



Geet

Indian Restaurant



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NAMASTE

- WINE AND FOOD PAIRINGS -

To further enhance your dining experience with us, we make the following recommendations to match food and wine. Our wine list has been compiled to give you a choice of well-priced and quality wines.

CHAMPAGNE, CAP CLASSIQUE & SPARKLING WINES

Octopus Allepy Curry - Kerela

A South Indian style preparation of meat cooked in coconut milk tempered with mustard seeds, curry leaves soured with amchur (sundried mango powder) and tamarind.

Geet's Scallops

Speciality of flavours burst in the mouth - a decadent exotic dish.

Crab Risotto

Crab meat with truffle cappuccino and pan-fried king prawn.

SAUVIGNON BLANC

Chicken and lamb preparations with pronounced flavours such as those of tomato, sundried coriander, and caramelised onions are splendid when matched with the tight minerally green fruit character of Sauvignon Blanc.

Lamb Taka-ka Tak Rezala - Bay of Bengal

A Bengali curry made in a luscious creamy white gravy. Meat infused with deep, rich flavours of cashew nut, cream, khoya (reduced milk), and coconut.

Mein Moli - Goa

All the above choices are in the price above, please ask your server for the variety of meats.

Khasmiri Nally Gosht - North India

Chef's delicacy of lamb on the bone cooked in thick onion gravy with saffron and roasted garlic chicken and lamb preparations with pronounced flavours, such as those with tomatoes, sun dried coriander and caramelized onions are splendid when matched with the tight, minerally 'green fruit' character of Sauvignon Blanc.



CHARDONNAY

The richly textured buttery and nutty character of Chardonnay is best suited to a wide spread of our Tandoori starters. For the main course, we suggest the delectable prawns and fish tikkas, the fuller-bodied delicacies with creamy, cardamom infused sauces.

Fish Singampuri Masala - Hydrabhad

Version of Hyderabad Tawa meat pieces marinated in curd, cream, and freshly ground garam masala. Topped with a sizzling tempering of red chillies and coriander laced on olive penne.

Prawn Jaisalmar - Northern India

Traditional northern India, deboned meat spiced with ground chilli and coriander simmered in reduced creamy gravy. The richly textured, buttery and nutty character of these wines is best suited to a widespread of our Tandoori starters.

CHENIN BLANC

The light and fresh apple texture of Chenin Blanc makes a suitable partner for several of our vegetable preparations that have exotic spicing.

Ostrich Aangara Alu - Fusion

Mashed potatoes marinated in herbs and spices, tossed in meats of your choice and served in a satin gravy.

Chicken Tak-Ka-Tak Ka Allepy Curry - Kerela

A South Indian style preparation of meat cooked in coconut milk tempered with mustard seeds, curry leaves, soured with amchur (sundried mango powder) and tamarind.

Mushroom Duxelle - Mumbai

Mushrooms stuffed with mushroom pannier and cashew nut laced on a makhni sauce. Cashew and almond nut paste enhanced dishes, again those grilled in the Tandoor and finished in creamy sauces with tomato and tamarind as well as the famous Butter Chicken and Dal Tadka, are well suited to the crisp character of Chenin Blanc.

WHITE BLENDS

Rista Sham Savera Greens - Dehradhun

Chef's speciality homemade cottage cheese cooked in a tomato saffron creamy gravy and spinach.

Amiratrsi Apricot Koftas in Korma Sauce

Juicy apricots stuffed with a mélange of spices and nuts stuffed in potato and paneer to render a spell binding aroma. Its ecstatic taste will linger on in your senses. The dry and off dry styles, with little residual sugar are definite considerations to accompany our skillfully spiced vegetarian dishes, with subtle combinations of delicate and aromatic spices. The sweet blends are best matched with dishes which are fairly hot and liberally spiced.



CABERNET SAUVIGNON

Cabernet Sauvignon has a powerful mouthfeel and works best with strongly spiced lamb and red meat dishes which are cooked in the Tandoor and wrapped up in highly spiced, but not necessarily chilli-hot sauces.

Balchao - Kerela

Traditional spices with coconut cream. The recipe originates from the royal kitchens of Kerela.

Gajali Masoori - Himalaya

Spinach puree, homemade cottage cheese and green peas. Most exotic of the herbals of India, traditionally ever-green state with warm lashes of vegetables.

Lababdar - Utrachal

Traditional Mughlai meats in creamy tomato with fenugreek. Cabernets have a powerful mouthfeel to them so are best with strongly spiced lamb and red meat dishes, which are cooked in the Tandoor and wrapped up in highly spiced, but not necessarily chilli-hot sauces.

MERLOT

Seafood curries elegantly partner with this noble varietal with its classic full flavoured palate of red berries and spices. Merlot should also be tried with the not too creamy but full textured meat main courses.

Chicken or mixed seafood Tak-Ka-Tak Seyal - Maharashtra

Cubed meat cooked slowly in its own juices with caramelised onions, ripe tomatoes and spiced with ground coriander, cumin, and ajwain. This is a speciality from Maharashtra, a signature dish of the Sindhi community.

Prawn Tak-Ka-Tak Moongdhani - Multan

Juicy apricots, apple, and coconut with lashings of cream make these pieces of meat mouth-watering. Served with spinach puree, homemade cottage cheese and green peas. The most exotic of India's herbals. Traditionally ever-green state with warm lashes of vegetables.

SHIRAZ/SYRAH

Hot and spicy chicken, lamb or fish vindaloo are perfect partners to Shiraz. Alternatively try Shiraz with Jalfrezi preparations.

Lal Maas Ka Mokul - Rajasthan

A creative chef's recipe where it is first roasted and then the shreds are tossed with a host of spices, yoghurt and almonds.

Sikhandari Raan - Lackhnow

Lamb shank marinated in Kashmiri chilli, ground coriander, and yoghurt and garam masala, lightly smoked and roasted slowly over night, served with creamy black lentils. Hot and spicy chicken or lamb or fish vindaloo is the perfect partner to a fully textured Shiraz. Alternatively, try with the Jalfrezi preparations.



PINOTAGE

Pepper Chettinad

Another popular cuisine from the south is the Chettinad cuisine - native to the Chettinad region of Tamil Nadu State in south India comprising of Madurai

Andhra Madras - Tamil Nadu

Simmered in coconut cream and finished with fresh coriander and coconut.

