



the spice room



28-30
OCT
2016

तीव्हा स्पर्धा लंच

\$35

GATHER YOUR FRIENDS AND BOOK NOW, LIMITED SPACES

ॐ welcome तेरांक ॐ

PANI PURI SHOT (V)

Crispy hollow semolina puffs filled with Potatoes, sprouts and a side of tangy tamarind water.

MANGO LASSI

ॐ लॉन्च ॐ

(Individually plated and served to each diner)

LENTIL ALOO TIKKI

Spiced Potato Patty with a lentil filling served with Date and Tamarind Chutney

VEGETABLE COCKTAIL SAMOSA

Pint sized Crispy pastry triangle with a gently spiced Potato and pea filling served with Mint Raita

CHICKEN TIKKA BITES

Bite size pieces of chicken marinated in traditional spices and smoke roasted in the tandoor

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(select any two)

SAFFRON BUTTER CHICKEN

Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy Saffron and tomato flavoured sauce

CHICKEN KURCHAN

Med Spiced chicken tandoori strips slow cooked with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala

BADAMA KOFTA

Indian Paneer, Almond and potato Koftas In a cashew, onion and yoghurt sauce with hints of saffron and cardamom.

BLACK LENTIL DAL BUKHARA

A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream.

ॐ टेडडर ॐ

(choice of any one of the following per diner)

CREAMY RAISIN VERMICELLI POTS

Indian vermicelli pudding with almonds and raisins

COCONUT GULAB JAMUN

Warm Rose Syrup dumplings dusted with coconut powder and pistachios.

MAZEDAAR MANGO KULFI ON A STICK

Mango Flavoured creamy Indian Ice-cream treat on a stick.