- Phool gobi yakkhn (cauli flower based on curd
- 10. Nadur Yakkhn (lotus roots cooked in curd, flavoured with royal cumin seed and dried mint powder)

with Himalayan herbs)

- 11. Monje Kael (knoll koll shaped like chips prepared in kashmiri onion gravy, flavoured with
- 12. Mutter Haddar (perfect match of whole button mushroom and green peas)
- 13. Choag Wangan (small fried brinjals rolled in red grapes based gravy, garnished by royal cumin seed)
- 14. Gogji (fried turnips cooked in cock's comb flavoured gravy)

Gaad (Fish)

- Mugh Gaad (fish cooked with generous helping
- Ruwangan Gaad (fish cooked in tomato based gravy)
- Haakh Gaad (fish cooked with distinct kashmiri spinach)
- Nadur Gaad (fish cooked with lotus roots, flavoured with kashmiri dried mint powder)

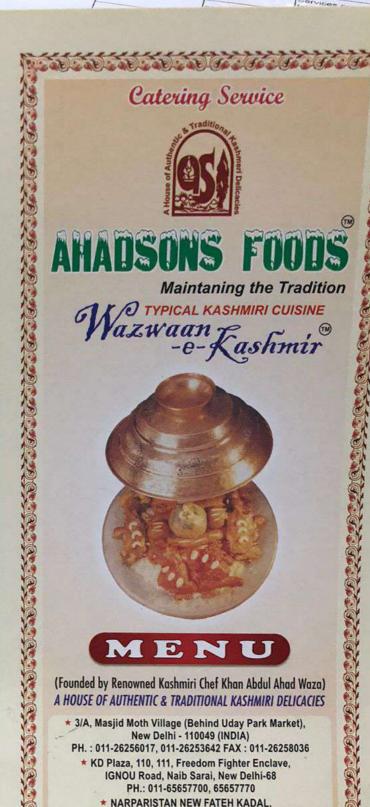
Rice and Pulav

- 1. Batha (plain boiled rice)
- Kosher Pulay (kashmiri palow with dry fruits)
- Sabzi Pulav (kashmiri pulav prepared with vegetables)
- Mazz Pulav (Kashmiri pulav cooked with tender pieces of mutton)

- Kong firin (saffron flavoured rice puddiaggs, garnished with pistacho and cashewnuts)
- Halwa (halwa enriched with dry fruits)
- Kahwa (green kashmiri hyson tea flavoured with green cardamoms, cinnamoms & saffron, served from samovar)

Chetin

- Gund chetin (onion chatney with green chillies and a touch of royal cumin sweet)
- Doon chetin (walnut chatney made in curd, flavoured with royal cumin seed)



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SNACKS

Non-Veg (Mutton)

- Tabakh Maaz (tender ribs cooked in Kashmiri condiments gravy shallow fried and served dry)
- Seekh Kabab (minced mutton with typical Kashmiri ingredients prepared on skewers)
- Maaz Kanti (small mutton pieces marinated, shallow fried in fresh onion, tomatoes and green chilles)

Chicken Snacks

 Kokar Kanti (boneless chicken marinated and shallow fried in fresh green chilies, tomatoes)

Vegetarian

- 1. Nadir Kabab (deep fried flutten lotus stems)
- Nadir Mand (sliced lotus stem marinated in spicy paste deep fried)
- Chhaman Pakoda (cottage cheese marinated and fried, flavoured with royal cumin seed)
- Sabzi Pakoda (fresh vegetables coated and fried)
- Nadir Churma (lotus stems shaped like chips & deep fried uncoated)

Main Course

- Rista (pounded mutton balls cooked in saffron flavoured gravy)
- Rogan josh (selected mutton pieces cooked in kashmiri onion gravy with cock's comb flower extract)
- Lahabdar Kabab (oval shaped kababs of minced mutton cooked in curd based gravy with mild spices)
- Maaz Yakkhn (White) (mutton cooked in curd, flavoured with fennel powded and dried mind powder)
- 5. Palak Rista (small mutton balls with spinach)
- 6. Aab Gosh (mutton cooked in milk)
- 7. Hindi roghan josh (mutton with rich gravy, flavoured with saffron)
- Maaz yakkhn (red) mutton cooked in curd based gravy, flavoured with cock's comb flower extract)
- Ruwangan Kufta (minced mutton with tomato gravy predominately flavoured with kashmiri ingredients)
- 10. Chear Kufth (minced mutton ball with an apricot inside)
- Ghushtaba (pounded mutton balls cooked in curd, flavoured with dried mint powder)

Mutton Kormas

- Daniwal Korma (mutton cooked in curd based gravy, flavoured with fresh coriander and saffron)
- Aloobukhar Korma (mutton cooked with dried plums)
- 3. Badam Korma (tender mutton pieces cooked in creamy almond gravy)
- Marchwagan Korma (mutton cooked in red hot chilli gravy, flavoured with royal cumin seed)
- Chear Korma (tender mutton cooked with dried apricots)

Kokar (Chicken)

- Kokar Roghan Josh (chicken cooked in cock's comb flower gravy with condiments)
- Waza Kokar (whole chicken cooked in saffron gravy with mild kashmiri spices)
- Badam Korma (boneless chicken cooked in creamy almond gravy)
- Aloobukhar Korma (chicken cooked with dried plums, flavoured with typical kashmiri ingredients)
- Daniwal Korma (chicken based on kashmiri chilli gravy with predominate flavour of royal cumin seed)
- Marchwagan Korma (chicken based on kashmiri chilli gravy with predominate flavour of royal cumin seed)
- 7. Kukar Aab Gosh (chicken prepared in milk)

Vegetarian

- Ruwangan Chaaman (fried cottage cheese delicately prepared in tomato gravy, with kashmiri ingredients)
- Haakh (luscious leaves of distint kashmiri spinach, cooked in its own juice)
- Manje Haakh (knoll koll and its leaves cooked together flavoured with mild kashmiri spices)
- 4. Haakh Chaaman (fried cottage cheese prepared with kashmiri spinach)
- Palak Nadur (lotus stems and spinach prepared mix, flavoured with kashmiri codiments)
- Dum Aloo (small fried potatoes simmered in spicy red gravy)
- Rajmah (red kashmiri kidney beans cooked in mild kashmiri spicy gravy)
- 8. Al yakkhn (bottle gourd cooked in curd, flavoured with dried mint powder)