PINOT NOIR

Paneer Lavang Latika

Cottage cheese escallops stuffed with creamy khoya and mixed nuts, finished in a smooth, fresh tomato and cashew nut-based gravy.

Tak-Ka-Tak Duck Choi

Delhi tender boneless cubes braised in cumin and mustard seeds with thick yoghurt and pungent saffron. Flattened paneer kofta in onion gravy and dressed with roasted nuts.

NEBBIOLO, GRENACHE, TOURIGA NACIONAL, & SANGIOVESE

Smoked rack of lamb

Speciality of the Mogul emperor, with citrus enhanced slow roasted baby beets and sweet potatoes.

Ritsa Sham Savera Greens

Dehradun chef's speciality homemade cottage cheese cooked in tomato, saffron, creamy gravy and spinach.

Nawabi Tava

Chicken and prawns cooked with tomatoes, onions and aromatic spices. Served sizzling.

RED BLENDS

Our selection varies between the lighter style blends through to the more fuller-bodied, but essentially most are Cabernet Sauvignon driven. Lamb, seafood curries, as well as Madras further enhances the complexity of fuller-bodied blends. Subtly spiced Tandoor preparations with their inherent smoky character are better suited to lighter blends.

Tak- Ka- Tak Butter Makhni - North India

Tak- Ka- Tak Koliwada Masala - Maharashtra

Our selection varies from the lighter styles through to the more full-bodied, but they essentially have Cabernet Sauvignon as a base-blending partner. Lamb and seafood curries as well as Madras are further enhanced by the complexity of the heavier blends. Subtly spiced Tandoor preparations with their inherent smoky character are better suited to the lighter versions.

*A discretionary 10% service charge will be added to your bill to be shared by the team.
Please inform your server of any dietary requirements or allergies.*



REDISCOVER THE ART OF SPICE

Evolving Indian gastronomic cuisine ...come together at "Geet"
Window of the world in Indian culinary flavours

Creating drama on a plate is achieved through the perfect combination of flavours, colours, tastes, aromas and textures. Excellent ingredients are the starting point. Our chefs delight in procuring original ingredients imported from the country of origin. As a complementary practice, the Geet chefs like to work with local farmers to obtain the local, organic products they need. One of our hotels even has its own nursery to produce the fresh essentials that make all the difference to each dish they serve.

Culinary innovation has always been at the heart of the Geet dining experience. In many instances, it has been a Geet that has introduced the city to exotic cuisines. Even the regional cuisines of India have surpassed their traditional borders. Favourite dishes from all over the subcontinent are reinvented at Geet with an emphasis on flavour and freshness, using lighter, healthier cooking techniques further introduces new techniques, organic produce and spices to reinvent Indian food with unusual creations and pairings.

Authenticity is paramount. Which has been custom blended exclusively for our guests, connoisseurs delight in recognizing their favourite sources. Wine aficionados will be torn between choice bottles on our wine lists. Even the chocolates in our desserts have a pedigree. Geet has been instrumental in setting the standards for Indian cuisine not just for the nation but internationally as well.

Winner of numerous accolades and internationally awarded, here Geet has the distinction of being the very first Indian restaurant to be so highly prestigious in society. For the better part of 14 years Geet has been responsible for shaping the South African hospitality industry with some of the most successful restaurant concepts and foods. Geet there is no end to the ways in which one can celebrate. Whether the event is personal or professional, once in a lifetime or once a quarter, we have an array of themes and catering options to make every occasion unique and memorable.

Catering is available for lunch, dinner, meeting breaks and cocktail parties, featuring a range of International and regional cuisines.

Props Used: Geet -scene includes the spice collage, windows of the world that depicts the region from where the cuisine originates,



PLAN A FLAWLESS EVENT EVERY TIME

FIRST IMPRESSIONS - VEGETARIAN

The Essence of Geet a Journey through India
"SHAKAHARI"

"At Geet we always source and utilize organic sustainable products and never source endangered species for our menu." Thus, Geet is not a simple meal but a ceremony, first the "TASH-T-NARI" is passed around so that you can wash your hands, and it would be sacrilege to use anything but your fingers to eat this meal. People sit in fours to eat this meal, which is considered auspicious

THREAD PANEER <i>Finger paneer marinated with herbs and spiced deep fried with hot garlic sauce</i>	R125
CRISPI ALLO CUTLET (v) <i>decadent homemade paneer, potato, coconut heavenly spiced with herbs and spices rolled in black and white with topping of coconut seeds lightly shaped in donut shape with</i>	R80
DHAL ARANCHINI (v) <i>Lentil and rice stuffed with cheese bedded on salsa</i>	R85
BEET'S AND FENEL KI TIKKI- GEET (v) <i>Delightful little pan-fried rounds of beetroot, seven crusted, grilled mashed beets accompanied with fresh fennel chutney</i>	R85
ONION BEETROOT TANGLE. (v) <i>Sliced onion and beetroot in chefs' specialty spice deep fried and laced on creamy beetroot sauce</i>	R85
PUNJABI SAMOOSAS (v) <i>Delicate mix vegetables mashed and spiced stuffed in homemade pastry and deep fried golden</i>	R85
CRISPY VEGETABLE CHILLI – GEET (v) <i>Garden fresh vegetables sautéed in Schwann sauce</i>	R85
RICE POKODA (v) <i>Mashed rice with mix vegetable, lightly spiced and deep fried, served with coconut chutney</i>	
VEGETABLE BANARASI KEBAB <i>Garden fresh vegetables stuffed with yellow, red, and green peppers Deep fried</i>	R85
PANNER KAJU KEBAB <i>Sweet flavouring panner mashed and flavoured in cashew nuts lightly spiced</i>	R95

ALL TIKKI'S WILL BE ACCOMPANIED WITH SWEET AND SOUR SOURCE



FIRST IMPRESSIONS - TANDOORI KEBABS

Palate pleases from India a royal delight with gourmet culinary delight

"MAANSAHARI" (NON-VEGETARIAN)

The traditional clay oven is truly the heart of all Indian barbeque. All our tandoors are served on a sizzling bed of onions in a traditional skillet, or perfectly plated. Accompanied with a selection of signature kebab contemporary variations of our signature sauce

RECOMMEND WINE PAIRING:

MEERUST MERLOT | SPRINGFIELD ESTATE "THE WORK OF TIME"
LA MOTTE MILLENNIUM | SARONSBURG ??

