

# LEAVE





## APPETIZERS

<b>Bhuna jhinga</b> .....	EGP	USD
Sautéed shrimp with onion and garlic		
<b>Chilli paneer</b> .....	EGP	USD
Home-made cottage cheese cooked in spicy Indian chili sauce		
<b>Chicken pakora</b> .....	EGP	USD
Fried chicken with herbs		
<b>Samosa</b>		
<b>Chicken</b> .....	EGP	USD
Delicate pastry filled with diced chicken and green peas		
<b>Vegetable</b> .....	EGP	USD
Delicate pastry filled with mashed potatoes		
<b>Aloo tikki</b> .....	EGP	USD
Deep-fried potato snack with Indian condiments		
<b>Onion bhaji</b> .....	EGP	USD
Deep-fried spiced Indian snack made from onion and coriander		
<b>Raita</b> .....	EGP	USD
Yogurt mixed with cumin, your choice of vegetables, potatoes or pineapple		

## SOUP

<b>Dal shorba</b> .....	EGP	USD
Yellow lentil soup with cream and butter		
<b>Chicken shorba</b> .....	EGP	USD
Rich extract of chicken with Indian spices		

All items on the menu are included for S-Class guests  
Please let us know of any dietary preferences or food allergies we should be aware of when preparing your meal.  
Prices include service charges and government taxes.



## FROM THE TANGY CURRY POT CHICKEN

### Chicken jalfrezi

Chicken fillet with onion, green pepper, and curry

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken curry

Chicken curry with northern Indian spices

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken makhani

Chicken with butter and tomato

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken korma

Chicken with cashew nut paste in a creamy rich sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken madras

Authentic chicken curry "South Indian Style"

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken tikka masala

Chicken cooked in masala spices

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chicken vindaloo

Spicy chicken stewed with potatoes in madras sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

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## LAMB

### Lamb jalfrezi

Sautéed lamb with bell peppers, onions, and chili

1 pax..... EGP USD

2 pax..... EGP USD

### Kashmiri rogan josh

Lamb cooked with cardamom, cloves, browned onions, and Kashmiri chili

1 pax..... EGP USD

2 pax..... EGP USD

### Lamb masala

Lamb cooked with Indian spice mix masala

1 pax..... EGP USD

2 pax..... EGP USD

### Lamb madras

Lamb cooked in madras sauce "South Indian Style"

1 pax..... EGP USD

2 pax..... EGP USD

### Aloo gosht

Lamb stewed with potatoes

1 pax..... EGP USD

2 pax..... EGP USD

## SEAFOOD

### Shrimps curry / Shrimp masala

Shrimps in your choice of curry or masala sauce

1 pax..... EGP USD

2 pax..... EGP USD

### Shrimps korma

Shrimps cooked in mild korma sauce

1 pax..... EGP USD

2 pax..... EGP USD

### Fish curry

Northern Indian-style fish curry with mustard and anise seeds.

1 pax..... EGP USD

2 pax..... EGP USD

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## BREAD

<b>Garlic cheese naan</b> .....	EGP	USD
Indian bread filled with cheese topped with Garlic		
<b>Peshawari naan</b> .....	EGP	USD
Indian bread filled with dried fruit and coconut		
<b>Coriander paratha</b> .....	EGP	USD
Layered Indian bread with mint Or Coriander		
<b>Papad (papadum 3 pcs)</b> .....	EGP	USD
Roasted Indian crisp made from lentil flour		
<b>Naan</b> .....	EGP	USD
Indian naan bread of your choice: plain		
<b>Garlic naan</b> .....	EGP	USD
Traditional Indian naan bread and and garlic		

## RICE

<b>Shrimp biriyani</b>		
Basmati rice cooked with shrimp marinated in yoghurt and spices		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD
<b>Lamb biriyani</b>		
Lamb cooked with basmati rice in yogurt and spices		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD
<b>Chicken biriyani</b>		
Basmati rice with chicken in yogurt and spices		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD
<b>Pulao</b>		
Your choice of mixed vegetable/ plain pilaf rice		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD
<b>Mushroom pulao</b>		
Indian basmati rice braised with onions and mushroom		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD
<b>Sade chawal</b>		
Steamed long-grain basmati rice		
<b>1 pax</b> .....	EGP	USD
<b>2 pax</b> .....	EGP	USD

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## SELECTION OF TANDOORI

Tandoori kebabs are made with selected Indian herbs and spices.

The tiny lanes of Old Delhi are famous for their tandoors.

“The Bade-Mian’s” as they are called, have elevated street cuisine to a fine art.

The secret recipes have been handed down for generations up to the present times.

We bring to you these tongue-tickling specialties as a tribute to The Great Masters,

Through our very own “Chotte-Mian”

<b>Tandoori lamb chops</b> .....	EGP	USD
Lamb marinated in tandoori spices		
<b>Tandoori platter</b> .....	EGP	USD
Shrimps, fish, chicken, lamb chop, and lamb seekh		
<b>Shrimps tandoori</b> .....	EGP	USD
Prawns marinated in yogurt and exotic Indian spices		
<b>Lamb seekh kebab</b> .....	EGP	USD
Skewered minced lamb mixed with Indian spices		
<b>Tandoori chicken tikka</b> .....	EGP	USD
World-famous boneless chicken marinated in yoghurt and spices		
<b>Chicken malai tikka</b> .....	EGP	USD
Chicken marinated in yogurt, cream, cheese, and spices		

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## VEGETARIAN

### Paneer makhan masala

Homemade Indian cheese slow-cooked in creamy rich sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Palak paneer

Home-made cottage cheese cooked in spinach sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Palak mushroom

Spinach with fresh mushrooms and creamy butter sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Subz hariyali

Mixed vegetables cooked in spinach sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Dal tadka

Yellow lentils stewed with onion and tomato

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Chana masala

Chickpeas cooked in masala sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Mix vegetable curry

Seasonal mix vegetables in spiced-up tomato sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Aloo palak

Diced potatoes cooked in spinach sauce

1 pax.....	EGP	USD
2 pax.....	EGP	USD

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### Aloo bombay

Your choice of potatoes with cumin

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Aloo tamatar

Your choice of potatoes with tomato

1 pax.....	EGP	USD
2 pax.....	EGP	USD

### Aloo mutter

Your choice of potatoes with peas

1 pax.....	EGP	USD
2 pax.....	EGP	USD

## DESSERT

<b>Malai kulfi</b> .....	EGP	USD
Typical Indian ice cream		

<b>Mango kulfi</b> .....	EGP	USD
Indian ice cream with mango flavor		

<b>Gulab jamun</b> .....	EGP	USD
Golden deep fried dumplings made from milk served in sugar syrup		

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