

## **NON VEGETARIAN KEBAB PLATTER**

### **TANDOORI JHEENGA**

PRAWNS SCENTED WITH CAROM SEEDS  
CHAR-GRILLED IN CLAY OVEN

### **TANDOORI MACCHI**

RED SNAPPER SCENTED WITH CAROM SEEDS  
CHAR-GRILLED IN CLAY OVEN

### **MURGH TIKKA**

CHICKEN MORSELS MARINATED IN RED CHILI  
AND SCENTED WITH DRY FENUGREEK LEAVES

### **MURGH MALAI TIKKA**

CHICKEN MORSELS MARINATED IN CREAM  
AND CHEESE SCENTED WITH MACE  
AND GREEN CARDAMOM

### **KASOORI MURGH TIKKA**

CHICKEN MORSELS MARINATED IN SPICED  
YOGHURT AND SCENTED WITH DRIED  
FENUGREEK LEAVES

### **RAUNAQEEN-SEEKHAN**

MINCED LAMB WITH HERBS AND SPICES  
SKEWERED AND CHAR-GRILLED IN CLAY OVEN

## **VEGETARIAN KEBAB PLATTER**

### **TANDOORI PORTOBELLO**

CURED OLIVES, PICKLED SUN-DRIED  
TOMATOES, STUFFED PORTOBELLO  
MUSHROOM CHAR-GRILLED

### **ROOMALI PANEER**

COTTAGE CHEESE CIGARILLOS, LAYERED  
WITH CORIANDER AND PEANUT PESTO

### **PANEER TIKKA**

TANDOOR GRILLED COTTAGE CHEESE CUBES,  
MARINATED WITH INDIAN SPICES

### **BEETROOT KEBABS**

FIGS AND PINE-NUT STUFFED  
BEETROOT GALETTES

### **HARA KEBAB**

SPINACH PATTIES STUFFED WITH DRY FRUITS,  
NUTS AND MANGO CHUTNEY

### **NAAN BREADS**

PLAIN, BUTTER, GARLIC  
INDIAN STYLE HUMMUS

### **HOUSE BEERS**

**UNLIMITED KEBAB PLATTER & BEER**  
**THB 999 NETT**