

TASTING MENU | TIFFIN 90 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

GAAD TE TAMATAR

tandoor-smoked fennel-flavoured fresh fish fillets with dry ginger and pepper-spiced tomato sauce (*gf, df*)

TABAK MAAS

green cardamom and fennel flavoured lamb cutlets, oven-cooked and served with fresh fenugreek and coconut yakhni (*gf, df*)

KOKUR TUJJ

tandoor-cooked chicken thigh fillets, spiced with ground kashmiri chillies, cassia and mustard oil, served with minted hung yoghurt (*gf, can be df*)

NADRU TIKKI DOON CHATIN

lotus stem and potato patties, served with walnut and dried mint chatni (*gf, df*)

KACHALOO CHAAT

tandoor-smoked sweet potato and taro, served with spiced ground chickpeas and tamarind chutney (*gf, can be df*)

IFTAAR SAMOSA

green pea & dry fruit samosa, mango and fresh coriander chutney to accompany

MAINS

KOKUR DHANIWAL

smoked breast of chicken in a sauce with crushed dry and fresh coriander, cassia and coconut (*gf, df*)

AL YAKHANI

green melon chunks in a nutmeg-flavoured yoghurt sauce (*gf*)

KASHMIRI PULAO & SHEERMAL

TASTING MENU 78 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

TABAK MAAS

green cardamom and fennel flavoured lamb cutlets, oven-cooked and served with fresh fenugreek and coconut yakhni (*gf, df*)

KOKUR TUJJ

tandoor-cooked chicken thigh fillets, spiced with ground kashmiri chillies, cassia and mustard oil, served with minted hung yoghurt (*gf, can be df*)

IFTAAR SAMOSA

green pea & dry fruit samosa, mango and fresh coriander chutney to accompany

MAINS

KOKUR DHANIWAL

smoked breast of chicken in a sauce with crushed dry and fresh coriander, cassia and coconut (*gf, df*)

MARZWANGAN KORMA

slow-cooked yearling goat with kashmiri chillies, cassia and ground fennel, dum-cooked (*gf, df*)

AL YAKHANI

green melon chunks in a nutmeg-flavoured yoghurt sauce (*gf*)

KASHMIRI PULAO & SHEERMAL

TASTING MENU | VEGETARIAN 72 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

NADRU TIKKI DOON CHATIN

lotus stem and potato patties, served with walnut and dried mint chatni (*gf, df*)

KACHALOO CHAAT

tandoor-smoked sweet potato and taro, served with spiced ground chickpeas and tamarind chutney (*gf, can be df*)

IFTAAR SAMOSA

green pea & dry fruit samosa, mango and fresh coriander chutney to accompany

MAINS

METHI TCHAMAN

house-made fresh paneer in a fenugreek and yoghurt sauce (*gf*)

KHATTE BAINGAN

baby eggplant in a sauce with tamarind, crushed coriander seeds, pepper and turmeric (*gf, df*)

RAJMAH MASALA

a kashmiri staple - slow-cooked red kidney beans, tempered with cumin, black cardamom, tomatoes and dried fenugreek leaves (*gf, df*)

KASHMIRI PULAO & SHEERMAL

TASTING MENU | PESCATARIAN 82 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

GAAD TE TAMATAR

tandoor-smoked fennel-flavoured fresh fish fillets with dry ginger and pepper-spiced tomato sauce (*gf, df*)

KACHALOO CHAAT

tandoor-smoked sweet potato and taro, served with spiced ground chickpeas and tamarind chutney (*gf, can be df*)

IFTAAR SAMOSA

green pea & dry fruit samosa, mango and fresh coriander chutney to accompany

MAINS

MUJ GAAD

steamed fillets of fresh fish of the day and white radish, served with a fennel and chilli-flavoured tamarind sauce (*gf, df*)

MALAI ZINGHA

SA king prawns in a saffron, pepper, mace and dry ginger-flavoured coconut sauce (*gf, can be df*)

KASHER DUM ALOUVE

chaat potatoes, dum-cooked with yoghurt, kashmiri chillies and cassia (*gf*)

KASHMIRI PULAO & SHEERMAL

TASTING MENU | with SEAFOOD 90 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHCHI NA KABAB

oven-cooked fresh fish kababs rubbed with dhansak masala, served with fresh coriander, ginger and palm vinegar chutney (*gf, df*)

MASALA LAMB CUTLETS

tandoor-cooked lamb cutlets in a worcestershire and black pepper marinade, served with smoked capsicum chutney (*gf, df*)

IFTAAR SAMOSA

green pea & dry fruit samosa, mango and fresh coriander chutney to accompany

MAINS

MUJ GAAD

steamed fillets of fresh fish of the day and white radish, served with a fennel and chilli-flavoured tamarind sauce (*gf, df*)

MALAI ZINGHA

SA king prawns in a pepper, mace and dry ginger-flavoured coconut sauce (*gf, can be df*)

KHATTE BAINGAN

baby eggplant in a sauce with tamarind, crushed coriander seeds, pepper and turmeric (*gf, df*)

PARSI PULAO & SHEERMAL