



## LUNCH MENU

*SAR 175 per person*

*Available from Thursday to Saturday*

Pappadum Selection, Tomato Kalongi Chutney, Nimbu Achari Raita  
Mint & Coriander Chutney (M, G, V, Md) 187 Cal

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

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat (M, N, V, Md) 165 Cal

*or*

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (E, M, Md) 217 Cal

*or*

Ajwaini Fish Tikka, Tomato Chutney (M, F, Md) 162 Cal

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

*or*

Chana Masala, Pyaz Kulcha (G, E, V) 212 Cal

*or*

Goan Prawn Curry (C, M) 146 Cal

*or*

Sabzi Tawa Pulao (V, M) 396 Cal

Served with: Dal Maharani (M, V) 285 Cal & Saag Makai (M, V) 118 Cal

Bread Basket (G, M, E, V) 1170 Cal

*or*

Basmati Rice (Vg) 184 Cal

*Add Dessert SAR 30*

Saffron Pistachio Kulfi Falooda (M, N, E) 432 Cal

*or*

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