



# TRADITIONS **IndoCeylon**

## Appetizers

### **Sarson macchi tikka**

*Fish marinated with yoghurt and kasundi mustard, cooked in tandoor*

### **Murgh malai tikka**

*Chicken breast marinated with yoghurt and cheese, flavoured with cardamom*

### **Gosht shikhampuri**

*Minced lamb galette flavoured with Indian spices*

### **Makai aur akhrot ki tikki**

*Pan seared corn and walnut galettes filled with mango and mint*

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

## Soup

### **Mulligatawny**

*Lentil and coconut broth flavoured with black pepper and curry leaf*

### **Gosht pudhina shorba**

*Traditional lamb broth flavoured with fresh mint*

## Main Course

### **Malabar shrimp curry**

*Malabar speciality of shrimps simmered with onion and tomato gravy enriched with coconut milk*

### **Sri Lankan crab curry**

*Crab simmered in coconut milk flavoured with black pepper served with unpolished rice*

### **Butter chicken**

*Tandoor cooked chicken simmered with creamy tomato gravy flavoured with fenugreek*

### **Punjabi bhuna gosht**

*Lamb braised with onion and tomato flavoured with mint and ginger*

### **Subz miloni tarkari**

*Seasonal vegetables cooked on dum flavoured with ginger*

### **Khubani aur chilgoza ke koftey**

*Apricot and pine nuts filled cottage cheese dumpling simmered in onion and yoghurt gravy*

### **Dal makhni**

*Black lentils enriched with cream and butter flavoured with fenugreek*

*(All the Indian main course will be accompanied with steamed rice or assorted Indian breads with tradition butter milk / sweet lassi)*

## Dessert

### **Mango shrikhand**

*Maharashtrian speciality of yoghurt flavoured with mango and cardamom*

### **Moong dal halwa**

*Sweet lentil pudding simmered with clarified butter flavoured with saffron*