



# TRADITIONS **IndoCeylon**

## Appetizers

### **Amritsari macchi**

*Fried fish marinated with gramflour and garlic flavoured with carom seed*

### **Laal Mirch Ka Murgh Tikka**

*Chicken morsels marinated with yoghurt and chilli cooked in tandoor*

### **Silbatte ki shaami**

*Minced lamb galette flavoured with Indian spices*

### **Subz shikampuri kebab**

*Pan seared vegetable galettes filled with mango and mint*

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

## Soup

### **Dal Nariyal Ka Shorba**

*Yellow lentil broth flavoured with coconut*

### **Murgh Dhaniya Shorba**

*Chicken and coriander broth flavoured with Indian spices*

## Main Course

### **Fish ambul thiyal**

*Sri Lankan specialty of fish flavoured with goraka served with unpolished rice*

### **Goan Shrimp Curry**

*Goan specialty of shrimp simmered with chilli and coconut milk flavoured with kokum*

### **Chicken Tikka Masala**

*Tandoori cooked chicken simmered with tomato gravy flavored with fenugreek*

### **Roganjosh**

*Lamb braised with onion and tomato flavored with fennel and ginger*

### **Khumb do Pyaza**

*Fresh mushroom cooked with onion flavoured with ginger*

### **Palak Paneer**

*Cottage cheese cooked with fresh spinach flavoured with roasted garlic*

### **Dal Tadka**

*Yellow lentils tempered with onion, garlic and tomato*

## Dessert

### **Sevian Ka Muzaffar**

*Vermicelli cooked with nuts and saffron flavoured sugar syrup*

### **Double Ka Meetha**

*Hyderabadi specialty of bread pudding soaked in saffron flavour condensed milk*