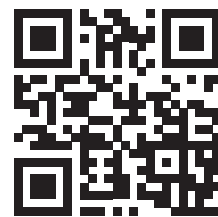


The Viceroy

ROYAL INDIAN DINING

LUNCH



STARTERS

VEGETABLE SAMOSA

LIGHTLY SPICED TURNOVERS STUFFED WITH POTATOES AND GREEN PEAS (V) 5

CHANA PAPRI CHAT

SPICED CHIK PEAS, POTATOES AND FLOUR DUMPLINGS TOSSED IN SWEET & SOUR TANGY SAUCE 6

GOBI MANCHURIAN

LIGHTLY BATTERED CAULIFLOWER FLORETS GLAZED IN TANGY SAUCE (V) 8

MALAI KABAB

TANDOORI CHICKEN BREAST WITH SAFFRON, GINGER, ROASTED RED BELL PEPPER CHUTNEY (GF) 10

CHICKEN 65

CHICKEN CUBES SAUTEED WITH SLICED ONION, TOMATO, GREEN PEPPER, THEN GLAZED IN TANGY SAUCE 10

[ORDER ONLINE](#)

LUNCH ENTRÉES

Please choose your choice of protein and sauce.

All lunches served with a side of naan, rice, and choice of house salad or soup of the day

CURRY (V) (GF)

TRADITIONAL CURRY SAUCE, EARTHY AROMATICS

TIKKA MASALA (GF)

CREAMED TOMATO-FENUGREEK SAUCE

KORMA (GF)

DELICATE CREAM SAUCE WITH CARDAMOM & CASHEW

COCONUT CURRY (V) (GF)

GINGER, GARLIC, COCONUT MILK, FRESH HERBS & SPICE

SAAG (GF)

SPINACH, HERBS WITH FENUGREEK (GF)

VINDALOO (V) (GF)

TANGY AND HIGHLY SPICED SAUCE WITH POTATO CUBES

VEGETABLES 11 // PANEER 11 // CHICKEN 12 // LAMB 14 // GOAT 14 // FISH 14 // SHRIMP 15

CLASSICS

DAL MAKHANI // TADKA (V) (GF)

SLOW SIMMERED LENTILS, GARLIC, GINGER, RED ONIONS, TOMATOES 11

PANEER KADHAI (GF)

CHEESE CUBES SAUTÉED WITH GINGER, CORIANDER SEEDS, ONIONS AND BELL PEPPERS 12

LAMB PEPPER (GF) LAMB COOKED WITH SLICED ONIONS, GREEN PEPPERS, TOMATOES, FRESH GINGER & SPICES 15

BIRYANI (GF)

DELICATELY SEASONED BASMATI RICE WITH SAFFRON 11

VEGETABLES 11 // CHICKEN 12 // LAMB 14 // GOAT (ON BONE) 14

TANDOORI CHICKEN TRIO (GF)

COMBINATION OF TANDOORI CHICKEN TIKKA, CHICKEN MINT AND MALAI KABAB 15

CRAB MASALA (GF)

JUMBO LUMP CRAB SIMMERED IN A CREAMED TOMATO-FENUGREEK SAUCE 15

TANDOORI SALMON & SHRIMP (GF)

FRESH SALMON FILLET AND JUMBO SHRIMP MARINATED AND BAKED IN TANDOOR 16

BREAD

NAAN / ROTI (V) / GARLIC NAAN 2

PESHAWARI NAAN 4

ONION PANEER KULCHA 4

BULLET NAAN 4

BEVERAGES

SOFT DRINKS // ICED TEA // INDIAN TEA 2
MASALA CHAI // MANGO JUICE 3
MANGO LASSI // ICED CHAI 4

GLASS OF WINE:

CABERNET SAUVIGNON // MOSCATO
MALBEC // CHARDONNAY
PINOT GRIGIO 6

DESSERTS

KHEER 3

GULAB JAMUN 4

RASMALAI 4

KULFI MANGO OR PISTACHIO 5