CHICKEN 65 (DRY)

Chicken marinated with herbs and spice a delicacy from CHETANAND, and tossed in soujoin source

ANARKALLI KEBAB – KERELA

Meat kebabs with pomegranate morel flavour napped powa tempered in mustard seeds

CHATPATA KEBAB – MUMBAI

Lemony mint and cashew nut paste, tempered with herbs and char grilled, Napped with Sautéed onions and seasonal Corn and organic greens

KAPI TAMARIND KEBAB

Madras coffee- deboned meat of your choice, smoked charcoal, and spices

RAJULI KEBAB

Delicacy, from the northern part of India, chicken secretly spiced, flavoured in a coconut creamy marination

MURGH BLACK PEPPER KEBAB

Boneless chicken with marinated in cashew nut paste and char grilled flavoured with saffron

KOKORI KEBAB

Chicken stuffed with sambles, olives, cheese and gherkins, marinated in yogurt paste with a slightly sweets sour tangy flavour

KHANDARI KEBAB

A recreation of chicken and lamb mince marinated with cottage cheese ginger flavoured

CHEF'S OWN SPECIALITY

TREAD LAMB CIGAR ROLLS (LAMB ONLY)

Rogan lamb mince, excitedly rolled in phyllo pastry and deep fried

BEET BORANSI KEBAB

boneless meat of your choice flavoured in sweet cashew nut paste tossed in organic beet and chargrilled.

ALL KEBABS HAS THE PRICE IN ITS OWN CATEGORY BELOW

CHICKEN - R95.00 | LAMB - R125.00 | FISH – 180.00



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GEET 'S -GOURMET KEBAB'

CHICKEN BANGRI KEBAB

Ginger flavour kebab marinated with yougart and chefs speciality spices

JAFFRANI KEBAB

Cawhsewnut paste and heavily creamy flavour with saffron touched and chargrilled

MACHLI HILL TOP

Spinach and ginger garlic heavnily spiced with a lemony zest flavour

CHICKEN TIKKA PANJABI SAMOOSA

TAMARIND, DATE COFFEE KEBAB – GEET

Boneless meat magically marinated in sweet sour, and olive marinating, Geet Specialty Herbs and spiced

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VEGETABLE KOFTA BONANZA

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(RECOMMENDED FOR VEGAN AS WELL)

VEGETARIAN GARDEN GREENS – FLAVOURS

VEGETABLE BEGAM BEHAR

Delicate with mashed mix vegetables balls cooked in tomato sauce

AUBERGINE AND GREEN CHILI SALAN- GEET

A twist to the Hyderabad mirch ka salan, this one is made with aubergine, coconut, and poppy seeds.

KATLI

Pan fried aubergine stuffed with homemade cottage cheese and butter nut, smoked chili chutney

This Punjab dish is simple, healthy and yet is own fascination

HYDERABAD MIRCH KA SALAN

Hyderabad preparation of fat chillies and peppers cooked in ground peanuts and sesame

GAJALI MASOORI - HIMALAYA

Spinach puree, homemade cottage cheese and green peas. Most exotic of the herbal India traditionally ever green state warm lashes of vegetables

SHOBI GARLIC

Fried mushroom, potatoes, and cauliflower, cooked in special spices and herbs.

MALAI DAR SAAG

Spinach puree simmered with lashings of green chili and garlic finished with fresh coriander

BADAMI QOURMA SABZI

Seasonal garden greens cooked in a cream almond puree

KOLHAPURI VEGETABLES

Kolhapur vegetables as the name suggest is a popular dish of Kolhapur city which is in the South-west corner of Maharashtra. It's an eclectic mix of vegetables with desiccated coconut and is traditionally known to be spicy

DHABA STYLE ALLO GHOBHI MASALA

Hyderabad's 400-year-old culinary history, like its culture, is unmatched by any other state in India. Of all the cuisines, Hyderabad is the only one in the sub-continent that can boast of a major vegetarian section

DAHI ALOO - MUMBAI

Sharing a family recipe of Punjabi dhali aloo

BRINJAL WITH ALOO OR PEAS OR MUSHROOM

A potent fusion of potatoes and aubergines simmered in a flavour some curry gravy

ALL VEGETABLE FLAVOUR DISHES – R140

Please note that from time-to-time certain dishes or ingredients are restricted due to market available



VEGETABLE KOFTA BONANZA

KASHMIRI DUM ALU

Potato cubes cooked in a tomato cream base and flavoured in coriander

VEGETABLE BEGAM BEHAR

Delicate with mashed mix vegetables balls cooked in tomato sauce

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LENTIL FLAVOURS

(RECOMMENDED FOR VEGAN AS WELL)

An exclusive experience to quench your thirst for food and tantalize your taste buds!

PALAK MUNGORI – KARACHI

Fine cut leaf spinach, cooked lentils simmered with gram flour and matured coconut milk and freshly pounded coriander

DHAL MAHARANI

A Punjabi delicacy of slow cooked urad dal and rajma enriched with fresh cream

DHAL MASALDER (LENTILS)

Chana, mog and moss oral dall cooked together with spice and herbs in butter ghee. Garnished with fried onions and coriander

CHICKPEA AND YELLOW DHAL THADKAWALI

Yellow lentils soaked overnight in herbs pouches over a char-grilled oven, tempered with Cumin and Kashmir chili soft satin flavour

KABULI CHAANA MASALA

Chickpea masala curry flavoured with carom seeds, Amchoor & anardana powder

DOUBLE DHAL THADKA

Black and Yellow dhal a decadent flavour of Geet Chefs Specialist

YELLOW DHAL THADKAWALI

Yellow lentils soaked overnight in herbs pouches over a char-grilled oven, tempered with Cumin and Kashmir chili soft satin flavour

SAAG DHAL

Yellow lentils soaked overnight in herbs pouches over a char-grilled oven, tempered with spinach puree Cumin Kashmir chili soft satin flavour

DHAL ALOO MUTTER

Yellow lentils tempered potatoes and peas in an amazing burnt garlic and curry leaves

NIZAMI SABZI (GF)

A semi dry dish flavoured in rich coriander and yogurt flavour

ALL LENTILS FLAVOUR DISHES – R140

Please note that from time-to-time certain dishes or ingredients are restricted due to market availability

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly hallal. Prices are inclusive of 14% VAT.

