

# FATHER'S DAY

## BUFFET MENU



### STARTER

#### **Beetroot Royale Tikki**

Handcrafted beetroot patties blended with creamy cheese and Indian spices, served with a crisp finish.

#### **The Manor Achari Chaap**

Smoky grilled soya chaap coated in a vibrant pickle-spiced marinade with hints of mustard and chilli.

#### **Karahi -Kissed Chicken Tikka Morani**

Chicken skewers dusted with karahi spices, grilled to delicate succulence

#### **Coastal Koliwada Fry**

Succulent fish delicately spiced, batter-fried until crisp, and served with a refreshing coastal touch.

### MAIN COURSE

#### **Kadhai Paneer Rustica**

Rustic onion - tomato gravy with peppers and paneer

#### **Potato Dum Pearls**

Potato simmered in spiced dum gravy

#### **Pyaz Papad Royale**

A rustic Rajasthani delicacy of onions and roasted papad simmered in a tangy yogurt-based gravy with traditional desert spices.

#### **Malabar Mango Prawn Curry**

Succulent prawns simmered in a tangy mango and coconut curry scented with curry leaves and coastal spices.

#### **Dilli Darbar Murgh Makhani**

A royal Delhi-style classic of smoky tandoori chicken simmered in luscious buttery tomato gravy.

#### **Dawn of Awadh Mutton Nihari**

Tender mutton braised in a velvety traditional nihari stew infused with royal Mughlai spices.

#### **Dhaba Dum Veg Biryani**

Long-grain basmati rice cooked with seasonal vegetables and authentic dhaba spices for a soulful finish.

#### **Assorted Indian Breads**

### DESSERT

#### **Palm Jaggery Caramel Payasam**

Rustic jaggery-based payasam with a rich caramel undertone, simmered slowly for a velvety finish.

#### **Rasmalai Dhaba Royale**

Soft cottage cheese discs soaked in chilled saffron-infused sweetened milk, delicately garnished with pistachios.