

# COLOURS OF INDIA

## **STARTERS**

Spinach Chilli Bites  
Assorted Vegetable Pakoras  
Samosas  
Spring Rolls  
Salad Bar  
Sambals  
Mixed Green Salad  
Mixed Pickles  
Curd and Cumin  
Poppadoms

## **MAINS**

### **Taj Mahal Chicken Biryani**

Tender chicken cutlets marinated with a selection of Eastern spices, slowly cooked and layered with brown lentils, topped with fragrant saffron basmati rice.

### **Chickpea and Aubergine Curry**

A delightful combination of chickpeas and aubergine sautéed in traditional Punjabi spices, slowly cooked in a rich tomato sauce with double-thick curd, drizzled with coconut cream and garnished with fresh coriander.

### **Tandoori Butter Chicken**

Succulent cubes of chicken breast marinated in tandoori spices, slowly cooked with a dash of coconut cream, served alongside garlic naan.

### **Mutton Keema and Peas**

Ground mutton mince braised with roasted Asian spices, combined with fresh garden peas and potatoes, served with a warm roti.

### **Madras Fish Curry**

The catch of the day cooked in a spicy tomato and tamarind sauce, garnished with fresh coriander and curry leaves, served with basmati rice.

### **Vegetarian Paneer**

Delicate cubes of mature paneer cooked in a fragrant Asian tomato relish, garnished with fresh coriander and mint.

## **DESSERT**

Saffron Sojee  
Cardamom Kheer



**BLUE MARLIN**  
ALL-INCLUSIVE SEASCAPE  
BY DREAM RESORTS