A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice. Please note that from time-to-time certain dishes or ingredients are restricted due to market availability



SABZI KI BAHAR

ROGAN KOFTA

A gentle decadent vegetable in green yellow and red kofta made in Rogan gravy

SHOBI KOFTA BHUJON

Lightly spiced mixed vegetable balls cooked in spicy sauce with mushrooms, baked tomatoes, and capsicum. Garnished with spring onions and coriander

APRICOT KOFTAS IN KORMA

Sauce juicy apricots stuffed with a mélange of spices and nuts stuffed in potato and paneer to render a spell

SUBZ KOFTA KORMA

Vegetable barrels cooked in rich korma sauce

KHUMBI TIKKI SAAG

Crisp mushroom tikki's in spinach braised with garlic and cumin

ANISEED ARBI BEETROOT KOFTA

Beetroot mashed with aniseed, simmered in and exotic nutty creamy cashew nut gravy

GOLI MASALA - PUNJAB

Organic greens steamed and mashed stuffed with homemade cheese in saffron sauce

RISTA SHAM SAVERA GREENS

Chef's specialty homemade cottage cheese cooked in tomato saffron creamy gravy and spinach

TORAI AUR WADI

Ridge ground lentil dumplings simmered with potatoes, tomatoes and green peas

A popular Indian dish "Wadi" Lentils are seasoned and made into dumplings and then simmered in yoghurt tomato gravy.

SABZI KHARIA (Indian veg available)

Garden greens from our organic farm cooked with kalabash

BABY CORN MUSHROOM PALAK

A creamy flavour vegetable cooked in creamy spinach gravy

BUTTERNUT KOFTA

Garden fresh butternut lightly spice with herbs and rice laced with creamy gravy

ALL KOFTA FLAVORFUL DISHES - R150

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PANEER – FLAVOURS

RAJASTHAN

JEEMAN MAIN COURSES FROM RAJASTHAN

In Rajasthan, the Maharajas referred to main courses as Jeeman which is always characterized by a unique flavour drawn from the simplest and the most basic ingredient transformed into flavourful delicacies.

(NOT RECOMMENDED FOR VEGAN DINER'S)

PANEER KUNDAN KALIYAN - PUNJAB

Paneer in a creamy tomato-fenugreek sauce

LAGAN KA PANEER

Homemade cottage cheese, simmered in a tomato and onion gravy flavoured with chefs

SHAHI PANEER- PUNJAB

Shahi Paneer is the slightly richer version of Paneer Makhani or Butter Paneer (the vegetarian counterpart of the famous Butter chicken).

PESTO PANEER

Amazingly different flavour with coriander and spinach flavour source heavily creamy

LABADAR PANEER -DEHRADHUN

Tandoori paneer, decadently cooked in chargrill, laced on a lemon lime gravy

PANEER NIMBU PAYZA – BENGALI

Cottage cheese in lemon, lime scented with delicate onion and tomato gravy

PANEER LAVANG LATIKA- DEHRADHUN

Cottage cheese escallops stuffed with creamy khoya and mixed nuts, finished in a smooth fresh tomato and cashew nut-based gravies laced

NIHARI VEGETABLE PANEER MASALA– AMIRITSAR

Spinach Pure with lentils, all garden vegetable and homemade cottage cheese

LACHKNOWI PANEER

Homemade cottage cheese, tempered in spinach sauce with fenugreek, creamy nutty gravy

PALAK PANEER

Spinach puree cooked with homemade cottage cheese with chef's speciality spices

NAWABI PANEER

Homemade cottage cheese marinated in yogurt and herbs and spices cooked in a creamy mint flavour

Yellow dhal tempered with lentil and yogurt with homemade cottage cheese

ALL PANEER FLAVOUR DISHES - R160



PANEER – FLAVOURS

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(NOT RECOMMENDED FOR VEGAN DINER'S)

DHAL MAKHNI PANEER

Black lentils cooked in tomato creamy gravy with homemade cottage cheese

NIZAMI PANEER (GF)

Homemade Cottage Cheese | Cashew | Raisin | Cilantro Cress

DAHI DHAL PANEER

Home made cottage chesse | yellow dhal | yogart flavour

ROGAN PANEER

Homemade cottage cheese, tempered in tomato saffron sauce with fenugreek, creamy nutty gravy

COCONUT LIME PANEER

Homemade cottage cheese, tempered in coconut sauce with fenugreek, creamy nutty gravy

NALLY PANEER

Homemade cottage cheese, tempered in sooth onion sauce with fenugreek, creamy nutty gravy

Yellow dhal tempered with lentil and yogurt with homemade cottage cheese

ALL PANEER FLAVOUR DISHES - R160



SHAM – E –MUGAL

Dishes cooked on the griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, these dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the Tak-a-Tak method- One of the finest techniques of cooking in Indian Cuisine

"GOLDEN OLDIES CURRIES MASTERED AND NEVER FORGOTTEN"

INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE INDIAN CUISINE
FOOD IS THE AMBASORDOR OF THE NATION

RECOMMEND WINE PAIRING:

MEERLUST CABERNET SAUVIGNON | RUPERT & ROTHSCHILD CLASSIQUE
HARTENBERG GRENACHE | SARONSBERG SHIRAZ
WARWICK THE FIRST LADY PINOTAGE | TOKARA SHIRAZ | KANNONKOP KADETTE
CEDERBERG MERLOT SHIRAZ

MAINS COURSES

ANDHARA GREEN CHILLI MASALA

Meat cooked in green onions and coriander puree flavour with ginger

MURGH 65

Creamy coriander flavoured tikka in mint and coriander creamy gravy

CHETTINAND PEPPER MASALA

Meat cooked with fennel seeds peppercorn in coconut onion gravy

DINDIGAL MASALA

lamb slow cooked in cardamom and onion gravy on chargrill and tomatoes saffron gravy

