



## LUNCH MENU

*SAR 149 per person*

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

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Aloo Chaat, Tamarind, Sev (M, V) 130 Cal

or

Patiala Fried Chicken, Imli & Mint (M) 464 Cal

—  
Kid Goat Methi Keema, Salli, Pao (M, E, G) 271 Cal

or

Tandoori Broccoli, Chilli & Green Mango Raita (M, V) 294 Cal

or

Goan Cafreal Nile Perch Tikka, Tomato Chutney (M, N) 474 Cal

—  
Chicken Butter Masala (M, N) 474 Cal

or

Methi Malai Mutter Paneer (M, V) 276 Cal

or

Goan Prawn Curry (C, M) 292 Cal

*Served with:*

Basmati Rice (Vg) 184 Cal or Bread Basket (G, M, E) 585 Cal

Add: Tandoori Masala Lamb Chop, Walnut Chutney (N, M) 186 Cal SAR 65

Add: Lasooni Wild Tiger Prawn, Red Pepper Chutney (C, M) 488 Cal SAR 60

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Add: Bengali Angoori Rasmalai, Pistachios & Rose (M, N, V) 343 Cal SAR 55

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements.

An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium

\*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in SAR and inclusive of 15% VAT



Scan the code to identify high salt items and the time required to burn calories.