



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Indian Menu



Appetizers

North Indian Appetizers

Vegetarian Appetizers

Pakorras

Chickpea flour (besan), Mixed vegetables (potatoes, onions, spinach), Indian Spices, Salt, chili powder, oil

Paneer Tikka

Cubes of paneer (Indian cottage cheese) marinated in spiced yogurt and grilled in a tandoor or oven, often served with mint chutney

Hara Bhara Kabab

A vegetarian kabab made from spinach, green peas, and potatoes, seasoned with spices, and shallow-fried to golden perfection

Stuffed Aloo Tikka

Potatoes hollowed out, stuffed with spiced paneer or dry fruits, and grilled or pan-fried

Vegetable Seekh Kebabs

Spiced vegetable mixture (carrots, beans, and potatoes) shaped onto skewers and grilled

Dal Chilla Rolls

Thin lentil pancakes filled with spiced paneer or vegetables, rolled and sliced elegantly

Non-Vegetarian Appetizers

Chicken Tikka

Boneless chicken pieces marinated in a spiced yogurt mixture, then grilled in a tandoor

Mutton Seekh Kebabs

Minced lamb or mutton mixed with spices and herbs, shaped onto skewers, and grilled

Tandoori Prawns

Jumbo prawns marinated in a mix of yogurt, spices, and mustard oil, then grilled or baked

Galouti Kebabs

Soft and melt-in-the-mouth lamb kebabs, flavored with exotic spices, originating from Lucknow

Fish Amritsari

Fish fillets coated in spiced gram flour batter and deep-fried, served with a sprinkle of chaat masala



Chaat-Based Appetizers

Aloo Tikki Chaat

Crispy potato patties topped with yogurt, tamarind chutney, green chutney, and chaat masala

Dahi Puri

Mini puris filled with spiced potatoes and yogurt, garnished with chutneys and sev

Papdi Chaat

Crisp papdis topped with boiled chickpeas, yogurt, chutneys, and a sprinkle of spices

Paneer Pakora Chaat

Paneer fritters served with yogurt, chutneys, and masalas for a unique twist

Bread-Based Appetizers

Mini Stuffed Kulchas

Bite-sized stuffed breads with fillings like paneer, potatoes, or mixed vegetables, served with dips

Roomali Roti Rolls

Thin, soft rotis rolled with fillings of spiced chicken, lamb, or paneer, cut into bite-sized pieces

West Indian Appetizers

Vegetarian Appetizers

Dhokla (Gujarat)

Soft, spongy steamed cakes made from fermented rice and chickpea flour, garnished with mustard seeds, curry leaves, and green chilies

Kanda Bhajiya (Maharashtra)

Crispy onion fritters spiced with green chilies and turmeric, served with tangy tamarind chutney

Patra (Gujarat)

Colocasia leaves layered with a spiced gram flour paste, rolled, steamed, and shallow-fried for a crunchy texture

Sabudana Vada (Maharashtra)

Deep-fried fritters made from sago pearls, mashed potatoes, and peanuts, often served with a sweet yogurt dip

Rajasthani Dal Baati Bites

Miniature baatis (wheat dough balls) served with spiced lentil dip (dal) and a drizzle of ghee

Thepla Rolls (Gujarat)

Thin spiced flatbreads rolled with a tangy vegetable or yogurt-based filling, sliced for elegant presentation

Stuffed Mirchi Bajji (Rajasthan)

Large green chilies stuffed with spiced potato or paneer filling, dipped in gram flour batter, and fried

Moong Dal Kachori (Rajasthan)

Crispy, flaky pastry stuffed with spiced lentil filling, served with tamarind or mint chutney

Non-Vegetarian Appetizers

Kolhapuri Chicken Tikka (Maharashtra)

Spicy chicken marinated in Kolhapuri masala, skewered, and grilled to perfection

Mutton Samosa (Gujarat)

Crisp triangular pastries filled with a spiced minced mutton mixture, served with mint chutney

Rajasthani Laal Maas Skewers

Tender pieces of mutton marinated in fiery red chili paste and spices, grilled or roasted

Goan Prawn Rissóis

Portuguese-style pastry filled with creamy prawn stuffing, crumb-coated, and fried

Fish Koliwada (Maharashtra)

Fish fillets marinated in a tangy spiced batter and deep-fried for a crispy finish, served with lemon wedges

Tandoori Crab Cakes (Coastal Maharashtra)

Crab meat mixed with spices, shaped into cakes, and grilled or baked

Goan Chorizo Puffs

Flaky puff pastry stuffed with spicy Goan chorizo sausage, baked until golden

Chaat and Snack-Based Appetizers

Sev Puri (Maharashtra)

Crisp puris topped with diced potatoes, onions, chutneys, and crunchy sev, garnished with coriander and pomegranate seeds

Ragda Pattice (Maharashtra)

Potato patties served with a spicy white pea curry, topped with chutneys and crispy sev

Dabeli (Gujarat)

Spiced potato mixture stuffed into a small bun, garnished with pomegranate seeds and sev

Rice-Based Appetizers

Mini Handvo (Gujarat)

