

KEBAB NIGHT

UNLIMITED KEBAB ALL NIGHT LONG!



**WELCOME DRINK ANY ONE MOCKTAIL
1,200THB NET PER PERSON**

MURGH MALAI KABAB

Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander

MURGH ANGAAR

Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice

BARRAH KEBAB

Mutton (on the bone) marinated with red chili, cumin, malt vinegar, papaya and spices

LAMB SHEEKH KABAB

Mutton minced with ginger, green chillies, coriander, royal cumin and freshly ground Indian spices

FISH HARI CHUTNEY

A large fillet of dory marinated in fresh mint and slow grilled wrapped in banana leaf

TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies

DUM KE BHOOLEY

Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle

BHARWAN TANDOORI ALOO

Potatoes filled with garam masala, cashew nuts and coriander

MAIN COURSE

PANEER KHURCHAN

Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions

OR

MURGH KHURCHAN

Shredded grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions

DAL CHARCOAL

Whole urad lentils, tomatoes, ginger and garlic, slow cooked on the tandoor

OR

YELLOW DAL

Yellow lentils cooked with onion, garlic, cumin, coriander and ginger

Served with assorted Indian Breads

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MURGH YAKHNI BIRYANI

Spring chicken, aromatic Basmati pilao rice, sealed and slow cooked in its own dish

OR

GOSHT DUM BIRYANI

Mutton marinated in nutmeg flower & natural botanical oils, in aromatic Basmati pilao rice, sealed & slow cooked in its own dish

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DESSERT PLATTER