

CELEBRATING THE GURU  
OCTOBER 7, 2017

MENU



BEVERAGES

**MANGO LASSI** - PLAIN YOGURT, WHOLE MILK, ROSE WATER, SUGAR, MANGO PULP  
**CHAI** - HOT CAFFEINATED BLACK TEA WITH MILK, SUGAR AND SPICES  
WATER

APPETIZER

**SAMOSA** - POTATO, PEAS, OLIVE OIL, SPICES & AP FLOUR

DINNER

**SAAG PANEER** - SPINACH, BROCCOLI, MUSTARD GREEN, SPICES, CORN FLOUR,  
PANEER AND CREAM

**VEGETABLE KORMA** - TOMATO, CAULIFLOWER, GREEN BEEN, GREEN PEAS, PEPPERS,  
ZUCCHINI, CHICKPEAS, ONIONS, SPICES AND CREAM

BASMATI RICE

**DAL TADKA** - YELLOW MOONG DAL, CHANN DAL AND SPICES

**NAAN TANDORI OVEN BREAD** - AP FLOUR, MILK, YOGURT, SALT, SUGAR

**RAITA** - YOGURT, CUCUMBER AND SPICES

DESSERT

**RICE PUDDING** - BASMATI RICE, SUGAR, COCONUT MILK, PISTACHIO, CASHEW AND  
RAISIN

**VEGAN MEALS AVAILABLE UPON REQUEST**