



SHERATON

The Indian Table

• भारतीय रसोई •

a fine dining journey through the regions of India



STARTERS

Paneer Tikka □	\$7
<i>Cottage cheese marinated in yoghurt and tandoori spice, char-grilled</i>	
Chicken Tikka	\$8
<i>Boneless chicken, tandoor-fired with house spice</i>	
Chicken Pakora	\$7
<i>Chickpea-battered chicken, aromatic spice</i>	
Vegetable Samosa □	\$6
<i>Crisp golden pastry, spiced potato and garden pea</i>	
Onion Bhaji □	\$5
<i>Delicately spiced onion fritters, gram flour crust</i>	

SOUPS & SALADS

Mulligatawny	\$9
<i>Spiced lentil broth with chicken, a colonial classic</i>	
Tomato Dhaniya Shorba □	\$8
<i>Light tomato consommé, fresh coriander</i>	
Kachumber □	\$7
<i>Cucumber, tomato and onion, bright lemon dressing</i>	

FROM THE GARDEN

Dal Makhani □	\$28
<i>Black lentils, slow-simmered overnight with cream and butter</i>	
Chana Masala □	\$26
<i>Chickpeas in a spiced onion-tomato base</i>	
Paneer Butter Masala □	\$24
<i>Cottage cheese bathed in silken tomato-butter gravy</i>	
Palak Paneer □	\$24
<i>Cottage cheese folded through velvet spinach</i>	
Aloo Gobi □	\$20
<i>Potato and cauliflower, turmeric and toasted spice</i>	

SIGNATURE CURRIES

Lamb Rogan Josh	\$42
<i>Slow-braised lamb, rich Kashmiri spices</i>	
Fish Curry	\$35
<i>Coconut-based seafood curry, tangy and bright</i>	
Butter Chicken HOUSE FAVOURITE	\$32
<i>Murgh makhani — creamy tomato and butter, our most beloved</i>	
Chicken Tikka Masala	\$32
<i>Tandoori chicken in spiced cream sauce</i>	
Chicken Korma	\$28
<i>Mild and creamy, finished with cashew and yoghurt</i>	

BIRYANI & RICE

Lamb Biryani	\$43
<i>Slow-cooked lamb layered through aromatic basmati</i>	
Vegetable Biryani □	\$28
<i>Garden vegetables, saffron-kissed rice</i>	
Chicken Biryani	\$27
<i>Basmati and spiced chicken, sealed and steamed</i>	
Jeera Rice □	\$8
<i>Basmati perfumed with toasted cumin</i>	
Plain Basmati □	\$6
<i>Steamed long-grain, simply aromatic</i>	

FROM THE TANDOOR

Tandoori Roti □	\$7
<i>Whole wheat, clay-oven baked</i>	
Garlic Naan □	\$6
<i>Leavened flatbread, garlic and herb</i>	
Butter Naan □	\$5
<i>Soft naan brushed with butter</i>	
Mango Chutney □	\$5
<i>Sweet and tangy</i>	
Raita □	\$4
<i>Cucumber and spiced yoghurt</i>	
Mixed Pickle □	\$4
<i>Achaar — tangy spiced condiment</i>	
Papadum □	\$4
<i>Crisp lentil cracker</i>	

□ denotes vegetarian · kindly inform us of any allergies
An optional service charge applies to all dining

