



DINNER MENU

STARTERS

DAWAT -E- SHAHAJHAN

Chef testing mix meat platter of chicken lamb and seafood kebab

Or

BEGUM BAHAR

Chef testing mix veg platter of mushroom, cottage cheese and baby corn

MAIN COURSE

(Choose three options from the below sets)

MUTTON ROGAN JOSH

Succulent lamb pieces cooked with Indian spices in aromatic and rich gravy

Or

PANEER MAKHANI

Cottage cheese cooked with onion tomato gravy and finished with butter and cream

AND

BUTTER CHICKEN

Boneless chicken cooked in tomato gravy and finished with butter and cream

Or

DUM ALOO KASHMIRI

Handpicked baby potato cooked with exotic Kashmiri spices

AND

MURG DUM BIRYANI

Saffron infused basmati rice cooked with spice marinated chicken and dum cooked

Or

GOSHT DUM BIRYANI

Dum cooked basmati rice and baby lamb with exotic spices

Or

VEG DUM BIRYANI

Garden fresh vegetable and aromatic rice cooked on dum

AND

BHUNA SAAG

Sauteed spinach finished with butter and burned garlic

Or

DAL BUKHARA

Black lentil simmered overnight on slow fired finished with cream, Chefs signature dish

ASSORTED INDIAN BREAD

DESSERT

SHAHED-E- JAM

Dumpling made from milk solids soaked in sugar syrup

Or

CHENI KI ASHRFIYA

Coin size milk cake soaked in sweetened milk and dry fruits

Dinner Menu is for N9,000, VAT, Service and Drinks not included. Payment must be with a VISA card or VISA QR only.