ACAHRI GHOST MASALA

meat of your choice tenderly cooked in homemade achara masala

GHOSHT SALAN

Meat of your choice tenderly cooked in homemade onion and saffron gravy

BUTTER CHICKEN

Boneless chicken cooked in butter and tomato creamy gravy

MURGH TIKKA MASALA

Boneless chicken cooked in a Tandoori oven then cooked in tomato gravy

BUTTER GARLIC SEYAL

Excellent Tandoori chicken, cooked in onion and creamy with green capsicum sauce Signature of "GEET"

**CHICKEN - R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL - R270.00**



SHAM – E –MUGAL

RECOMMEND WINE PAIRING:

MEERLUST CABERNET SAUVIGNON | RUPERT & ROTHSCHILD CLASSIQUE
HARTENBERG GRENACHE | SARONSBERG SHIRAZ
WARWICK THE FIRST LADY PINOTAGE | TOKARA SHIRAZ | KANNONKOP KADETTE
CEDERBERG MERLOT SHIRAZ

BALCHO

Ginger – chilli and lamb jus. braised in florets of curry leaves

PITAMBRI

Two colour flavours of gravy with chef's specialty cooked in your choice of meat

NALI NIHARI

Slow cooked lamb on the bones –forbidden fruits

NALLI GOSHT- NORTH INDIA

Braised nali lamb chops, chili, ginger, yogurt onion sauce, green cardamom

SEYAL- MAHARASHTRA

Cubed lamb cooked slowly in its own juices with caramelized onions and ripe Tomatoes, spiced with ground coriander, cumin and ajwan. This is a specialty from Maharashtra, a signature dish of the Sindhi community.

TAAR KORMA – KERELA

Fresh catch of the day cooked in curry leaves flavour onion & tomato sauce

CHICKEN – R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL – R270.00



SHAM – E –MUGAL

INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE INDIAN CUISINE
FOOD IS THE AMBASORDOR OF THE NATION

RECOMMEND WINE PAIRING:

MEERLUST RUBICON | VERGELEGEN DNA | VILAFONTE SERIOUSLY OLD DIRT
CREATION MERLOT | THELEMA MERLOT
WARWICK THE FIRST LADY CABERNET SAUVIGNON | TOKARA CABERNET SAUVIGNON
KANNONKOP PINOTAGE | UVA MIRA CABERNET | EBAN SADIE PALLADUIS
RJKS CHENIN BLANC

MAINS COURSES

All creamy nutty flavours from the Northern continent

ROGAN JOSH - DELHI

Succulent pieces of lamb cooked in a saffron and onion gravy

PUNJABI MASALA - PUNJAB

Punjabi bharti Boneless breast fillet cooked smoked aborigine-peas mash.

AFGHANI MASALA

Chicken deboned pre- marinated in yogurt and coriander slow cooked, semi dry curry

SHAI QOURMA

Boneless chicken cooked in creamy cashew nut sauce laced with faint of nuts and raisins

BADAMI

Tender meat cooked in crushed almond and cashew nut paste creamy gravy tenderly spiced

REZALA – BAY OF BENGAL

A Bengali curry made in luscious creamy white gravy. Meat infused with deep, rich flavors of cashew nut, Cream, khoya (reduced milk) and coconut.

COCONUT LIME

A preparation with the delicate flavours of coconut, lemongrass lime leaves, and kicks of roasted red chilies

LAHORI

A celebration of Lahore and a warm glow of the festivals of rich Lahore flavours

MALAI MILAN CHELLO

Mouth melting morsels of boneless meats laced with cream, cardamom, and cheddar

CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

CHICKEN - R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL - R270.00



SHAM – E – MUGAL

INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE INDIAN CUISINE
FOOD IS THE AMBASORDOR OF THE NATION

RECOMMEND WINE PAIRING:

MEERLUST RUBICON | VERGELEGEN DNA | VILAFONTE SERIOUSLY OLD DIRT
CREATION MERLOT | THELEMA MERLOT
WARWICK THE FIRST LADY CABERNET SAUVIGNON | TOKARA CABERNET SAUVIGNON
KANNONKOP PINOTAGE | UVA MIRA CABERNET | EBAN SADIE PALLADUIS
RJIKS CHENIN BLANC

MAINS COURSES

All creamy nutty flavours from the Northern continent

CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

PATRANI JHOL – GOA

Boneless fillet cooked Bengali floured, meat gently cooked in coconut cream

METHI MALAI

The identity of a Panjabi, Geet's speciality that we relish flavours to trigger your taste bud

ALLEPY CURRY- KERELA

A South Indian style preparation of meat cooked in coconut milk tempered with mustard seeds, curry leaves, soured with amchur (sundried mango powder) and tamarind

NEPALESE KA MOKAL

Combo of chicken lamb and prawn

CHUGUR GOSHT – HYDERABAD

A famous dish in Hyderabad. Chugur (tender tamarind leaves) cooked with mutton pieces is tangy and Super delicious delicacy served with rice is loved by Hyderabad's

LABABDAR- LAKHNOWI

Deboned meat tikki, tomato onion sauce, fenugreek

PRAWN BEPUDI MASALA

Tandoori roasted prawns, rich spicy & tangy tomato & onion gravy braised, ginger, onion sauce, green cardamom

CHICKEN - R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL - R270.00



SHAM – E –MUGAL

INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE INDIAN CUISINE FOOD

MASTER PIECES -THE WORLD OF CURRY LOVERS

QORMA, QALIYAN, SALAN, NEHARI & DO PYAZA

In Awadhi cuisine main courses are referred to as korma, qaliyan, salan, nehari & do pyaza, where Qorma is gravy with a dominant base of nuts in it. Salan, means cooking of vegetables and meat together. Meat which is simmered overnight in its own stock is known as Nihari, whereas in Do Pyaza preparation, onions are used twice during the different phases of cooking and Qaliyan has a strong flavor of nuts and cashew

RECOMMEND WINE PAIRING:

ANTHONI RUPERT OPTIMA | De GRENDEL RUBAIYAT | SARONSBURG SEISMIC
GHOST CORNER SAUVIGNON BLANC | WARWICK THE FIRST LADY SAUVIGNON BLANC
TOKARA CHARDONNAY | UVA MIRA CHARDONNAY | SIMON SIG CHENIN BLANC

MAINS COURSES

SAAGWALA

Boneless chicken cooked in spinach and cream sauce flavoured with saffron

NAWABI TAVA

Chicken and prawn cooked in tomato, onions and aromatic spices gravy

R280.00

MIRZA HASNU – DEHLI

Boneless pieces meat cooked, broccoli puree, broccoli heart salan

NIMBU PAYZA – BENGALI

Meat in lemon, lime scented with delicate onion and tomato gravy.

