



TRADITIONS **IndoCeylon**

Appetizers

Sunheri Jhinga

Prawn marinated with yogurt and saffron flavoured with lemon

Bhatti Ka Murgh

Chicken morsels marinated with Indian spice, cooked in tandoor

Kandhari Paneer Tikka

Cottage cheese filled with prune and pomegranate marinated with yoghurt and chilli

Hara Bhara Kebab

Puffed rice crusted spinach galette filled with fresh mango cooked on griddle

(All the appetizers will be accompanied with mint chutney, onion and lemon)

Soup

Dal Pudhina Shorba

Lentil and mint broth flavoured with Indian spice

Murgh Shorba

Chicken broth flavoured with coriander and Indian spice

Main Course

Chepala Pulusu

Andhra specialty of fish simmered with tomato and chilli flavoured with tamarind

Saag Murgh

Chicken cooked with fresh spinach and onion flavoured with roasted garlic

Rarrha Gosht

Lamb braised with onion and tomato flavoured with mint

Sri Lankan Egg hoppers

Savoury rice crepe cooked with egg and served with coconut chutney

Aloo Gobhi

Potato and cauliflower cooked on dum with onion and tomato flavoured with ginger

Paneer Pasanda

Cottage cheese filled with mint and mango simmered in onion and yoghurt gravy

Dal Makhni

Black lentils enriched with cream and butter

(All the above main courses will be accompanied with Indian bread and steam rice)

Dessert

Traditional Pistachio & Saffron Kulfi

Trio of Phirni

Pistachio/ Saffron/ Gulkand