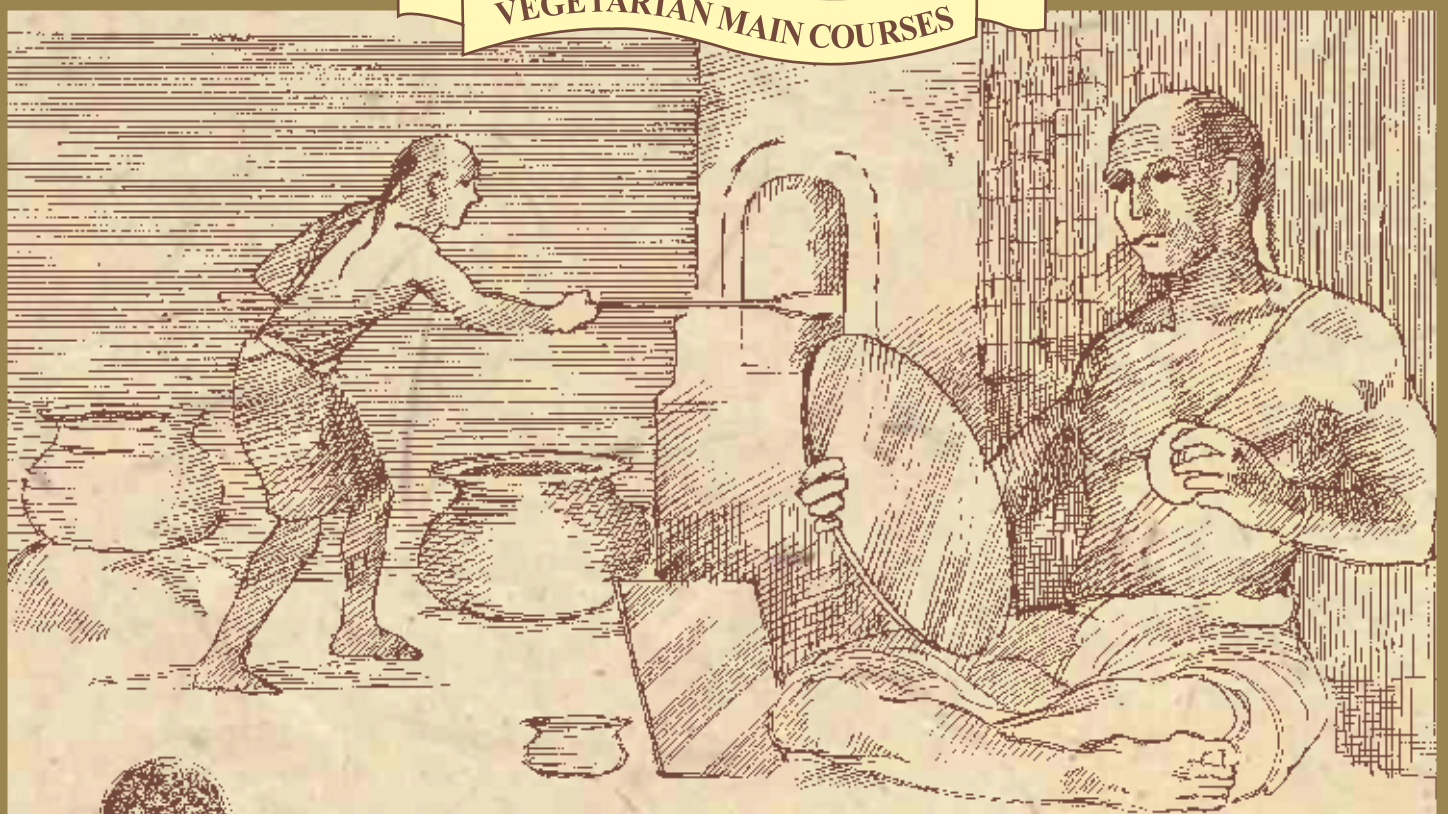


## VEGETARIAN MAIN COURSES



### Jain Vegetarianism

The Jain community in a profoundly spiritual yet practical manner, observes a philosophy of vegetarianism that is also a science.

'Everything is alive'... so they grade all things on levels of 'aliveness' - from flesh and blood to plants and bacteria. Since 'good Karma' & 'Ahimsa' are guiding principles towards the attainment of 'Nirvana', as the only alternative to starvation, guidelines are made out that indicate when the least harm is done to the things that are eaten.

In deference to our Jain guests, we would be happy to cook, with advance notice, some of the dishes on our separate vegetarian section with no onion or garlic, used in the curry.

- Vegetarian
- Non-Vegetarian

- |   |            |
|---|------------|
| ■ <b>PANEER MAKHNI</b> (Punjab)   | <b>410</b> |
| Cottage Cheese Pieces Simmered In A Rich Tomato & Butter Gravy. Finished With Cream. A Dieter's Dream |            |
| ■ <b>KADHAI PANEER</b> (Punjab)   | <b>410</b> |
| Cottage Cheese Tempered With Crushed Coriander Seeds And Whole Red Chillies                           |            |
| ■ <b>ANJEER KOFTA</b> (Uttar Pradesh)   | <b>395</b> |
| Cottage Cheese Rolls Stuffed With Spiced Fig Mixture, Simmered In Velvety Pukhtan Gravy               |            |
| ■ <b>MAKKAI KHUMB HARA PYAAZ</b> (Uttaranchal)  | <b>395</b> |
| Combination Of Corn Kernels, Button Mushrooms & Spring Onions tossed in palatable gravy               |            |
| ■ <b>DAL CHOR B'ZAR</b> (Delhi)   | <b>350</b> |
| Black Lentil Flavoured With Tomatoes & Cream & Kept Overnight On The Tandoor                          |            |
| ■ <b>ADRARI ALOO GOBHI</b> (Madhya Pradesh)   | <b>350</b> |
| Cauliflower Florets & Potato Wedges Tossed With Tomatoes, Spices & Ginger Juliennes                   |            |
| ■ <b>ALOO JEERA ANARDANA</b> (Punjab)   | <b>350</b> |
| Potatoes Tempered With Cumin And Pomegranate Seeds  |            |
| ■ <b>KADHAI SUBZIYAN</b> (Punjab)   | <b>350</b> |
| Assorted Vegetables Tempered With Coriander Seeds & Whole Red Chilly                                  |            |
| ■ <b>SOYA BOTI TAK-A-TAK</b> (Punjab)   | <b>350</b> |
| Tandoor Roasted Soya Boti Prepared Tak-A-Tak Style With Onions & Peppers                              |            |
| ■ <b>YELLOW DAL TADKA</b> (Punjab)  | <b>325</b> |
| Arhar Dal Tempered With Garlic & Cumin  |            |

### Home made secrets

Quite possibly the only mirror in the world made from metal, its quality surpasses that of glass. Made of a process, known only to one family of artisans living in the town of Ernakulam, in Southern India, the secret is passed on within the family. Just like the recipes of some well known dishes.

