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## Six Course Special Dinner Menu for Two

### First Course: Appetizer (choice of one)

#### **ONION BHUJIA**

Medium spiced with natural herbs, onion fritters' made with chick pea flour and deep fried.

#### **PAPAD**

Roasted thin lentil wafer, sun dried with cracked black pepper.

#### **PAPRI CHAT**

Seasoned potatoes and chick peas with crispy crackers garnished with onions and tangy tamarind sauce.

#### **VEGETABLE PAKORA**

Savory fresh vegetables dipped in delicately spiced batter and deep fried.

#### **VEGETABLE SAMOSA (Two pieces)**

Golden fried triangular flakey pastries, filled with a stuffing of potatoes, green peas and spices.

#### **ASSORTED VEGETABLE APPETIZER**

Assorted Indian vegetables hors d'oeuvres of samosas, pakoras, bhujia, papad and tamarind sauce.

#### **ASSORTED NON-VEGETARIAN APPETIZER**

Assorted Indian hors d'oeuvres consists of Chicken Tikka, Chicken Sheekh Kebab, Meat Samosa with Mint and Tamarind Sauce.

#### **MEAT SAMOSA (2 Pieces)**

Golden fried triangular flakey pastries, filled with a stuffing with Chicken and peas with mild spices.

### Second Course: Soups (choice of two)

#### **CHICKEN SOUP**

Made with boneless chicken, cinnamon, cardamom and mild Indian spices, served with papad.

#### **TOMATO SOUP**

Traditional soup made with red ripe fresh tomatoes, served with papad.

#### **COCONUT SOUP**

Coconut and nuts prepared in milk, served with papad.

## Third Course Course: Garden Salad

## Fourth Course: Entree (Choice of two)

(Served with Naan OR Roti bread & Basmati rice)

### **CHICKEN TIKKA**

Succulent boneless pieces of chicken marinated in yogurt, garlic, ginger, flavored with freshly ground & blended with spices, roasted in Tandoor (clay oven).

### **FISH TIKKA**

Chunks of Salmon marinated in aromatic herbs and roasted in Tandoor (clay oven).

### **LAMB/GOAT BHUNA (A Gourmet Dish)**

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices and coriander leaves.

### **LAMB/GOAT CURRY**

Boneless cubes of lamb cooked in a home-made sauce of royal cumin, ginger, garlic, onions, cardamom and cloves.

### **LAMB/GOAT-DO-PIAZA**

A classical Indian recipe in which onions are used twice in the cooking process. Cubes of lamb are sauteed in onion paste and carefully blended in spices and then garnished with seasoned onions.

### **LAMB MANGO**

Tender pieces of lamb marinated in mango sauce, herbs and cooked with broccoli in a mild gravy.

### **CHICKEN TIKKA MASALA**

Tender pieces of boneless chicken cooked in Tandoor and then simmered in a mixture of garlic, coriander, tomato and creamy sauce.

### **CHICKEN BHUNA**

Boneless pieces of chicken cooked in special herbs, spices, garlic, ginger, tomatoes, onions, bell peppers, broccoli and a touch of coriander leaves.

### **CHICKEN CURRY**

Boneless chicken cooked in lightly spicy golden home-made sauce.

### **CHANNA MASALA**

Chick peas cooked over slow fire sauteed with spices with a little gravy.

### **CHANNA SAAGWALA**

Chick peas cooked in freshly chopped spinach, with tomatoes, fresh ginger and garlic, tempered with cumin seeds and coriander leaves.

### **DAL MAKHANI**

Gently simmered lentils and black beans, cooked with tomatoes, cilantro and touch of soft butter.

**MALAI KOFTA**

Deep fried marrow vegetables and cheese balls cooked in a creamy sauce.

**MIX VEGETABLE CURRY**

Garden fresh mixed vegetables cooked in medium spiced gravy.

**MUTTER PANEER**

Fresh home-made cottage cheese cooked gently with garden fresh peas and blended with spices.

**PALAK PANEER**

Fresh home-made cottage cheese cooked with freshly chopped spinach.

**PANEER MAKHANI**

Home-made cottage cheese simmered in a tomato creamy sauce then enriched with green herbs and spices.

## Fifth Course: Dessert (choice of one)

**GULAB JAMUN**

Delicate milk balls fried in olive oil, and soaked in honey syrup.

**KHEER**

Rice pudding cooked with milk, cardamom, rose water and saffron.

**MANGO ICE CREAM**

Ice cream flavored with mango.

**MANGO KULFI**

A homemade ice cream flavored with mango.

## Sixth Course: (choice of two)

**COFFEE****TEA****MASALA CHAI**

Lightly spiced tea, with ginger and aromatic spices.