



# KOYAL

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## INDIAN DINING

PARTY SET MENU & 40 PER PERSON

### STARTERS

#### ASSORTED POPPADUMS BASKET

Sorbet Served with Mango & Green Chutney

#### CHICKEN TIKKA (D, M)

Chicken Breast, Greek Yoghurt, Kashmiri Chillies, Garam Masala, Mint & Coriander Chutney

#### QUAIL & DUCK SEEKH KEBAB (D,)

Duck minced & Quail minced, Apple Murabba, Green Chutney.

#### BHAJIYE & VEG. SAMOSA PLATTER (G)

Spring Onion, Potato & Spinach Fritters/ Boiled Potato, Green Peas Samosa with Chutney

### MAINS

#### METHI CHICKEN (D, N)

Chicken Breast, Fresh Fenugreek, Cashew nut Masala

#### GHOSHT SAAGWALA

Diced Lamb Leg, Spinach, Green Chilly & Garam Masala

#### DAL MAHARANIA

Luxurious blend of Black Lentils, Kidney Beans & Butter Tomato Masala

#### PANEER MAKHANWALA

Soft Cottage Cheese Cubes, Creamy Tomato Sauce, Cashew Nuts & Methi Butter.

**ALL MAINS ARE SERVED WITH SAFFRON RICE/ BUTTER NAAN FOR THE TABLE**

### DESSERTS

KAALA JAMUN OR VANILLA & CHOCOLATE BROWNIE

**D - Dairy, M - Mustard, Su - Sulphur, G - Gluten, Cr - Crustacean,  
N - Nuts, F - Fish (ASK YOUR SERVER SOME ITEMS CAN BE DONE  
WITHOUT ANY ALLERGENS) THANK YOU.**