PATIALA SHAHI – PATIALA

Simmered in a light sauce with onions, tomatoes, and mild spice.

GASSI– LAKHNOWI

Deboned meat cooked in coconut, dried chillies, and coriander

KASIRI MAKHMALI MALIA – DELHI

Gentle creamy gravy with saffron and cashew nut flavouring cooked with deboned meat of your selection

KALUNJI AND SEASMIES MALSALA -MAHARASHTRA

Meat cooked in special tomato gravy, and fig and honey combination

KOLIWADA MASALA – MAHARASHTRA

An authentic Maharashtra dish cooked in a light onion, garlic and ginger and tomato homemade gravy

CHICKEN – R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL – R270.00



SHAM – E –MUGAL

INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE INDIAN CUISINE FOOD

RECOMMEND WINE PAIRING:

ANTHONIJ RUPERT OPTIMA | De GRENDDEL RUBAIYAT | SARONSBURG SEISMIC
GHOST CORNER SAUVIGNON BLANC | WARWICK THE FIRST LADY SAUVIGNON BLANC
TOKARA CHARDONNAY | UVA MIRA CHARDONNAY | SIMONSIG CHENIN BLANC

MAINS COURSES

DHOI – DELHI

Tender boneless cubes braised in cumin, mustard seeds with thick yoghurt and pungent saffron. Flattered paneer kofta in an onion gravy and dressed with roasted

PRAWN LA JAWAB

Star anise scented Tawa Prawns Masala on top of Grilled Aborigine Rolls stuffed with Classical Punjabi Bharta, napped with Clove scented Curry Foam

ANDHRA MADRAS – TAMIL NADU

Simmered in coconut cream and finished in fresh coriander and coconut

DALCHA – HYDERABAD

A famous meat curry from Hyderabad. It is made with yellow lentil of host of spices.

KASIRI MAKHMALI MALIA – DELHI

Gentle creamy gravy with saffron and cashew nut flavouring cooked with deboned meat of your selection

NADAN CHEMEEN CURRY - DEHRADHUN

Malabar shrimp curry with coconut, curry leaf, ginger, and fennel

CHICKEN - R180.00 | OSTRICH – R250.00 | LAMB – R225.00
PRAWN – R270.00 | FISH – R270.00 | DUCK – R270.00 | QUAIL - R270.00



FROM THE RICE FIELDS

Biranj is a term referred to as 'Biryani', which means fried before cooking. It was brought to India by 'Taimur the Lame' in the 14th century from Persia, the humble rice dish made its way to the shahibawarchikhana, where it combined with the Indian pulao to transform into the stately biryani eaten all over the world.

A Spicy challenge going gala Cupid Strike with our Chefs magic wand making you fall in love rejuvenate and embrace every mouth full rice dish ...Yum Yum we sure in love

BANARASI VEGETABLE BIRYANI R170
Basmati rice with assorted vegetable and paneer enriched with khoya and dry fruits

WILD MUSHROOM BIRYANI R170
Basmati rice tossed with shitake, morels and button mushrooms topped with caramelized onions

ROGANI PANEER BIRYANI R180
Basmati rice with dry fruits and paneer cooked in Kashmiri Rogan josh spices and saffron

MAHAKNWALA BIRYANI - (Butter Chicken Flavour) R180
Tender pieces of meat gently cooked in herbs and spice steamed in saffron Rice

ROGAN BIRYANI - (Rogan Josh flavour) R220
Tender pieces of meat gently cooked in herbs and spice steamed in

NEPALESE BIRYANI R275
*Succulent lamb, Chicken and prawns cooked in saffron Basmati scented, rice served with riata
Hyderabad is the food lover paradise and Dum Biryani is the one of the popular dishes in this paradise.*

LAMB SHANK BIRYANI R280
Exotic lamb shank cooked in saffron rice with a delicately flaky pastry

AWADH BIRYANI
Choice of your meat marinated in chef's northern Indian herbs and spices

VEGETABLE MASALA BIRYANI
Seasonal garden-fresh vegetable coked with nuts and raisin, lightly spiced with coconut

*Meat and basmati rice cooked together in a sealed pot with yoghurt and mint
Scented with cardamom in Dum masala served with raita*

CHICKEN - R180.00 | OSTRICH - R250.00 | LAMB - R225.00
PRAWN - R270.00 | FISH - R270.00 | DUCK - R270.00 | QUAIL - R270.00

*Please note the following sharing charges will be at R45.00 per person.
All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements
please inform us. All foods are strictly hallal. Prices are inclusive of 14% VAT.
A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above.
Prices are subject to change prior notice. Please note that from time-to-time certain dishes or ingredients are restricted due
to market availability All the above dishes can be tailored as per request*



FROM THE RICE FIELDS

LET FOOD BE YOUR MEDICINE AND MEDICINE BE YOUR FOOD.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet's Naan bread is baked in a beehive shaped clay oven and it comes in a large variety of flavours.

COCONUT PULAO <i>Aromatic basmati rice sprinkled with toasted coconut and fresh fragrant coriander</i>	R50
CORIANDER PULAO <i>Basmati rice cooked and laced with coriander and curry leaves</i>	R50
LEMON PULAO <i>This rice is inspired by the South Indians. Soft basmati rice flavoured drizzled in lemon and mustard seeds</i>	R50
BASIL/ DILL / ROSEMARY PULAO SIGNATURE <i>Rice cooked and laced with one of your choice of herbs (basil/dill/rosemary)</i>	R50
MUSHROOM PULAO <i>An excellent marriage of soft rice cooked in mushroom and spices "excellent"</i>	R60
BURNT GARLIC PULAO <i>Basmati rice cooked and laced with coriander and curry leaves and olive oil burnt garlic</i>	R60
PESHAWARI PULAO SIGNATURE <i>Basmati rice cooked with sweet tutti fruity, dried fruit and nuts</i>	R65
MOTI PILOE <i>Rice cooked and cooked with green garden peas and cheek pea's coriander scented</i>	R50
SAFFRON PULAO SIGNATURE <i>Basmati rice cooked and laced with coriander and saffron</i>	R60
PANEER PILOE RICE - GEET <i>Basmati rice cooked and laced with coriander with seasonal creamy cottage cheese in malia sauce with apricot</i>	R85
AMRTISARI PULAO <i>Basmati rice cooked with seasonal pannier, tutti fruity and ginger</i>	R65
RAJAMA PULAO <i>Basmati rice cooked with kidney beans and ginger</i>	R65

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly halal. Prices are inclusive of 14% VAT.

