

STARTERS & TANDOORS

Dilliwale Gol Gappe

Fluffy shells filled with spiced potatoes and tangy mint & termarind water

Samosa Chaat

Samosas topped with spiced chickpeas, fresh yoghurt, flavourful chutneys & vegetables

Chaska Chicken Tikka

Spiced Chicken, marinated with house spices and topped with a special mix

Grilled Tandoori Fish

Succulent boneless fish marinated in a tantalizing blend of aromatic spices

MAINS

Dilliwale Butter Chicken

Diced tandoori chicken cooked in smooth creamy tomato sauce & butter

Succulent Rogan Josh

Freshly flavoured boneless lamb cooked garam masala and a tomato based curry

Dilliwale Dal Makhani

Whole black lentils cooked in fresh homemade tomato purée with masala & smoky butter

FREE FLOW

**ADD HKD 248 for
2 Hours**

Merlot (Italy, Red)
Chardonnay (Italy, White)
Prosecco (Italy, Sparkling)
Kingfisher Beer
House Draught Beer (Wheat Beer)

Dilli Baingan Bharta

Roasted eggplant cooked in with aromatic spices, along with onions, tomatoes, and green chilies

Garlic Naan

Butter Naan

Saffron Rice

DESSERT

Pistachio Kulfi (Indian Ice cream)