Savory rice and lentil cakes flavored with sesame seeds and spices, served as bite-sized portions

Masala Bhaat Balls (Maharashtra)

Spiced rice balls made with masala bhaat (spiced rice), coated in breadcrumbs, and deep-fried



Main Course

North Indian

Tandoori Chicken

Chicken (marinated in yogurt), Indian Spices, Lemon juice, garlic, ginger, chili

Butter Chicken

Creamy, tomato-based chicken curry flavored with butter and spices, served with naan or basmati rice

Paneer Butter Masala

Cottage cheese cubes in a rich, creamy, and mildly spiced tomato gravy

Rogan Josh

A flavorful mutton curry cooked with yogurt, spices, and a signature red chili paste from Kashmir

Dal Makhani

Slow-cooked black lentils and kidney beans in a creamy tomato-based gravy

Biryani (Lucknowi or Delhi-style)

Aromatic basmati rice layered with marinated meat or vegetables, cooked with saffron and whole spices

Korma (Chicken, Beef, Goat, Lamb, or Paneer)

Choice of protein or paneer, Yogurt, coconut cream, and nuts (almonds or cashews), Indian Spices, Garlic, ginger, onions

Shahi Paneer

Paneer cooked in a luxurious almond and cashew-based gravy

Stuffed Parathas

Whole wheat flatbreads stuffed with potatoes, paneer, or spiced vegetables, served with curd or pickles

South Indian

Hyderabadi Biryani

Fragrant rice layered with marinated meat or vegetables, cooked with saffron and spices, served with raita

Chettinad Chicken

A spicy, peppery chicken curry with coconut and aromatic spices, served with parotta or rice



Vegetable Stew with Appams

A creamy coconut milk-based stew with vegetables, paired with soft, lacy rice hoppers (appams)

Andhra Gongura Mutton

Tangy mutton curry made with sorrel leaves, served with steamed rice

Prawns Moilee

A light, creamy coconut milk curry with prawns, flavored with curry leaves

Sambar and Rice

A tangy lentil-based vegetable stew served with rice, papad, and pickles

Bisi Bele Bath

A spiced rice and lentil dish from Karnataka, flavored with tamarind and ghee

East Indian

Macher Jhol (Bengal)

Light and flavorful fish curry made with mustard oil, tomatoes, and spices, served with steamed rice

Chingri Malai Curry

Prawns cooked in a rich, creamy coconut milk gravy, served with basmati rice

Shukto

A mild, bitter-sweet vegetable medley cooked with mustard paste, served with rice

Kosha Mangsho (Bengal)

A slow-cooked, spicy mutton curry served with luchi (fried flatbread) or basmati rice

Pakhala Bhata (Odisha)

Fermented rice served with fried vegetables, papad, and fish fry

Vegetable Labra

Mixed vegetable curry flavored with panch phoron (Bengali five-spice mix), served with khichuri (spiced lentil rice)

Chhena Tarkari

A curry made with fresh cottage cheese, mustard, and tomato gravy

West Indian



Goan Fish Curry

Tangy and flavorful curry made with coconut milk, tamarind, and fresh fish, served with steamed rice

Gujarati Undhiyu

A mixed vegetable dish cooked with winter vegetables, spices, and fenugreek dumplings, served with puris

Prawn Balchao

A Goan prawn curry with a tangy, spicy tomato base, served with bread or rice

Vaal Nu Shaak

A traditional Gujarati curry made with field beans and served with steamed rice or rotli

Rajasthani Laal Maas

Spicy red chili mutton curry cooked with yogurt, served with bajra roti or steamed rice

Kolhapuri Tambda Rassa

A fiery mutton or chicken curry from Maharashtra, paired with bhakri or rice

Dal Baati Churma

Hard wheat dumplings (baati) served with spiced lentils (dal) and sweet churma (crushed sweetened baati)



Sides

North Indian

Garlic Naan

All-purpose flour (for dough), Yeast, yogurt, and milk, Garlic, butter, and cilantro (for topping)

Butter Naan

All-purpose flour (for dough), Yeast, yogurt, and milk, Butter (for brushing)

Plain Naan

All-purpose flour (for dough), Yeast, yogurt, and milk, Salt, water

Basmati Rice

Basmati rice, Water or stock, Salt and cumin seeds, cardamom

Roti

Whole wheat flour, Water and salt (for dough)

Raita Variations

Boondi Raita: Yogurt with spiced crispy boondi (fried gram flour pearls)

Cucumber Raita: Yogurt with grated cucumber, roasted cumin, and black salt

Pickles (Achaar)

