



## SUSHI BAR

Avocado Roll (Haas Maki)		
Cucumber Roll (Kappa Maki)		
Squid (Ika)		
Yellow Tail (Hamachi)		
Sweet Egg Roll (Tamago Maki)	<b>L.E. 25.00</b>	
Spicy Seard W.I Fish		
Bream (Hamachi)		
Crab Nigiri (Kani Nigiri)		
Octopus Nigiri (Tako Nigiri)		
White Fish Sashimi (Hamachi)		
Seabass (Seigo)		
Octopus Sashimi (Tako Sashimi)	<b>L.E. 35.00</b>	
Smoke Salmon Maki		
Seared White Fish (Hamachi Flat)		
Sweet Prawn Gunkan (Ama Ebi Gunknn)		
I Chiban Roll (Ichiban Maki)		
Salmon Nigiri (Sake Nigiri)		
Tuna Suhi Nigiri (Maguru Nigiri)		
Boiled Prawn Sushi (Ebi Nigiri)	<b>L.E. 45.00</b>	
Red Tuna Sashimi (Maguro Sashimi)		
Tuna Roll (Maguro Maki)		
Salmon Roll (Sake Maki)		
Spicy Salmon Sashimi (Sake Togarashi)		
Sweet Prawn Nigiri (Ama Ebi Nigiri)		
Salmon Sashimi (Sake Sashimi)	<b>L.E. 55.00</b>	
Spicy Tuna Sashimi (Mogoro Togarashi)		
Hand Roll (Te Maki)		
Almon Roe (Ikura Gunkan)		
Smoke Eel (Unagi)		
C Escallop (Hotategai)		
Fresh Lobster Sashimi (Ebi Robusta)	<b>L.E. 65.00</b>	
<b>* California Maki</b>		
(Crab Stick, Daikon, Cucumber)		
Supplement for s- class guests L.E 35		<b>L.E. 75.00</b>
<b>* Philadelphia Maki</b>		
(Smoked Salmon with cream cheese)		
Supplement for s-class guest L.E 40		<b>L.E. 80.00</b>
<b>* Rainbow Maki</b>		
(Salmon, Tuna and Vegetable)		
Supplement for s-class guest L.E 50		<b>L.E. 100.00</b>
<b>* Special California Maki</b>		
(Crabstick, Daikon, Caviar)		
Supplement for S- class guest L.E 65		<b>L.E. 120.00</b>
<b>* Tuna Lovers Roll</b>		
(Suku Tuna, Sea-weed, Fish Roe)		
Supplement for S- class guest L.E 65		<b>L.E. 130.00</b>
<b>* Dragon Maki</b>		
(Crabstick, Daikon, Caviar)		
Supplement for S- class guest L.E 70		<b>L.E. 140.00</b>
<b>Miso Soup</b>		<b>L.E. 40.00</b>
<b>* Servng 6 pcs - fresh fish and /or vegetables in vinegar flavored rice on a seaweed wrap</b>		
<b>* Red star items.</b>		