A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice. Please note that from time-to-time certain dishes or ingredients are restricted due to market availability All the above dishes can be tailored as per request



FROM THE TANDOOR OVENS OF THE INDIAN CONTINENT

"BITE AFTER BITE TANDOORI TREASURES" "NAAN BREAD"

Awaken your senses and ignite your palate mesmerizing as we unfold the touch of our homemade breads with every meal with distinct Bite after Bite.

ROGNI NAAN <i>Enriched homemade bread from fermented dough flavoured in sesame seeds</i>	R45
JALAPEÑO NAAN <i>Enriched homemade bread from fermented dough and flavoured with jalapeño</i>	R45
KEBABERIGE NAAN <i>Fresh fluffy bread from fermented dough stuffed with cheese, garlic, kalunji and coriander</i>	R45
CHURI NAAN <i>Homemade bread made from fermented dough layered flavoured in coconut</i>	R45
GARLIC & OLIVE NAAN <i>Unleavened bread topped with olives and garlic baked to perfection</i>	R45
HONEY & CORIANDER KULZZA <i>Fresh fluffy bread topped with a sweet spread of honey, coriander and onion seeds, baked crisp</i>	R55
MASALA CHEESE & TOMATO NAAN <i>Unleavened bread stuffed with cheese and tomato and onion</i>	R65
SAFFRON NAAN <i>Enriched homemade bread from fermented dough and flavoured coriander and saffron</i>	R55
MIX PEPPER AND FETA OLIVE NAAN <i>Enriched homemade bread from fermented dough and flavoured coriander and feta and olives</i>	R55
CHEESE CHILLI AND CORN <i>Enriched homemade bread from fermented dough and flavoured coriander laced with chilli corn and cheese with coriander</i>	R65
BADAMI NAAN <i>Enriched homemade bread from fermented dough and flavoured coriander laced crushed almonds and raisins</i>	R55
MASALA CHEESE NAAN <i>Cheese tomato and onion</i>	R55
ROMALI ROTI <i>Enriched homemade bread from fermented dough and flavoured</i>	R55
PESHAWARI NAAN <i>Unleavened bread stuffed with dried fruits and raisins baked to a succulent sweetness</i>	R55



BAKED CANVAS BASKET – KULCHAS

LET FOOD BE YOUR MEDICINE AND MEDICINE BE YOUR FOOD.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet's Naan bread is baked in a beehive shaped clay oven and it comes in a large variety of flavors.

ALLO KULCHA <i>Enriched homemade bread from fermented dough stuffed with potatoes</i>	R70
MASALA CORN AND PANEER KULCHA <i>Enriched homemade sweet corn and paneer bread from fermented dough and flavoured</i>	R70
MIX VEGETABLE KULCHA <i>Enriched homemade bread stuffed with garden fresh vegetable lightly spice and buttered</i>	R70
ONION KULCHA <i>Enriched homemade bread spring onion and red onion stuffed from</i>	R70
BUTTER CHICKEN KULCHA <i>Enriched homemade bread stuffed with tandoori chicken</i>	R85
PINNAPLE AND CORRIENDER KULCHA <i>Enriched homemade bread stuffed with stuffed pineapple and coriander</i>	R70
CARROT HALWA KULCHA <i>Enriched homemade bread homemade carrot halwa and nuts</i>	R85
GOOLUB JAMBOO KULCHA <i>Enriched homemade bread from fermented dough and flavoured</i>	R85
CHOCALATE KULCHA <i>Enriched homemade bread from fermented dough and flavoured</i>	R100
APPLE KULCHA <i>Enriched homemade bread stuffed with caramelise apple lightly spiced</i>	R85
PEAR AND BURNT COCONUT KULCHA <i>Enriched homemade bread stuffed with grated coconut and pears</i>	R85



MOLECULAR GOURMET

MEETHA – DESSERTS

The Indian royals referred to Desserts as Meetha. They were an indulgent lot and quite naturally, their penchant for luxury extended to their cuisine. Most of them had a prominent sweet tooth and unlike their western counterparts, they did not eat their sweets to close their meal, but instead ate at the beginning or alongside.

GEET... THE GOOD WIFE

The good sprit- the good food - the good vibes – the good life

GOOLUB JAMMON R70
Homemade reduced milk flavoured in cardamom and milk deep fried slip in saffron syrup

CHOCOLATE SAMOOSAS R70
Pastry stuffed with chocolate and nuts and raisins served with a choice of ice cream

CARROT HALWA KULCHA R90
homemade carrot halwa with Malia ice cream

GOOLUB JAMBOO KHULCHA R90
Unleavened bread stuffed with Goolab Jamboo baked to a succulent sweetness

CHOCALATE KHULCHA R90
Unleavened bread stuffed with chocolate s baked to a succulent sweetness

INDIAN ICE CREAMS

Ask your server for availability as these desserts are made in house so can be limited

- HOME MADE
- RABARI MALIA ICE CREAM
- MANGO CARDAMOM SCENTED
- PISTACHIO AND SAFFRON SCENTED
- ROSE SCENTED WITH ROSE ESSENCE

SWINGING WITH FLAVOURS OF SWEET –DESSERTS

- LEMON SORBET or MANGO & CHILLI
- BERRIES OF THE FORREST SORBET
- ICE-CREAM -CUSTOM MADE FLAVOURS GELATO, VANILLA & CHOC
- CHIP CHOCOLATE & NOUGAT GELATO, MANGO GELA



BOLLYWOOD MOCKTAILS

A rendezvous with Mock tails while various Indian mock tails will wash up ashore with a Full celebration.

