded cottage cheese dumplings in a cashew based sauce

Dal Makhani Mixed lentils simmered with onions, tomatoes and spices

RICE

Basmati Rice Steamed aromatic long grain rice 5

Spinach Rice Basmati rice tossed in baby spinach 10

Vegetable Biryani Basmati rice cooked with vegetables 14

Chicken Biryani Chicken cooked with basmati rice 16

Lamb Biryani A traditional Hyderabad lamb biryani 18

Shrimp Biryani A Goan style biryani cooked with coconut milk 18

BREADS & SIDES - Freshly Baked To Order

Naan Tandoori baked light bread 5

Roti Tandoori baked whole wheat bread 5

Garlic Naan White flour bread flavored with garlic 6

Peshwari Naan Stuffed with dry fruits and nuts 6

Aloo Paratha Potato stuffed in a whole wheat bread 7

Cheese or Onion Kulcha Stuffed with shredded cheese / onions 6

Lachha Paratha Multi Layered whole wheat bread 6

Papadums 3

Mixed Pickle 3

Mango Chutney 3

Raita 4

Trio of Chutneys 7

KURRY
PAVILION