

RAWN BIRYANI

awns cooked along with Long ain or basmati rice with ices and saffron.

IN BIRIYANI



ERA RICE

st grade basmati rice, samed with cumin seeds and ilk.

IN BREADSRICE



UTTER NAAN

an Bread flavoured with tter.

IN BREADSRICE



LAMB BIRYANI

Lamb or Mutton Biryani consists of layering cooked rice and Lamb or Mutton in a casserole, before baking it in the oven.

// IN BIRIYANI



PLAIN BASMATI RICE

Best grade basmati rice cooked and served .

IN BREADSRICE



ALOO PARATHA

Naan stuffed with potatoes.

// IN BREADSRICE



PLAIN NAAN

Flat leavened bread baked in tandoori oven.

IN BREADSRICE



CHICKEN BIRYANI

Chicken Biryani is a one-dish rice-based meal that consists of layering cooked rice and chicken in a casserole, before baking it in the oven.

// IN BIRIYANI



KERALA PARATHA

Soft and flaky bread cooked on a grill.

IN BREADSRICE



ROOMALI ROTI

Thin soft bread cooked over the kadai.

// IN BREADSRICE



VEGETABLE BIRIYAN

Vegetable Biryani is a rich and exotic rice dish with spicy vegetables. The saffron aroma makes this dish very inviting.

// IN BIRIYANI



CHAPATHI

Whole-wheat bread cooked in tawa.

IN BREADSRICE



GARLIC NAAN

Naan bread flavoured with garlic and butter.

// IN BREADSRICE



AJAR KA HALWA

rated carrot cooked in milk & gar garnished with almonds pistachios sautéed in ghee.

IN DESSERT



AYASAM

ermicelli cooked in



GULAB JAMUN WITH ICE CREAM

Golden Brown Milk Dumplings seeped in Cardamom flavoured sugar syrup, served hot along with one scoop of Ice Cream

IN DESSERT



KULFI

Homemade Indian ice cream made by slowly reducing the milk over a slow flame then adding sugar, Cardamom and crushed Pistachio or Mango Pulp

// IN DESSERT



ICE CREAM

Two Scoops of ice cream. Vanilla, Chocolate or Strawberry

// IN DESSERT



GULAB JAMUN

Golden Brown Milk Dumplins