Who Says That Healthy Can't Taste Good? Keeping With Indian Tradition, We Present Our Version of the Lassi: Natural Yoghurt Mixed with Passion Fruit, or Mango Juice or Cumin, Salted, Sweet, Mango, and Fruit Cocktail Homemade Yogurt Whipped with a Choice of Chili and Cumin, Salted, Sweet and Mango

ALL MOCKTAILS

BOMBAY CRUSH FALOODA

PASSIONATE LASSI

Who Says That Healthy Can't Taste Good? Keeping With Indian Tradition, We Present Our Version of the

LASSI:

Natural Yoghurt Mixed with Passion Fruit, or Mango Juice or Cumin, Salted, Sweet, Mango, and Fruit Cocktail. Homemade Yogurt Whipped with A Choice of Chilli and Coriander Cumin, Salted, Sweet and Mango

NON-ALCOHOLIC MOCKTAILS

STRAWBERRY DAIQUIRI

Fresh strawberry juice, crushed ice with a dash of lime

DATE DRINK

Mango juice, pineapple, orange juice, Grenadine

PINACOLADA

Pineapple juice, coconut cream, fresh cubes of pineapple

AFTER GLOW

Pineapple juice, orange juice and dash of grenadine

APPLE INDIAN PUNCH

APPLE Juice, mango purée, cinnamon orange syrup, cloves

RED PASSION

Lychee puree, cranberry juice, and grenadine syrup

CARDAMOM BUBBLES

Champagne brut, cardamom syrup, bitters, spiced white chocolate truffle

SESAME VANILLA

Lassi Sesame seed oil, vanilla and maple syrup, yoghurt

THE FORAGER

Brut MCC, acorn Flavouring, black walnut bitters

ORANGE CURACAO,

*Pineapple juice, fresh lemon juice, vanilla syrup and tea lemon juice, vanilla syrup, and tea
Every accomplishment decision starts with a decision to try*



HEALTH COCKTAILS

APPLE CRISP

Crushed appetizer, with crushed orange pulp Stalk of Celery

GINGER VANILLA ZEN

*Un sweeten Milk, crushed almonds coconut cream with ginger and villa extract
Can add Coconut Liquor and almond liquor*

RARE TEA COMPANY

The following tea is sourced and supplied by Rare Tea Company. A percentage of all tea sales are donated to Rare Charity to support educational projects on our partner farms.

BLACK TEA

3.5 Single Estate English Breakfast – Lost Malawi Steamway Estate, Shire Highlands, Malawi Deep, rich, and malty, it has notes of caramel & burnt sugar

EARL GREY

Steamway Estate, Malawi & Reggio Calabria, Italy A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria.

MASALA CHAI 5

Steamway Estate, Shire Highlands, Malawi A rich black tea with freshly ground spices. Ginger, green cardamom, pepper, cloves, and cinnamon

1ST FLUSH MUSCATEL SIKKIM

5 Tami Estate, Sikkim, India Bright, clean, delicate with a highly perfumed nose. All the verdant sweetness of Spring.

CLOUD TEA 5 LAKYRSIEW GARDEN

Meghalaya, India Light and floral as a Darjeeling with the rich caramel and malty notes you expect from the best Assam.

WHITE TEA

Jasmine Silver Tip, Feuding

*Fujian Province, China A delicate white tea crafted entirely from Spring buds.
A deep and heady aroma with a light and gentle flavor.*

PEPPERMINT TEA

Cornish Peppermint, Tregurtha Estate, Cornwall, UK Powerful and uplifting with a gentle approach leading to a long finish.

LEMON BLEND - Sri Lanka, Malawi & France

A full-bodied infusion with grassy notes of fresh hay and the sweetness of lemon drops.

HIBISCUS FLOWERS 3.5

Rich in berries, slightly tart, but with a cranberry sweet finish

WHOLE CHAMOMILE FLOWERS 3.5

Slavonia & Pod Ravin, Croatia Clean and subtle, these flowers are also wonderfully calming and, of course, caffeine free



BOMBAY SNACKS FOODS

Ingredient, Infusion, Pickle, or Ferment Hidden in There That Makes It Shine! Come 'Seek' What Tinged Your Tastebuds and Tickled Your Curiosity Here.

LUNCH HOURS

DAL CHAWAL ARANCINI (V)

achaar, papad & chutney

DAHI-BHALLA CLOUD (V)

pearl- barley & granny smith salad, yogurt foam, papdi chat

AVOCADO & POMEGRANATE TACOS (V)

burnt corn, chutney, jalapeno salsa bar and casual light meals

SWEET POTATO VADA BAO (V)

tamarind chutney, dried red chili dust

BEETROOT CREAM CHEESE TIKKI

beets mash marinated in

MOLECULAR CONCEPTS

GOL GAPPA PLATTER

crispy cakes stuffed with variety of mix it yourself, and sources served with cringe

SEV PURI PLATTER (NV)

Crispy flat cumin cakes, with a bhelpuri platter served with all tangy sources

Served with Pineapple and Cucumber Cumin Salad



UNVEILING SECRETS TO HAPPINESS

POA BOA

Geet Serving a casual dining cutting edge Avant - Garde Indian cuisine with a twist the techniques might be new, the ingredients might be global, but the focus is on unapologetic authenticity that still suits every palate.

VAD PAV

potato Indian burger

.

POA BOA MIX VEGETABLE BUNNY(V)

served with garden salad

PANEER KHURCHAN BURGER

corn fries and salsa homemade gravy

POA BOA BUTTER CHICKEN BUNNY (NV)

served with garden salad

POA BOA LAMB ROGAN BUNNY(NV)

served with garden salad

POA BOA GOWAN PRAWN BUNNY (NV)

served with garden salad

GALUTI BURGER (NV)

served with corn fries served with Rogan gravy

TANDOORI BREADS

MINI KULCHAS (VEGETRAIAN)

ALLO KULCHAS

PANEER KULCHA

GOBI MUTTER KULCHA

CHEESE AND TAMATOE CHILLI KULCHA

CHEESE KULCHA

CHEESE RED ONION

ROASTED PUMPKIN KULCHA STRACCIATELLA, TOMATO-MINT SALSA, TOASTED PUMPKIN SEED

Served with Pineapple and Cucumber Cumin Salad