

A Night In Taj Mahal Set Menu

VEGETARIAN OPTION

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

Pumpkin Jal Freizi

Stir Fry Pumpkin with Green Chili and Spices

Tofu Makhani

Braised Bean curd in Tomato-Coriander Gravy

Potato Cutlet

Shallow Fried Potato Cutlets flavoured with Herbs and Pepper

Vegetable Vindaloo

Vegetables simmered in Spicy, Sweet and Tangy Curry

Brinjals and Okra Curry

Mildly spicy, Brinjal Eggplant 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