



# Bollywood Night Menu

Friday, November, 22, 7:00pm - 10:00pm

## Canapes

Masala Shrimps on Feni Paratha  
Pindi Chana Hummus on Masala Kulcha

## Pass Around Starter

Lamb Seekh Kebab

(Minced lamb marinated with Indian spices and cooked in clay oven)

Murgh Malai Tikka

Main course

(Tender pieces of chicken marinated with Indian spices and cooked in clay oven)

Kasundhi Jhinga

(Prawns marinated with yogurt, Indian spices and cooked in clay oven)

Paneer Tikka

(Cottage cheese marinated with Indian spices and cooked in clay oven)

Malai Broccoli

(Broccoli marinated with spices and cooked in clay oven)

## Main course

Gosht Korma

(Lamb cooked with Indian spices)

Manglorian Fish Curry

(Tender pieces of lamb cooked with Indian spices)

Butter Chicken

(Chicken cooked with classic tomato gravy)

Dal Makhani

(Classic preparation of black lentil cooked overnight)

Palak Paneer

(Cottage cheese cooked with spinach Indian spices)

Kesari Pulao

Assorted Bread

(Naan/Garlic Naan/ Butter Naan/ Laccha Paratha/ Roti)

## Dessert

Ice Cream

Gulab Jamun

(Solid dumpling of cheese and soaked in sugar syrup)

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**₹35 including wine or punch**