		Supplement		
<b>Gosht Briyani</b>	89		<b>Fish Tikka Badami</b>	70
Lamb cooked with basmati rice			Marinated fish with almond and spices	
<b>Murg Briyani</b>	50		<b>Reshmi Kebab</b>	65
Basmati rice with chicken			Minced chicken with spices	
<b>Kashmiri Pulao</b>	30		<b>HANDI SE FROM THE TANGY CURRY POT</b>	
Fried rice with fruits and nuts			<b>MURG Chicken</b>	
<b>Pulao</b>	28			Supplement
Choice of mixed vegetable rice or mushroom rice			<b>Saag Murg</b>	70
<b>Jheera Pulao</b>	28		Spinach cooked with Chicken	
Basmati rice with cumin seeds			<b>Murg Jalfrezi</b>	70
<b>Sade Chawal</b>	20		Stir fried chicken fillet with onion, green pepper & curry	
Steamed basmati rice			<b>Murg Curry</b>	70
<b>TANDOORI KA KHAZANA Selection of tandoori</b>			Chicken curry with typical Indian spices	
<b>Tandoori Lamb Chops</b>	140	65	<b>Murg Makhani</b>	70
Lamb marinated with tandoori spice			Chicken with butter and tomato	
<b>Tandoori Platter</b>	120	40	<b>Murg Korma</b>	70
Shrimp, fish, chicken, lamb chop and lamb seekh			Chicken with cashew nut paste & creamy spicy sauce	
<b>JhingaT andoori</b>	115	30	<b>Murg Madras</b>	70
Prawn marinated with yoghurt and spices			Authentic chicken curry "South Indian style"	
<b>Babari Seekh</b>	85		<b>Murg Tikka Masala</b>	70
Minced lamb mixed with Indian spices			Chicken cooked in masala spices	
<b>Murg Tandoori</b>	75		<b>Murg Vindaloo</b>	65
World famous boneless chicken marinated with yoghurt & spices			Spicy chicken with potato	
<b>Murg Malai Tikka</b>	75		<b>GOSHT Lamb</b>	
Chicken marinated with yoghurt, cream, cheese and spices			<b>Kadai Gosht</b>	90
			Lamb with Spices	



		Supplement				Supplement	
<b>Gosht Jalfrezi</b>		90		<b>Matter Mushroom</b>		36	
Sautéed Lamb with tomato and onion				Stir-fried green peas, mushroom with spices & curry sauce			
<b>Kashmiri Rogan Josh</b>		90		<b>Mutter Panner</b>		35	
Lamb cooked with cardamom, clove and brown onion				Home-made cheese with peas and curry sauce			
<b>Aloo Gosht</b>		90		<b>Dal Tadka</b>		35	
Lamb curry with turmeric, garlic paste and potato				Yellow lentil with onion and tomato			
<b>Palak Gosht</b>		105	35	<b>Chana Masala</b>		35	
Stewed lamb with spinach and fenugreek				Whole Chic Peas with Masala sauce			
<b>SEAFOOD</b>							
<b>Jhinga Masala</b>		125		<b>Aloo Mutter</b>		35	
Stir-fried prawn with onion, green pepper and tomato				Potatoes with Green Peas			
<b>Jhinga Jalfrezi</b>		125		<b>Palak Paneer</b>		35	
Sautéed Shrimp with tomato and onion				Home made cottage cheese cooked in spinach sauce			
<b>Jhinga Curry</b>		135	45	<b>Dal Makhani</b>		35	
Prawn in Curry Sauce				Combination of lentil with butter and cream			
<b>Machi Curry</b>		70		<b>Sabzi Hariyali</b>		35	
Northern Indian style fish curry				Mixed vegetable cooked in spinach sauce			
<b>SAKAHARI Vegeterian</b>							
<b>Paneer Makhani</b>		40		<b>Palak Mushroom</b>		35	
Home-made cheese with creamy sauce				Spinach with fresh mushroom and creamy butter sauce			
<b>Baigan Bharta</b>		40		<b>Aloo Gobi or Aloo Tamater Ki Sabzi or Bombay Potato</b>		30	
Eggplant sauté with creamy sauce				Potato with cauliflower or Potato with tomato or Potato with cumin			
<b>Sabji Korma</b>		40					
Mixed Vegetable with korma sauce							





**MITHAI**  
**Dessert**

	<b>Supplement</b>
<b>Tazze Fal</b> Assorted sliced fresh fruits	<b>28</b>
<b>Kashmiri Kheer</b> Rice cooked with milk and saffron	<b>22</b>
<b>Gulab Jamun</b> Golden deep fried dumpling by product of milk, soaked in sugar syrup	<b>22</b>
<b>Kulfi</b> Typical Indian ice cream	<b>22</b>
<b>Mango Kulfi</b> Indian ice cream with Mango flavour	<b>22</b>
<b>Gajar Halwa</b> Carrot cooked with milk and sugar	<b>22</b>