

Catering

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Banquet Hall

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Vibrant spices. Multi-layered flavors.

From the diverse regions of India's subcontinent, we offer classic preparations - from the tandoori kebahs and flatbreads of the Muslim north, to the coconut and chile based curries of the Hindu south.

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MULLIGATAWNY SOUP 7
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CHICKEN SEEKH KEBABS 8
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ROASTED BEET SALAD9
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VEGETABLE PAKORAS 7
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Biryani Rice Specialties

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PRAWNS BIRYANI	19
VEGETABLE BIRYANI	12
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Chutneys and Raitas

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CUCUMBER AND MINT RAITA	4
PEAR CHUTNEY	
RED ONION DATE CHUTNEY	3
RED CHILE CHUTNEY	3
FRESH CORIANDER CHUTNEY	3

Indian Homestyle. Traditional Tandoori Oven.

Specializing in tandoon and Indian curries, a menu has been created that combines vibrant spices such as black pepper, cloves and cinnamon with chiles, ginger, coconut and herbs, anchored by rice, lentils and flatbreads.

Entrees

KARNATAKA VEGETABLE CURRY Lorem ipsum dolor sit amet, consectetuer adipiscing elit sed diam nonummy nibh euismod tincidunt ut laorest dolore.	14
KORI GASSI CHICKEN CURRY	15
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TANDOORI PRAWNS	15
MADRAS LAMB CURRY Lorem ipsum dolor sit amet, consectetuer adipiscing elit sed diam nonummy niblt euismod tincidunt ut laoreet dolore.	15
CHICKEN TIKKA BOTEE	14
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Indian Teas

BASMATI RICE 3	MASALA3
NAAN	Nam liber tempor cum soluta nobis.
GARLIC STUFFED NAAN 4	GURANSE
CABBAGE FOOGATH5	WHITE PEONY
BLACK EYED PEAS 3	Tempor eras dolore sit amet ipsum.
EGGPLANT 4	LEMON MYRTLE 3

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Sides