



Lohri Lunch Thali

EXCLUSIVE VEGETARIAN MENU | 12 - 17 JANUARY 2026

A festive Lohri Thali celebrating the rustic flavors of Punjab, featuring slow-cooked curries, comforting winter vegetables, and traditional sweets.

MAINS (CHOICE OF ONE)

Punjabi Tariwala Murgh (GF)
Light chicken curry with caramelized onions and yogurt

Lauki Kofta (V, N)
Bottle gourd koftas in a cashew-tomato gravy

Bhuna Gosht (GF)
Pot-roasted lamb with warming spices, cinnamon, peppercorns, and cardamom

Tandoor Roasted, Panner (V, N)
peppercorn, coriander & tomato-caramalised onion gravy

ACCOMPANIMENTS

Broccoli Adhraki (GF, V)
Wok-tossed broccoli florets with ginger and fresh coriander

Daal Shikari (V)
"Maah di daal", patiently simmered lentils, creamed and buttered

Baingan Bharta (GF, V)
Fire-roasted aubergine mash with green peas

Zeera Matar Pulao (GF, V)
Fragrant cumin and green pea pilaf

BREAD SELECTION (V) (CHOICE OF ONE)

Missi Roti | Makai Roti | Paratha | Naan

DESSERTS (V, N) (CHOICE OF ONE)

Gajerela (Carrot Halwa) (GF)
Slow-roasted red carrots with milk cake, pistachios, and almonds

Atta Desi Ghee Halwa
Wok-roasted wheat flour halwa with almonds

(V) VEGETARIAN

(GF) GLUTEN-FREE

(N) NUTS

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal. Prices are subject to 10% service charge and prevailing government taxes.