



Yantra®

Defining Indian Cuisine

WGS Resident
Chef Pinaki Ray

WGS Celebratory Menu

22 to 28 March 2020
LUNCH & DINNER | Sunday to Saturday

Savour the Unforgettable Taste of Yantra. Yantra, a chic fine dining restaurant endeavours to take you on a culinary journey of the finest Northern Indian Cuisine in an ambience that exudes serene energy and mysticism. Yantra's menu is carefully designed and made with fresh, hand-picked spices flown in from India.

Make your reservations now!

Kindly refer to restaurant's official website for updated operating hours



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CUISINE & WINE
ASIA



Yantra®

Defining Indian Cuisine



WGS Celebratory Menu

Available for lunch \$58

STARTER

Chicken Tikka

Chicken marinated with in-house spices and cooked in Tandoor

Or

Ambi Jhinga

Raw mango & prawns, Char grilled

**

Sarson ke phool

Mustard flavoured char grilled fresh florets of cauliflower

MAIN COURSE

Dal Tadka

Yellow lentils tempered with Indian spices

**

Martabaan ka Meat

Piquant, slow cooked lamb curry in ceramic pot

**

Chicken tikka Makhani

Boneless chicken tikka cooked in Tomato and butter gravy

OR

Paneer beet aur sirka pyaz

Cottage cheese, beet, pickled onions

**

Lasooni Palak

Chopped spinach tempered with garlic and in-house spices

**

Assorted Breads

(plane naan, garlic naan, roti)

Mutter wala pulao

Fragrant basmati green peas rice

Mango kulfi

Indian ice cream pop sicles

Prices are subject to 10% service charge and 7% GST

Menu subject to change depending on available ingredients



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Mantra[®]

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WGS Celebratory Menu

Available for Dinner \$88

STARTER

Bhune Badam aur Makai Shorba

Roasted corn & almond soup, turmeric pop corns

—

Asparagus dhungar, taal gosht, gobi, samosa

Smoked asparagus, lamb kebab, cauliflower, lamb samosa

Or

Asparagus dhungar, chilgoza kebab, gobi, samosa

Smoked asparagus, pinenuts and lentil kebab, cauliflower, vegetable samosa

—

Ginger, mint granite

MAIN COURSE

Grilled cod, charred lemon, anar

Or

Paneer soola, beetroot, anar

—

Galauti Kebab, kamal kakdi, paratha

Classic lemb kebab, lotus roots

Or

Sabz galauti kebab, kamal kakdi, paratha

Vegetable kebab, lotus roots

Punjaraan ki jalebi, gajar halwa, rabdi



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