



OLHUVELI
BEACH & SPA
MALDIVES

THE INTIMATE PRIVATE DINING INDIAN MENU

STARTER

Vegetable Samosa Chat **V**

Samosa, Chana Masala, Mix Chutney and Spices

Chana Hari Mutter Tikki **M**

Green Pea Patty with Indian Spices cooked on Tawe served with Mango Chutney

SOUP

Tomato Shorba **V**

Spicy Indian Tomato Soup

Chicken Yakni Shorba **C**

A Traditional Kashmiri Style Soup Broth Cooked with Chicken, Meat, Saffron and Yogurt

MAIN COURSE

Dhal Makhani **V**

Black Dhal with the flavor of Butter, Kasoori Methi, Chili and Tomato

Mix Vegetable Handi **V**

Cauliflower, Carrot, Capsicum, Beans, Green Peas and Paneer are cooked in Onion and Tomato Based Gravy and flavored with Fresh Spices

Vegetable Biryani or Chicken Biryani **V C**

With Mirch Salan or Raita

Mutton Ambot **M**

The Goan Ambot Tik Curry is a Lamb preparation which is Spicy and Tangy

Kerala Style Prawn Curry **S**

Juicy Prawns stir in Hot Spices and with rich blend of Coconut Milk

DESSERT

Carrot Hallwa

With Vanilla Ice Cream

Kulfi Gulab Jamun

With Fruit Salsa

USD 220 ++ PER COUPLE

All Prices are in US Dollars and are Inclusive of service charge and applicable taxes

A Alcohol, **GF** Gluten Free, **V** Vegetarian, **F** Fish, **S** Seafood, **C** Chicken, **B** Beef, **E** Eggs, **N** Nuts