



Celebration Menu

20th - 24th March 2024 | Lunch 12.00pm to 2.30pm

Celebrating the Festival of Colours, Holi

Surprise & Delight

(v) PAPDI CHAAT | AVOCADO-TOMATO

mint-basil yogurt | pine nuts-black jaggery-tamarind glaze | lotus chips

Mains

Kindly choose one of the following

MURGH TARI | a pot curry | coriander roots-caramelised onion-yogurt

BHUNA GOSHT | slow roasted lamb | cardamom-nutmeg-cinnamon

(V) CHEENA BHURJEE | today's curd cheese scramble | tomato-basil | green peas | cumin butter

(v) Mains accompanied with;

KABULI CHOLE | stewed chickpeas | cinnamon | pomegranate seeds

TENDER STEM ROMANSCO FLORETS | stirred | ginger | crushed coriander

KAJU MAKKAI METHI | cashew nuts | yellow corn kernels | caramelised shallots-fenugreek

KESARI PULAO | steamed | saffron-milk | long grain basmati

BREAD | paratha | poori | naan

LAUKI RAITA | bottle gourd | yogurt | cumin | coriander

KACHUMBER SALAD | pickled onion | red radish | young cucumber | cherry tomatoes

Dessert

PUNJABI KESARI KHEER | pistachios | almonds | saffron

How about a glorious finish with COCONUT GUJIYA and our one and only Shikar's Royal Tea | \$8++

\$59++ per person



Prices are subject to 10% service charge and prevailing government taxes

DLM- 080324