



## VEGETARIAN MENU

### STARTERS

Vegetarian betel leaf with pomelo watermelon cucumber lemongrass shallots & lemon basil  
Kachoori stuffed with paneer cabbage spinach peas serve with mint & tamarind chutney  
Chapati taco with pumpkin iceberg onion tomato mint yoghurt kechumber & tamarind chutney

### SALADS

Grilled paneer salad with beetroot green beans grated coconut and coriander  
Som tum salad with mint coriander lemon grass peanut  
Sichuan salad of green bean carrot cucumber ginger tofu & chilli black vinegar  
Indian style tomato salad with yoghurt pomegranate served with cumin spiced flat bread

### CURRIES & MAINS

Sri Lankan apple eggplant curry with ginger onion tomato pandan leaves  
Aloo tandoori stuffed cashew nuts paneer green chilli & coriander  
Southern Indian sambar curry with daikon carrot pumpkin tamarind curry leaf served with idlii & tempered spices  
Beetroot curry with pandan leaf mustard chilli & coconut milk  
Cauliflower aloo curry with kasoori methi tomato cumin & fresh coriander  
Dal makhani slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala  
Tandoori broccoli with cheddar cashew nut pistachio cumin & yoghurt  
Roasted pumpkin makhani with grated paneer cauliflower tomato & cashew nuts  
Vegetable Makhani with green beans cauliflower paneer cashew nut paste & garam masala  
Zafferani paneer tikka grilled cottage cheese marinated with north Indian chutney  
Palak paneer with green spinach tomato cream and kasoori methi

### STIR FRIES

Seared cauliflower with tempered spices of turmeric curry leaves and chilli  
Stir fried rice with green bean shitake mushroom peas and sweet corn  
Stir fried pumpkin with egg okra and shitake mushroom  
Stir fried Chinese broccoli with garlic

### SIDES

Jasmine rice  
Naan bread , plain, cheese or garlic