



## RAMADAN FEAST MENU

*SAR 235 per person*

Includes Welcome Mocktails

Pappadum Selection, Tomato Kalongi Chutney,  
& Nimbu Achari Raita (M, G, V, Md) 112 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 126 Cal

Potli Vegetable Samosa, Saunth Chutney (G, M, V) 183 Cal

Aloo Chaat, Tamarind, Sev (M, V) 132 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 144 Cal

Kid Goat Methi Keema, Salli, Pao (M, E, G) 272 Cal

Dum Lamb Biryani (G, M, S, N, E) 362 Cal

Goan Prawn Curry (M, C) 192 Cal

or

Chicken Butter Masala (M, N, Md) 262 Cal

Served with: Dal Lasooni (M, V) 102 Cal, Bread Basket (G, M, E, V) 372 Cal

Gold Leaf Badami Kheer (M, N, G, V) 286 Cal

or

Gulab Jamun & Cardamom Mawa Rabri (M, G, N, V) 343 Cal

(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.

\*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