

The MENU

MASALA FRIES

CRISPY POTATO STRIPS TOSSED IN A
BLEND OF AROMATIC SPICES

JALAPENO POPPERS

DEEP FRIED POTATO FRITTERS STUFFED
WITH JALAPENO PEPPERS AND CHEESE

ASSORTED KEBABS

LAMB SEEKH KEBAB | MALAI KEBAB |
HARIYALI KEBAB | SELECTION OF
SUCCULENT CHICKEN AND TENDER LAMB,
INFUSED WITH FRESH HERBS AND
AROMATIC SPICES, GRILLED.

GOBI MANCHURIAN

CAULIFLOWER FLORETS BATHED IN A
SWEET & SAVOURY MANCHURIAN SAUCE

7 LAYER CHAAT

BEANS, GUACAMOLE, SOUR CREAM,
CHEESE, ONION, TOMATO, ASSORTED
CHUTNEYS

PRAWN 65

CRISPY TIGER PRAWNS TOSSED IN A
VARIOUS CHILLIES AND SPICES

BUTTER CHICKEN PASTA

CHOICE OF PASTA TOSSED WITH
SUCCULENT CHICKEN SIMMERED IN A
RICH TOMATO GRAVY INFUSED WITH
WARM SPICES

POPCORN PAKORA

CRISPY ASSORTED VEGETABLES
TOSSED WITH SPICES AND FRIED

The MENU

CHAR-GRILLED PANEER WITH MANGO AIOLI

CUBES OF SOFT PANEER CHEESE MARINATED IN FRAGRANT SPICES AND GRILLED TO PERFECTION, SERVED WITH MANGO AIOLI

MASALA DUSTED ONION CROWNS

SLICES OF SWEET ONION, HAND BATTERED AND DEEP FRIED TO A GOLDEN CRISP, GENEROUSLY DUSTED WITH A VIBRANT BLEND OF CHAAT

DAHI VADA BITES WITH POMEGRANATE AND MINT

BITE SIZED LENTIL DUMPLINGS BATHED IN CREAMY YOGURT, DRIZZLES WITH SWEET AND SOUR CHUTNEYS, SPRINKLES WITH POMEGRANATE SEEDS AND REFRESHING MINT LEAVES

MUSHROOM MANCHURIAN

STIR FRIED BUTTON MUSHROOMS TOSSED IN A SWEET AND SAVOURY MANCHURIAN SAUCE

ALOO TIKKI SLIDERS & CHIMICHURRI CHUTNEY

POTATO PATTIES SEASONED WITH AROMATIC SPICES, SERVED ON MINI BUNS WITH A DOLLOP CHIMICHURRI AND TAHINI CHUTNEYS

TIKKA MASALA ARANCHINI

DEEP FRIED SPHERES FILLED WITH CREAMY TIKKA MASALA SAUCE AND MOZZARELLA CHEESE

VEGATABLE PAKORAS WITH SWEET AND SOUR CHUTNEY

ASSORTED VEGETABLES TOSSED WITH SPICES AND FRIED, SERVED WITH A SWEET AND TANGY CHUTNEY



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MASALA DUSTED CALAMARI CROWNS

TENDER CALAMARI RINGS FRIED TO A GOLDEN CRISP, GENEROUSLY DUSTED WITH
A VIBRANT BLEND OF CHAAT

TANDOORI GLAZED SALMON WITH BASMATI RICE

SUCCULENT SALMON MARINATED IN AROMATIC TANDOORI SPICES,
GLAZED TO PERFECTION AND SERVED WITH FRAGRANT BASMATI RICE

LAMB ROGAN JOSH SHEPHERD'S PIE

GROUND LAMB SIMMERED IN A RICH ROGAN JOSH GRAVY, TOPPED WITH CREAMY
MASHED POTATOES AND BAKED UNTIL GOLDEN BROWN

VINDALOO SHRIMP FETTUCCINE

TENDER SHRIMP TOSSES IN A SPICY VINDALOO SAUCE, SERVED WITH SILKY FETTUCCINE PASTA

TANDOOR-KISSED KOREAN BBQ GLAZED CHICKEN

SUCCULENT CHICKEN MARINATES IN TANDOORI SPICED, GRILLED AND FINISHED
WITH A SWEET AND TANGY KOREAN BBQ GLAZE

BUTTER CHICKEN PASTA

CHOICE OF PASTA TOSSED WITH SUCCULENT CHICKEN SIMMERED IN A RICH
TOMATO GRAVY INFUSED WITH WARM SPICES



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