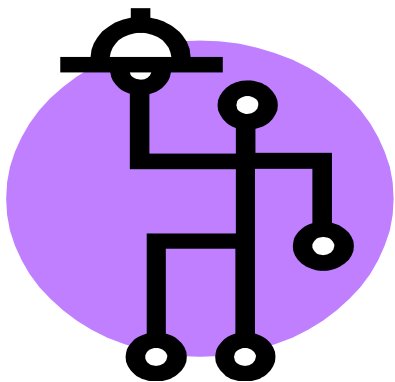




Chicken Tikka Masala

Free range chicken breasts bar-be-cued in the tandoori oven and cooked in a smooth, aromatic curry sauce



This very popular dish has taken over England so overwhelmingly that more than twenty tons, according to a British trade magazine, of this preparation is being sold through the restaurants and super markets every month!

Anglo-Indian in nature, the origin of this dish is attributed to master chefs of British Raj in India. It contains three great tastes of Anglo-Indian cuisine in one — barbecue flavor from the clay oven roasting, smooth cashew paste for mildness and traditional Indian taste from fresh vine ripened tomatoes, purple onions and several aromatic spices. The breast pieces of naturally grown, free range Napa Valley chicken are marinated overnight in a spiceful saffron, yoghurt, garlic, ginger base marinade. The marinated chicken breast chunks are skewered and baked in the clay oven to impart a distinct smoky flavor. Finally, the roasted chicken cubes are added to a specially prepared masala gravy of cashew paste, tomatoes, red onions, garlic, ginger, saffron, cardamoms, white pepper and *shah jeera* cumin, cloves, cinnamon, star anise powder.

Served with Basmati rice, salad, baked lentil cracker papadum, daal and mint chutney.

12

Suggested Bread (charged extra):
Garlic Naan



Coorgi Roast

Prime Quality pork rack and ribs marinated and barbecued in South India's Coorgi region style



Coorg, the spice and coffee belt of South India's Karnataka State has its very own and distinguish cuisine. Unlike the rest of South India, pork dishes here are very popular and consumed more often. After several trials and approved tastings by our patrons we offer this prime quality spareribs and rack of pork dish to all our guests.

The pork rack and spareribs are kept marinated for over twenty four hours in a mix prepared with seven roasted and ground spices, plain yogurt, paste of raw papaya, rock salt and black peppers. When ordered, we skewer one large piece of rack and ribs and slow cook in the clay oven in three steps to seal all the flavors. Served on a sizzler with spice tempered bowl of daal, Basmati rice, mint chutney and salad.

12

Suggested with any Naan Bread of the day
(charge extra)

this a-la-carte dish with basmati rice or any Naan Breads or Paratha breads of your choice from the main menu (charged extra)





Tandoori Prawns

Marinated Colossal Prawns Barbecued in the Tandoori Clay oven marinated



Tandoori cooking, which has traditionally been only for breads, meats and poultry, is now being used for seafood all over India. Several years ago, Silversands, a coastal resort near the historic town of Mahabalipuram in South of India, your host was served with the sizzling platter of jumbo size prawns baked in the tandoori oven.

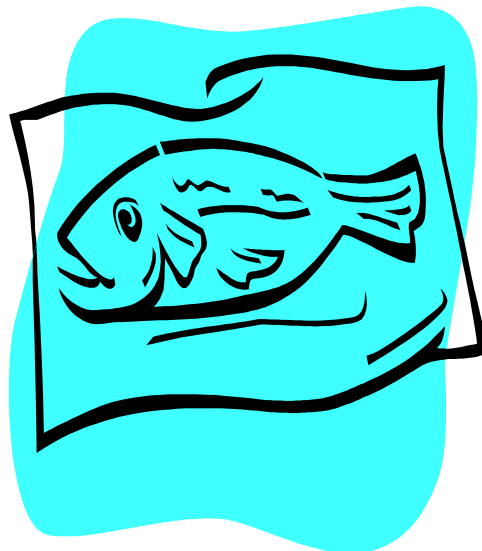
That taste and presentation of the tandoori prawns are main inspiration to prepare this dish, for the gourmand patrons. Hard to find, colossal size prawns (Known as scampi also) were marinated overnight in the mix of fresh ginger & garlic paste, roasted cumin and coriander powder, Kashmiri red peppers, lemon juice, fresh mint paste, malt vinegar, rock salt, homemade yoghurt and garam masala blend of over eighteen roasted spices, Long metal skewers are passed through the prawns and baked in the tandoori oven when ordered. Served with Basmati rice, salad, baked lentil cracker papadum, daal and mint chutney.

