

A Night In Taj Mahal Set Menu

RM180.00+ per person

APPETIZER

Pani Puri

*Bite size hollow, crispy fried puffed ball filled with potato, chickpeas, onions, spices
and mint-tamarind flavoured water*

MAIN COURSE

Fragrant Biryani

Fluffy Basmati rice with spices, herbs & caramelized onions

Chicken Rendang “Minang” Style

Stewed Chicken in rich spicy coconut milk gravy and lemongrass

Chicken Tikka Masala

Roasted Chicken in Tomato, Coriander, Ginger-Garlic Paste, Lime Juice and Spices

Mutton Rogan Josh

Traditional Kashmiri-style braised mutton in creamy tomato sauce

Shrimp Vindaloo

Shrimps, simmered in Spicy, Sweet and Tangy Curry

Snapper Fish Curry “Mamak” Style

Mildly spicy, tamarind scented Red Snapper curry with green chillies and okra

Kacha Aam Curry

Sourish Young Mango Curry

Vegetable Pakoras

Indian style assorted vegetable fritters

Aloo Palak Sabzi

Potato and Spinach Curry with Chopped Tomatoes

Aloo Gobi masala

Braised Potato and Cauliflower in Onion Masala

Pappadum Crackers

DESSERT

Tropical Fresh Fruit Platter

Assorted seasonal fresh fruit

Gulab Jamun

Traditional fried milk-semolina balls, soaked in cardamom-rose water syrup

BEVERAGE

Cordial Drink