



WEDNESDAY CURRY NIGHT

Tandoori Mixed Platter - 4000

A Platter of Tandoori Delicacies including Tandoori Chicken, Lamb Tikka, and Prawns

Prawn Masala - 3500

Cooked in Tomato base sauce infused with roasted 7 spices, Ginger, and Coriander

Malabar Fish Curry - 2300

Sea Fish curry with goodness of Coconut Milk and full of Chilies, Coriander and Mustard Seeds

Slow Cooker Lamb Curry - 2400

Melting tender Lamb Morsels enriched in a mildly spiced Coconut Sauce

Indian Chicken Tikka Korma - 2400

Marinated with Mala and Spices cooked in a coronation of Milk and fresh Cream

Homemade Biryani

Biryani is our most Favorite dish prepared with flavorful Indian Spices and fresh Herbs, slowly cooked to maintain the flavors and aromas of each Spice (Choose Vegetarian or Chicken)

Vegetarian - 1700

Chicken - 2300

Authentic Saagwala Paneer - 2000

Curried Spinach puree with Paneer cooked in Aromatic Spices and fresh Cream

SIDES

All served with Raita, Mango Chutney, and a choice of 2 sides
Steamed Basmati Rice, Garlic or Buttered Naan, Spicy Lentils, Papadum

WINE OF THE DAY

Sarah's Creek Chenin Blanc, South African 13%

Bottle – KES 6,700.00

Glass – KES 1,500.00

