



DOPAHAR KA KHANA

SERVED SHARING-STYLE

NASHTA

前菜



SAMOSAS CHAAT
Smashed samosa, spiced yoghurt,
mint chutney, chickpea vermicelli
炸豆蓉餡角、羅望子、鷹嘴豆粉

OR

KEEMA PAU
Spiced mutton, crispy potatoes,
buttered milk buns
香料醃羊肉、香脆馬鈴薯、牛油牛奶餐包

TANDOOR

泥窯烤品



MALAI TIKKA
Three yellow chicken, corn raita,
chicken liver chutney
三黃雞、粟米乳酪醬、雞肝醬

OR

TANDOORI GOBHI
Cauliflower, buckwheat chutney,
mustard
椰菜花、蕎麥酸辣醬、芥末

BADA GOSHT
Black Angus ribeye, kabocha chutney, beetroot raita
黑安格斯肉眼、醃漬南瓜、紅菜頭乳酪醬
plus 348

DEG AUR SABZI

鍋物及蔬菜



MUGHAL ROOM MAKHANI
Chicken tikka, spiced tomato, butter
烤雞、香料番茄、牛油

OR

PALAK PANEER
Soft cow's milk cheese, spinach, garlic
牛奶軟芝士、菠菜、香蒜

KARAH GOSHT
Tajima oxtail, black cardamom
但馬和牛尾、黑荳蔻
plus 198

NAAN AUR ROTI

烤餅



GARLIC NAAN

BUTTER NAAN

CLUB DESSERT

甜品



STICKY TOFFEE PUDDING
Banana pudding, toffee sauce, popcorn gelato
拖肥香蕉布甸、爆谷意式雪糕
plus 128

每位 428 per guest
plus 10 per cent service charge 另設加一



DOPAHAR KA KHANA: AN AFTERNOON MEAL.

PUNJABI CULTURE IS CENTRED ON GOOD COMPANY, GREAT FOOD AND ABUNDANT LOVE. THIS CURATED MENU ENCAPSULATES CHEF'S MEMORIES OF CASUAL LUNCHES GROWING UP: TIME SPENT WITH FRIENDS, FAMILY AND COLLEAGUES ENJOYING AND SHARING BOUNTIFUL MEALS—TOGETHER.