



CHOLE BHATURE

This Punjabi dish is a combination of chana masala (spicy white chickpeas) and bhatura, a fried bread made from maida flour (soft wheat)



GOBI MANCHURIAN

▶ An Indo Chinese recipe where cauliflower florets are dipped in a batter and fried until crisp. They are then tossed in a spicy sauce and served as an appetizer.



GULAB JAMUN ▶

It is made mainly from milk solids, traditionally from Khoya, which is milk reduced to the consistency of a soft dough. Modern recipes call for dried/powdered milk instead of Khoya. The balls are then soaked in a light sugary syrup flavored with green cardamom and rose water, kewra or saffron. It is often garnished with dried nuts such as almonds to enhance flavour.



LAMB ROGAN JOSH ▶

Lamb Rogan Josh- An aromatic meat dish of Persian or Kashmiri origin. It is made with red meat, traditionally lamb or goat. It consists of pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon), and in some versions incorporating onions or yogurt



NON-VEG PLATTER ▶

With combination of murg haryali tikka, shammi seekh kebab, ajwaini fish tikka & tandoori jhinga



RASMALAI ▶

Consists of white, cream, or yellow coloured flattened balls of chhana soaked in malai (clotted cream) flavoured with cardamom. The balls are cooked in sugar syrup and milk with saffron, pistachios and kheer as stuffing.



RICE KHEER

▼ Kheer or Firni is a rice pudding made by boiling with milk and sugar and one of the following: rice, broken wheat, tapioca, vermicelli, sweet corn, etc. It is flavoured with cardamom, raisins, saffron, cashews, pistachios, almonds or other dry fruits and nuts.



VINDALOO ▶

The dish was popularized by Goan cooks (whom the British favoured, because they had no issues in kitchens and bars when handling beef, goat meat, pork or alcohol) in the British establishments and the ocean-going liners. Restaurants outside Goa serve vindaloo with chicken or lamb, which is sometimes mixed with cubed potatoes.