



TRIBULUM

ASIANA SUMMER



Indian Evening with Riz Bakht

Welcome drink

Mango Lassi

Starters

Poppadums - Thin crisp fried lentil cracker.

Onion Bhajees - Onion slices dipped in spiced gram flour batter.

Vegetable Samosas - Triangular shaped filo pastry filled with potatoes green peas and fresh herbs.

Served with mango chutney, mint, green chillies, coriander chutney & cucumber raita (blended natural yogurt, with cucumber, seasoned with special spices).

Mains

Chicken Makhani

Tender pieces of chicken marinated in ginger, garlic and yogurt with fresh ground spices and served in a rich sauce of cream and butter.

Bombay Aloo [Vegetarian]

Diced potatoes cooked with fresh tomatoes with a hint of spices, seasoned with mustard and cumin seeds, garnished with fresh coriander.

Chana Masala (Vegetarian)

Chickpeas cooked in butter with a kiss of spice and a caress of tamarind, garnished with fresh garden coriander.

Coconut Fish Curry

Traditional fish curry cooked in a rich creamy coconut milk sauce, garnished with fresh herbs.

Rice: Plain Basmati rice flavoured with cardamom.

Tandoori Naan Bread: Leavened bread freshly baked in a tandoor oven.

Dessert

Gulaab Jamun

Traditional milk cake balls in a sugar syrup flavoured with saffron, served with cream or Greek yogurt.

CREATIVE KITCHEN . STUNNING SETTING