

**Carousel**  
Flavours of India: Richer Than Ever  
6-29 June 2025  
**Sample Highlights Menu 2**

*\*Carousel reserves the right to make changes to the menu, subject to the availability of ingredients and on a rotation basis.*

**APPETIZER**

**Palak Patte Ki Chaat**

Crispy spinach leaves topped with spiced yoghurt, tangy chutneys and sev

**Green Moong Dal Chaat**

Healthy and flavourful sprouted green gram salad with fresh herbs and mild spices

**Kale Chane Ki Chaat**

Black chickpeas tossed with onions, tomatoes, herbs, and tangy spices

**Dahi Aada**

Soft lentil fritters soaked in spiced yoghurt and topped with sweet and tangy chutneys

**HOT SELECTION**

**Madras Fish Curry**

A coastal-style spicy fish curry cooked with coconut milk, curry leaves, and mustard seeds

**Butter Chicken**

Tandoori chicken in a rich, creamy tomato-based gravy with butter and aromatic spices

**Mutton Masala**

Slow-cooked tender goat meat in a robust onion-tomato gravy infused with northern spices

**Jheenga Moilee**

Prawns simmered in a fragrant, coconut-based curry with subtle southern flavors

**TANDOORI SPECIAL**

(3 in Rotation)

**Fish Amritsari**

Deep-fried battered fish marinated with carom seeds, ginger-garlic paste, and lime juice

**Chapli Kebab**

Spiced minced meat patties pan-fried to perfection with herbs, onions, and pomegranate seeds

**Ajwaini Fish Tikka**

Tandoor-grilled fish cubes marinated in yoghurt and carom seeds for a smoky and herbal flavour

### **Chicken Tikka**

Succulent boneless chicken marinated in yoghurt and spices, roasted to perfection in a clay oven

### **Tabq Maaz**

Kashmiri-style braised lamb ribs slow-cooked in yoghurt and spices – a royal delicacy

## **HOTPLATE SPECIAL**

### **Palak Paneer**

Creamed spinach cooked with soft cubes of paneer and tempered with cumin and garlic

### **Baingan Ka Bharta**

Smoked mashed eggplant sautéed with onions, tomatoes, and green chillies – rustic and comforting

### **Punjabi Kadhi Pakoda**

Gram flour dumplings simmered in a tangy yoghurt-based curry with mustard seeds and curry leaves

### **Dal Makhani**

Slow-cooked black lentils and kidney beans finished with butter and cream – rich and hearty

### **Mutter Mushroom**

Green peas and mushrooms sautéed in a spiced onion-tomato masala

### **Mutter Pulao**

Fragrant basmati rice cooked with green peas and whole spices – light and flavourful

## **LIVE PRATHA STATION**

### **(Dinner Only)**

**Pratha** – Plain, Egg or Cheese

**Thosai** – Masala, Plain or Egg

Served with Sambar and Fish Curry Gravy

## **CONDIMENTS**

**Pachranga Achar** - A traditional five-vegetable Punjabi pickle, tangy and spicy

**Mint Chutney** - Refreshing dip made with mint, coriander, and green chilli

**Mixed Raita** - Yoghurt blended with cucumber, onions, and roasted cumin

**Imli Ki Chutney** - Sweet and tangy tamarind chutney with jaggery and spices

**Papadums** - Crispy lentil wafers served as a crunchy accompaniment

## **INDIAN BREAD**

### **Naan and Garlic Butter Naan**

Soft, leavened tandoori bread and flatbread brushed with garlic and melted butter

### **Missi Roti**

Rustic flatbread made with gram flour and whole wheat, seasoned with carom seeds and herbs

## **DESSERTS**

### **Malpua**

Golden fried syrup-soaked pancakes flavoured with cardamom and fennel

### **Gulab Jamun**

Deep-fried milk dumplings soaked in warm cardamom-scented sugar syrup

### **Ras Malai (Cold)**

Soft paneer discs soaked in chilled, sweetened milk flavoured with saffron and cardamom