



Simply India



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APPETIZERS FROM THE ROYAL CLAY OVEN

BHARWAN TANDOORI ALOO

Tandoori marinated potato stuffed with prunes, paneer & royal spices

AKHROT CHOWK KI TIKKA

Crisp potato galettes, cumin green peas & walnut

DAHI HE SHOLEY

Hung curd mix with capsicum, ginger & chili stuff in damp bread slice

MUSHROOM TIKKA

Button mushroom marinated with tandoori spices & stuffed with smoked shredded cheddar

JHINGA LEHSUNI

Blue water prawns, fresh cream brown garlic & saffron

BURRAH KEBAB

Clay oven smoked lamb loin, greek yoghurt & dehydrated ginger

PAPERWALI MACCHI

Fresh river fish fillet coated with semolina, green chop chilli & coriander

HIGHWAY CHICKEN TIKKA

Corn fed chicken steeped in clotted hung yoghurt, kashmiri chilli, coriander seed, peppercorn & himalayan salt

SIMPLY INDIA ROYAL KEBAB PLATTER

Tandoori jumbo prawn, fish tikka, lamb kebab, chicken tikka, assorted vegetable kebab

An extra charge of Rs 2,000 for all guest with meal plan



Contains Gluten



Contains Dairy



Spicy



Contains Nuts



Shellfish



Contains Seed



Vegetarian



Very Spicy



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MAINS/ FROM THE ROYAL DEGCHI

MALABAR JHINGA CURRY

Blue water prawns cooked with fennel seed, red chili, curry leaves & smoked coconut sauce

DHABA MURGH

Slow braised chicken cooked with onion & tomato gravy flavoured with burnt garlic

KERALA FISH CURRY

Catch of the day clove smoked coconut sauce & curry leaves

LAMB ROGAN JOSH

Braised lamb, onion gravy & Kashmiri spices

SHAHI MURGH KORMA

Slow braised chicken, caramelized onion & cashew nut broth, essence of ground spices

BUTTER CHICKEN

Simply India – from the streets of old Delhi

SIMPLY INDIA CHEF SPECIAL LOBSTER MAKHANI WITH TRUFFLE CHEESE NAAN

Tandoori lobster cooked in royal cashew nut & tomato buttery gravy

An extra charge of Mur 1,000 for all guests on meal plan

AWADHIMURG DUM BIRYANI

Finest long grain basmati, corn fed chicken cooked on dum

**The above dishes are served family style*



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VEGETARIAN DISHES

NAFEEZ PALAK

Shredded spinach, cottage cheese dice cooked with onion & tomato masala

JEERA ALOO

Boiled potato cubes tempered with cumin seeds & mustered oil cooked with Indian spices

DHINGRI DULMA

Fresh button mushroom cooked with sweet peas, capsicum, mashed cottage cheese & tomato

TILWALI TAWA BINDI

Okra tossed with royal cumin, carom seed, onion & Chop ginger finished with lemon juice

PINDI CHOLAY

Kabuli chick peas simmered in Darjeeling tea, house garam masala, leavened bread

KADHAI VEGETABLES

Wok tossed tropical vegetables, onions & bell peppers

SIMPLY INDIA DAL E KHAS

House specialty, 24 hours simmered black lentils fresh tomatoes & fenugreek

LAHSOONI DAL TADKA

Slow cooked toor dal tempered with brunt garlic

KASHMIRI PULAO

Caramelized onion, golden sultanas & cashewnut, saffron basmati pulao.

AWADHI DUM SABZ BIRYANI

Finest long grain basmati, mixed vegetables cooked on dum

All our dishes are served with Chef's selection of assorted bread basket & rice

*Kindly note that some dishes comes with a supplement for our guests in half board or full board basis.



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Vegetarian



Very Spicy

All prices are in Mauritian Rupees, including VAT and 5 % service charge
Eating raw or undercooked shellfish, egg or meat increases the risk of foodborne illnesses



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OUR DEDICATED PASTRY TEAM IS

DELIGHTED TO PRESENT YOU

THEIR DESSERT TROLLEY

SWEET TEMPTATION

RASGULLA

Milk balls in syrup

SAFFRON RASMALAI

BURFI BESAN

JALEBI

PEAR TART WITH CINNAMON

ALPHONSO MANGO VERINNE

AFTER EIGHT MACAROON

GULAB JAMUN CHEESECAKE

SPICY PINEAPPLE INFUSION WITH PASSION FRUIT

HOMEMADE ICE CREAM OF THE DAY