

Garden Gourmet

PANEER SHAHI <i>Cubes of homemade cheese simmered in a rich creamy sauce</i>	13.00
PANEER KADAI <i>Homemade cheese fingers tossed with capsicum and dummed with tomatoes and black pepper.</i>	13.00
SABZ BAHAR KADAI <i>An assortment of fresh vegetables in a thick gravy of onions. potato and tomato in Indian herbs and spices.</i>	12.50
MUSHROOM MUTTER KADAI <i>Hand picked mushrooms cooked with peas in Indian herbs and spices.</i>	12.00
PANEER MAKHANI <i>Cubes of homemade cheese in a rich creamy sauce.</i>	13.00
PANEER MUTTER MASALA <i>Fresh homemade cheese prepared with green peas, tomatoes, garlic & spices.</i>	12.50
MALAI KOFTA <i>Croquettes of cheese and vegetables wallowing in the splendor of a rich gravy with a touch of cream.</i>	12.50
PANEER PALAK / ALOO PALAK / CHANNA PALAK <i>Spinach delightfully cooked in Indian spices with your choice of homemade cheese / potatoes / chickpeas.</i>	12.50
TAWA NAZAKAT <i>A spread of potatoes, eggplant, okra and onions cooked to perfection and served on a sizzling platter.</i>	13.00
PINDI CHOLE <i>Chickpeas cooked in traditional Punjabi style &-garnished with chosen spices & herbs.</i>	10.50
PANEER CHILLI MILLIE <i>Homemade cheese pieces sautéed with bell peppers & onions in a rich tangy sauce.</i>	13.00
NAVRATAN KORMA <i>A tribute to nine jewels of Emperor Akbar's Court. An assortment of vegetables enriched with cream & fine herbs with a sprinkling of fruits, cashew nuts & almonds.</i>	12.00
VEGETABLE JAIPURI <i>Select vegetables cooked in a spicy red thick curry. Garnished with cubes of homemade cheese.</i>	12.00
BHINDI MASALA <i>Select picked okra tossed lightly in onions, tomatoes & Himalayan exotic spices.</i>	11.00
BAINGAN BHARTHA <i>A North Indian classic mélange of smoked eggplant, cooked with onions, garlic, ginger, peas & tomatoes, and seasoned with herbs.</i>	11.00
BOMBAY ALOO WITH BEANS <i>Green beans and baby potato simmered in a tomato fennel sauce</i>	11.00
GOBHI LASUNI <i>Cauliflower in a tangy tomato garlic sauce.</i>	11.50
GOBHI ALOO <i>The ever popular combination of cauliflower & potatoes cooked in delicate spices & aromatic tomato sauce.</i>	10.50
DAL MAKHANI <i>Black lentils simmered overnight on slow fire tempered with onions, garlic, ginger & herbs.</i>	10.50