

CHRISTMAS MENU

TWO COURSE €35PP & THREE COURSE € 40 PP

(Poppadum and Dips (7))

CHICKEN TRIO

7, 8, 10

HARYALI CHICKEN TIKKA /ACHARI CHI TIKKA /PEPPER CHICKEN SERVED WITH MINT & MANGO CHUTNEY

LAMB DUO

7

LAMB CHOP & LAMB SEEK KEBAB SERVED WITH MINT & MANGO CHUTNEY

FLASH-FRIED PRAWNS

2, 7

TOSSED WITH CHILLI, LEMON, ASSORTED AROMATIC SPICES & SCALLIONS

TANDOORI SALMON

4, 7

SALMON MARINATED & COOKED IN TANDOOR, ACCOMPANIED BY A GARLIC, TOMATO & CHILI CHUTNEY

PANEER SKEWER

3, 6, 7

MARINATED COTTAGE CHEESE COOKED IN A TANDOORI OVEN WITH ONION, BELL PEPPERS, TOMATO AND ACCOMPANIED WITH MINT CHUTNEY.

(All mains served with side of Pilau rice (7) and choice of naan (3, 7))

ASSORTED KOFTA CURRY

7

SOFT, CRISPY ASSORTED FRITTERS COOKED WITH HOMEMADE RICH VELVETY CURRY SAUCE.

TANDOORI BUTTER CHICKEN

7, 8

MARINATED & CHARCOAL OVEN BROILED CHICKEN BREAST COOKED WITH A SPICE-INFUSED RICH TOMATO BASED CURRY SAUCE CONTAINING ALMOND, COCONUT & CREAM.

MIX SIZZLER

2, 7, 10

ON BONE CHI. PATANGA, CHI. TIKKA, LAMB SEEKH KEBAB, SPICY PRAWN SERVED ON SIZZLING PLATTER WITH CURRY SAUCE ON SIDE.

SEAFOOD VARTHA KOZHAMBU

2, 10, 14

CLAMS, PRAWN & MUSSELS TEMPERED WITH CURRY LEAVES, MUSTARD SEEDS, AND CHILI, FLAVOURED WITH SPECIAL SPICES & FINISHED WITH COCONUT MILK.

TAWA LAMB

3, 7

SLOW COOKED TENDER LAMB SERVED ON BED OF SEASONED BEL PEPPERS AND ONION SALAD.

(Christmas Special Masala Chai (7))

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

7

KULFI SANDWICH

7

(MANGO FLAVOURED ICE CREAM COVERED IN FRESH COTTAGE CHEESE SPONGE SOAKED IN BRANDY)

BAILEYS COFFEE

7

(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupine (14) Molluscs