

**Set menu 1**  
**345 SAR**

**Starter**

**Jhinga Tomatari Shorba**

Prawn-tomato and bell pepper soup, served with masala crab cake

**Tandoori lobster, Mirchi Jingha, Tandoori Machli, Tawa Fish**

**Main Course**

**Jhinga Bhuna**

Prawn braised in onion-chili masala and lemon

**Murgh Makhni**

Morsels of chicken tikka simmered in a buttery tomato sauce flavored with kasoori methi

**Fish Biryani**

Dum-cooked fish with biryani rice flavored with homemade spices and fresh herbs

**Saag Paneer**

Cottage cheese in creamed spinach, flavored with garlic & cumin

**Dal Makhni**

Slow-cooked black lentils, a specialty of North-West India

**Assorted tandoori bread**

**Dessert Platter**

**Chocomosa, Gulab Jamun with rabdi, Saffron Kulfi**

The beverage is not included.

VAT with Riyals Saudi in are Prices

كل الاسعار بالريال السعودي شاملة الضريبة

Please let us be aware of any allergies or dietary requirements you may have

**Set Menu 2**  
**299 SAR**

**Starter**

**TomatoShorba**

Tomato-bell pepper shorba infused with roasted cumin & coriander  
**Mirchi Jingha, Tamatri Murg, Achari Seekh kebab, Cheese Samosa chaat**

**Main Course**

**MurghMakhni**

Morsels of chicken tikka simmered in a buttery tomato sauce flavored with kasoori methi

**Dum Parda Biryani**

Aromatic lamb biryani with saffron & almonds

**Gobi Manchurian**

Street-style cauliflower stir-fry with spring onion

**Dal Maharani**

Slow-cooked black lentils, a specialty of North-West India

**Assorted tandoori bread**

**Dessert Platter**

**Kasaer Phirni, Gulab jamun & Peanut kulfi**

The beverage is not included.

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**Set menu 3**  
**258.75 SAR**

**Starter**

**Lentil Shorba**

Delicate lentil soup infused with fresh coriander & spring onion  
**Mirchi Jings, achari seekh kebab, murg tikka**

**Main Course**

**MurghMakhni**

Morsels of chicken tikka simmered in a buttery tomato sauce flavoured with kasoori methi

**DumLambBiryani**

Aromatic biryani of lamb with saffron & almonds

**Tadka Dal**

Yellow lentils tempered with caramelized garlic & cumin

**Assorted tandoori bread**

**Dessert Platter**

**Carrot Halwa, Gulab Jamun. Saffron Kulfi**

The beverage is not included.

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**Set Menu 4 (Vegetarian)**  
**207 SAR**

**Starter**

**TomatoShorba**

Tomato bell pepper soup infused with roasted cumin & coriander  
**Methi malai broccoli, gobi manchurian, aloo chaat**

**Main Course**

**Sabzvillayatibiryani**

International vegetables cooked in dum with biryani rice flavored with homemade spices

**Paneer Mirch Masala**

Indian cheese cooked with peppers & baby corn in pickle-flavored gravy

**Dhingri Mutter**

Assorted mushrooms slow-cooked with green peas

**Dal Maharani**

Slow-cooked black lentils, a specialty of North-West India

**Assorted tandoori bread**

**Dessert Platter**

**Kaser Phirni, Gulab Jamun, Carrot Halwa**

The beverage is not included.

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