



The Festival Of Harvest

13TH - 18TH APRIL 2026 | LUNCH 12PM - 2:30PM | \$63++

WELCOME DRINK

Alphonso Mango Lassi (V, N)
mango-yogurt smoothie | saffron-pistachios

CHAAT

Punjabi Dahi Balla & Papdi (V)
urad lentils dumplings | cumin yogurt | mint-tamarind chutneys

MAINS (KINDLY CHOOSE 1)

Punjabi Tariwala Murgh (GF)
spring chicken curry | ginger root-caramelized onion-yogurt

Tiger Prawns Nilgiri Curry (SF, GF, DF)
curry leaves | coriander | coconut

Bhuna Rada Meat (GF)
pot-roasted & minced lamb | cinnamon-peppercorns-cardamom

Tawa Paneer Masala (V, N, GF)
heady masala | peppercorn | coriander

ACCOMPANIED WITH

Broccoli Adhraki (V, GF, DF)
wok-tossed broccoli florets | ginger & fresh coriander

Spinach Mash (V, GF)
mashed spinach | garlic-fenugreek-green chilies

Kesari Pulao (V, GF)
fragrant basmati | almonds-cashewnuts | cardamon-bay leaf

Dal Makhani (V, GF)
48hrs stewed urad lentils | churned butter

Kachumber Salad (V, GF, DF)
pickled onion | radish | cucumber | cherry tomatoes-lime

BREAD (V) (KINDLY CHOOSE 1)

Paratha | Naan | Missi Roti

DESSERT (V, N) (KINDLY CHOOSE 1)

Punjabi Kesari Kheer
basmati rice | condensed milk | pistachios | almonds | saffron

Gajerela (GF) (N)
carrot pudding | whole meal & almonds

(V) VEGETARIAN

(GF) GLUTEN-FREE

(N) NUTS

(DF) DAIRY-FREE

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.