Festive Lunch MENU

VEGETARIAN

$58++ per pax

Anardana Dahi Poori
Avocado | Potato | Lime Juice| Indian Chutneys

Chakundar Walnut Kebab
Beetroot | Walnut | Indian Spices | Pan Seared

Corn Malai Seekh
Kernel Corn | Cottage Cheese | Indian Spices | Chargrilled

Sarson Ka Phool
Broccoli | Gobi | Mustard | House Spices | Chargrilled

Paneer Pasanda
Paneer | Dry Nuts | Onion | Cashew

OR

Jackfruit Kurchan
Raw Jackfruit | Onion | Tomato | Indian Spices

Bilaiti Subzi
Seasonal Vegetables | Onion | Tomato | House Spices

Dal Bukhara
Black Urad | Rajma | Ghee | Overnight Slow Cooked

Kashmiri Pulao
Basmati Rice | Dry Nuts | Saffron

Naan Bread

Dessert Of The Day
Chefs Special Creation

YANTRA

Festive Lunch MENU

NON-VEGETARIAN

$58++ per pax

Anardana Dahi Poori
Avocado | Potato | Lime Juice | Indian Chutneys

Murgh Kastoori
Chicken Leg | Fenugreek Leaves | Cardamom | Chargrilled

Irani Fish Tikka
Seabass | Cream Cheese | Hung Yogurt | Indian Spices | Chargrilled

Kakori Seekh
Minced Mutton | Cashew Nut | Onion | Rose Petals | Chargrilled

Dum Ka Murgh
Kampong Chicken | Coconut | Hyderabadi Spices

OR

Goan Fish Curry
Seabass | Goan Spices | Coconut

Bilaiti Subzi
Seasonal Vegetables | Onion | Tomato | House Spices

Dal Bukhara
Black Urad | Rajma | Ghee | Overnight Slow Cooked

Kashmiri Pulao
Basmati Rice | Dry Nuts | Saffron

Naan Bread

Dessert Of The Day
Chef's Special Creation

YANTRA