



Festive Lunch Thali

2 - 14 MARCH 2026 (MONDAYS - SATURDAYS ONLY) | \$68++

THE CHAAT EXPERIENCE (V)

**Paani Pouri | Dahi Papdi | Punjabi Dahi Bhalla
Kale Patta Chaat | Samosa Chaat**

MAINS (CHOICE OF ONE)

ACCOMPANIED WITH SIDES AND UNLIMITED BREAD SERVINGS

Tawa Paneer, Hara Pyaz (V, N)

Curd cheese, peppercorns, coriander, spring onion greens

Kadhai Boti Gosht (N, GF)

Pot-roasted lamb, cinnamon, peppercorns, cardamom, caramelized onion-yogurt gravy

Dum Ka Murgh (N, GF)

Steam-sealed smoked chicken curry, cashew-yogurt sauce, green cardamom, mace and rose

SIDES (V)

Baby Spinach Mash (GF)

Roasted garlic & fenugreek

Shikari Daal (GF)

Stewed urad lentils & white
butter

Vegetables of the Moment (GF)

chef's selection

Steamed Basmati Rice

Choice of Bread (Parantha / Naan)

DESSERT (CHOICE OF ONE)

Rasmalai with Mango

Kesar Kheer (GF)

Almonds & pistachio

Gajrela (GF)

Carrot almond halwa

(V) VEGETARIAN

(VE) VEGAN

(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.