



**KING TIGER**  
EASTERN EATING HOUSE & BAR

## ENTRÉE

### ONION BHAJEES

FINELY SLICED ONION IN CHICKPEA FLOUR BATTERED PATTIES SERVED WITH TANGY TAMARIND CHUTNEY

### BANGALORE VEGETABLE SAMOSA

FLAKY PASTRY FILLED WITH DICED POTATOES, GREEN PEAS & CUMIN SEED. KETTLE FRIED & SERVED WITH HOMEMADE CHUTNEY

### MULLIGATAWNY SOUP

TRADITIONAL INDIAN SOUP MADE FROM LENTILS & VEGETABLES

## MAINS

### BUTTER CHICKEN

BONELESS CHICKEN COOKED WITH CASHEW PASTE, CREAM, TOMATO SAUCE & AUTHENTIC INDIAN SPICES

### CHICKEN TIKKA MASALA

CHICKEN PREPARED IN TANDOOR & FINISHED WITH SPECIAL CASHEW NUT PASTE & TOMATO SAUCE

### DAL MAKHANI

WHOLE BLACK LENTILS & RED KIDNEY BEANS COOKED ON SLOW FIRE WITH FENUGREEK

### PALAK PANEER

HOMEMADE COTTAGE CHEESE COOKED WITH SPINACH & RICHNESS OF CREAM

### MADRAS (CHICKEN/LAMB/BEEF)

YOUR CHOICE OF CHICKEN, LAMB OR BEEF COOKED WITH GINGER & GENTLE TOUCH OF SOUTH INDIAN SPICES

### VINDALOO

TRADITIONALLY A GOVAN DISH. RED CHILLI PASTE & MALT VINEGAR COOKED IN A TOMATO BASED GRAVY

YOUR CHOICE OF CHICKEN, LAMB, BEEF, VENISON OR VEGETARIAN

## DESSERTS

### COCONUT & LIME CHEESECAKE

A BISCUIT BASED CHEESECAKE TOPPED WITH A HOMEMADE MANGO COULIS AND WHIPPED CREAM

### SINGAPORE CHOCOLATE CAKE

DOUBLE CHOCOLATE CAKE SERVED WITH VANILLA BEAN ICE-CREAM