



VEERAYS

CURRIES & GRILL

MICHELIN 2025

PRIX-FIXE \$60

FIRST COURSE

~ choice of one ~

ANARKLI CHICKEN KEBAB

tandoor-grilled, pomegranate spiced chicken kebabs.

DAISY'S SOUTHERN BITES

pan fried kuzhi appam - vegetable stuffed lentil dumplings | tomato chutney

ANGLO TUNA CAKE

spiced tuna & potato cakes | homemade relish

BHEL PURI

crispy rice puffs tossed with chopped onion, tomatoes, mint & tamarind chutney.

ALOO TIKKI CHAAT

chopped onion & tomatoes, tangy chutneys and spiced yogurt.

ROARING TWENTIES SHRIMP

coconut & black pepper

MAIN COURSE

~ choice of one ~

MADAME MAKHANI

paneer or chicken in a luscious tomato-fenugreek gravy.

BLACK JACK

tender, boneless chicken in a rich black pepper gravy.

ROGAN JOSH

braised lamb shank | Kashmiri chilies

DON'S LAMB CHOPS

marble potatoes | pear chutney

BEET CARROT KOFTA

beet & carrot dumplings in a rich tomato gravy.

SHRIMP AMBOTIK

tomato-tamarind gravy

CAMEL SEEKH KEBAB

minced, camel meat skewers served with date chutney and olive garlic naan.

SALMON KALVAAN

grilled salmon in onion-tamarind sauce.

DESSERT

~ to share ~

LOVERS' DUET

layers of chocolate mousse and chocolate cake

Executive Chef Hemant Mathur | Chef de Cuisine Binder Saini