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Suggested with any Naan Bread of the day
(charge extra)

Tandoori Salmon

Fillet of fresh Atlantic Salmon marinated overnight & baked in tandoori clay oven



Fresh fillets of prime quality, Atlantic Salmon fish were marinated overnight in the mix of fresh garlic paste, ginger paste, red onions paste, roasted cumin powder, paprika, lemon juice, malt vinegar, rock salt, homemade yoghurt and our own *garam masala* blend of over eighteen spices. Long metal skewers are passed through the fish cubes and baked in the tandoori oven when ordered. Served on a sizzler with spice tempered bowl of daal, Basmati rice, mint chutney and salad.

14

Suggested with any Naan Bread of the day
(charge extra)

Enjoy this a-la-carte dish with basmati rice or any Naan Breads or Paratha breads of your choice from the main menu (charged extra)



Jaipurí Lamb Chops

Rack of fresh lamb marinated in saffron, herbs and pomegranate mix and baked in Tandoori oven.

Specialty: Jaipur, India



Rajasthan - the vibrant desert state of Northwest India - is world renowned for its palaces, mansions, fairs and colorful fabrics. In many cities of this state it's hard to discriminate between the architecture and construction of the large palaces and most ordinary homes. At every step and corner you would find antiquity co-existing, care-free, among the Royals and poor. High tourist traffic and interest in this state has forced many former royal families to convert their forts into hotels and, with it came out the local cuisine! The rack-of-lamb ribs are marinated in the mix of pomegranate juice, hung yoghurt, paste of cashews, saffron, raw papaya paste, a specially prepared mix of over two dozen herbs and spices. Served with premium Basmati rice, curry sauce, salad and mint chutney.

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Most people prefer lamb when it's medium-rare or medium, but lamb is also delicious when cooked well-done. Whichever way you prefer, please let us know when you place order.

Pukhta Muragh Biryani

Free-range chicken cooked with premium basmati rice and over two dozens spices and herbs



The original Biryani recipe could have come from Persia via Afghanistan to North India along with Invaders in the thirteenth century. We know the history little better during 1800 to 1900. During Mughal empire, Lucknow in the North was known as Awadh, giving rise to Awadhi Biryani. In 1856, British deposed the Nawab or King of Lucknow in Calcutta giving rise to another version of Biryani called Calcutta Biryani with slightly different ingredients and spices. Needless to say it was a royal dish for the kings and Nawabs of that era.

The secret of preparing this dish is in the technique called "dum" of cooked for long under pressure on low heat. We have adapted the cooking method of Lucknow style with the spice combination of Hyderabad in the South and the final finishing method of Delhi's Mughals. The basmati rice is half boiled using whole spices and kept aside. The base is prepared with vine-ripened tomatoes, red onions, ginger, garlic, homemade yogurt, black peppers, raisins, saffron, cardamoms, cinnamon, cloves, bay leaves, chopped mint and the essence of screw-pine flower called Kewara and a special blend of about 24 different roasted and ground spices. The chicken (or other meats/seafood) chunks are added to this base until tender and then the half boiled basmati rice are added to it. The cooking vessel is sealed with a heavy lid to provide 'dum' on a low heat to let cook under its own steam.

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Other Biryani Options:

Lamb add \$2

Salmon Fish add \$4

Prawn add \$5

Vegetables with Paneer (same)

