

## ICE TEA

### PEACH ICE TEA

Chilled Peach flavour ice tea

## CHAAT REIMAGINED

### GOLGAPPAS

Crisp shells filled and served with passion fruit and jalapeño water, offering a refreshing balance of sweet heat.

## STARTERS

Dishes inspired from Tandoor and Charcoal Grill

### AWADHI DAL & KATHAL TIKKI

A hearty tikki of chana dal and jackfruit, served with a sweet and spiced date chilli chutney.

### TANDOORI EDAMAME & CHEENA SEEKH

Edamame and cheena shaped into a seekh, flavoured with tandoori spices and served with mint dip.

## MAINS

### BANARASI KOFTA CURRY

Delicate khoya and cashew koftas in a rich, velvety tomato gravy.

### METHI MALAI PANEER

Paneer and methi in creamy white gravy

## BREADS CLASSIC

### ASSORTED BREAD BASKET

Tandoori Khamiri Roti/Missi Roti/Naan

### THAI GREEN CURRY

Fragrant coconut curry infused with Thai herbs, served with seasonal vegetables

## DESSERTS

### MIXED BERRY SRIKHAND

Mixed berry shrikhand with caramel popcorn.

### MINI GHEWAR TRES LECHES

A delicate ghewar soaked in tres leches, finished with cardamon and pistachio cream.