Mango, lime, or mixed vegetable pickles flavored with mustard oil and spices

Dal Makhani

Slow-cooked black lentils in a creamy tomato-based sauce

Paneer Bhurji

Scrambled paneer with onions, tomatoes, and spices

Stuffed Parathas

Flatbreads stuffed with potatoes, paneer, or radish, served with butter or curd

Vegetable Pulao

Aromatic basmati rice cooked with vegetables and spices

Chole

Spiced chickpea curry, often served with puri or rice

Tandoori Vegetables

Grilled seasonal vegetables marinated in yogurt and spices



South Indian

Chutneys

Coconut Chutney: Made with fresh coconut, green chilies, and curry leaves

Tomato Chutney: Tangy chutney made with roasted tomatoes and spices

Sambar

Lentil-based vegetable stew flavored with tamarind and sambar powder

Rasam

A tangy soup-like dish made with tamarind, tomatoes, and spices

Curry Leaves Potato Roast

Crispy fried potatoes flavored with curry leaves and mustard seeds

Avial

Mixed vegetables in a coconut and yogurt-based curry

Pachadi

Yogurt-based sides with vegetables like cucumber or beetroot

Puliyodarai

Tamarind rice flavored with curry leaves and peanuts

Vazhaipoo Vadai

Banana flower fritters served with spicy chutneys

East Indian

Aloo Posto (Bengal)

Potatoes cooked with poppy seeds, mustard oil, and green chilies

Chorchori (Bengal)

Mixed vegetables stir-fried with mustard seeds and panch phoron (five spices)

Shukto (Bengal)

Bitter gourd and mixed vegetables in a mild mustard and milk-based curry

Ghugni

Spicy curry made with yellow peas, often served with puris or rice

Bamboo Shoot Fry (Northeast)

Stir-fried bamboo shoots with mustard oil and spices

Panta Bhat (Odia/Bengali)

Fermented rice served with mustard oil, onions, and green chilies

Steamed Dumplings (Momos)

Thin-skinned dumplings stuffed with vegetables or meat, served with spicy chili sauce

Kasundi

Mustard-based sauce, used as a dip or side for fritters and vegetables

West Indian



Gujarati Kadhi

Yogurt and gram flour-based curry tempered with mustard seeds and curry leaves

Dhokla (Gujarat)

Steamed chickpea flour cakes, lightly spiced and garnished with coriander

Thepla (Gujarat)

Spiced flatbread made with wheat flour, fenugreek, and curd

Kolhapuri Tambda Rassa (Maharashtra)

A spicy red curry, often served as a side with rice or bhakri

Goan Vindaloo

Tangy and spicy curry with pork or vegetables, cooked with vinegar and spices

Rajasthani Gatte Ki Sabzi

Gram flour dumplings cooked in a tangy yogurt-based curry

Dal Baati (Rajasthan)

Hard wheat dumplings served with spiced lentils and ghee

Ragda (Maharashtra)

Spiced white pea curry served with puris or pav



Dessert

North Indian

Gulab Jamun

Deep-fried milk solid balls soaked in rose-flavored sugar syrup

Ras Malai

Soft paneer dumplings soaked in saffron-flavored sweetened milk

Gajar Ka Halwa

A rich carrot pudding made with grated carrots, milk, sugar, and ghee

Phirni

A creamy rice pudding flavored with cardamom and garnished with nuts

Kheer

Traditional rice pudding cooked with milk, sugar, and dry fruits

Balushahi

A flaky, deep-fried pastry soaked in sugar syrup

Kalakand

A soft and grainy milk-based sweet made with condensed milk and paneer

South Indian

Payasam (Kheer)

Rice, vermicelli, or lentil-based pudding cooked with jaggery, coconut milk, and ghee

Mysore Pak

A rich, melt-in-the-mouth sweet made with gram flour, ghee, and sugar

Rava Kesari

Semolina pudding flavored with saffron, cardamom, and garnished with nuts

Coconut Burfi

A fudge-like sweet made with grated coconut, sugar, and cardamom

Banana Appam

Sweet fritters made with ripe bananas, jaggery, and rice flour

Pineapple Sheera

Semolina cooked with pineapple, sugar, and ghee for a fruity twist

Ada Pradhaman

A traditional Kerala dessert made with rice ada (flat flakes), jaggery, and coconut milk



East Indian

Rasgulla

Spongy balls made of chhena (cottage cheese) soaked in light sugar syrup, originating from Odisha and Bengal

Sandesh

A soft Bengali sweet made with chhena and sugar, often flavored with cardamom or mango

Chhena Poda

A baked dessert made with chhena, sugar, and cardamom, originating from Odisha

Mishti Doi

Sweetened yogurt made with caramelized sugar, a Bengali specialty

Nolen Gurer Payesh

Rice pudding made with date palm jaggery, a winter delicacy in Bengal

Patishapta

Rice flour crepes filled with coconut, jaggery, and khoya

Pithe

Dumplings made with rice flour, stuffed with coconut and jaggery, steamed or fried

West Indian

Shrikhand

A creamy dessert made with strained yogurt, sugar, and flavored with saffron and cardamom

Basundi

Thickened milk sweetened and flavored with cardamom and saffron

Modak

Steamed or fried dumplings filled with jaggery and coconut, offered to Lord Ganesha in Maharashtra

Malpua

Sweet pancakes made with flour, sugar, and fennel, often soaked in syrup

Goan Bebinca

A layered pudding made with coconut milk, flour, and sugar, baked to perfection

Aamras

Mango pulp sweetened and served with puris during the summer

Mohanthal

A traditional Gujarati sweet made with gram flour, ghee, and sugar

