

SAPNA

Menu - Fine Dining - The Maharajas Choice

Canapes

Spiced Masala Kakeras bites

fresh crab meat and potato mashed and shaped into bites, served with chili dip

The Open Samosa dial

deconstructed samosa with crispy wheat, potato tamarind in a dial shape

Khasta Salmon ka tikka

beautifully seasoned salmon chunks cooked in tandoor

**The following courses will be Silver Served by waiters
serving all guests individually**

Starters

New Zealand spiced spring lamb rack

Perfectly well marinated and chargrilled lamb rack

Jumbo Achaari Jheenga

huge butterfly prawns deveined, marinated with a touch of mustard seeds

Shahi Paneer Lababdar

diced paneer cubes cooked in a sweet n sour sauce with bell peppers and onions

Main Course

Cornfed Methi Chicken

beautifully succulent chicken tenders cooked in a fenugreek base gravy

Nalli Gosht

special recipe lamb curry using shank meat in a hearty gravy

Malai Veg Kofta

paneer and veg kofta balls in a creamy and delicious sauce

Masala Bombay Alu

skin on new potatoes cooked in gravy

Your servers will place bread basket, raita and salad on tables

Dessert (served plated)

Three shot glasses of Berry eton Mess, Shahi Kheer and Gulab jaman brulee

Coffee and petit fours

Filter coffee and selection of belgian petit fours

