The Indian Room

A FINE DINING FEAST FOR THE SENSES

presents - Festival of Lights - Diwali

A refined culinary celebration of Diwali
Menu available from 6-8 November 2026

VORSPEISEN

SESAME COATED YOGHURT KEBAB [a,g,l] *13.90€*

Zarte Joghurt-Kebabs in knuspriger Sesamkruste, verfeinert mit Ingwer und Honig.
Delicate yoghurt kebabs with a crisp sesame crust, ginger and honey.

HAUPTSPEISEN

TANDOORI-HIGHLIGHTS

SELECTION OF VEGETARIAN TANDOORI DELIGHTS [g,h,k] *24,90€*

Mango-Paneer-Tikka, Tandoori-Champignons und würzig gefüllte Kartoffeln.
Mango paneer tikka, tandoori mushrooms and delicately spiced stuffed potatoes.

GEMISCHT TANDOORI-GERICHTE (NON-VEG.) [g,h,d,k] *28,90*

Lamm-Seekh-Kebab, cremiges Malai-Chicken-Tikka und aromatisches Fisch-Tikka mit Ajwain.
Lamb seekh kebab, creamy malai chicken tikka and ajwain-spiced fish tikka.

CURRIES

AMRITSARI CHOLEY BHATURE [a,g,k] *21,90€*

Würzige Kichererbsen nach nordindischer Art mit luftigem, goldbraunem Bhatura-Brot.
Slow-cooked spiced chickpeas served with golden, fluffy bhatura bread.

DAHI WALA CHICKEN [g,h] *23,90€*

Zartes Hähnchen in cremiger Joghurt-Cashew-Sauce mit indischen Gewürzen.
Tender chicken in a creamy yoghurt-cashew sauce with aromatic Indian spices.

TAWA LAMB CHOP MASALA [g,h,k] *28,90€*

Lammkoteletts in einer reichhaltigen, aromatischen Masala-Sauce.
Succulent Lamb chops in a rich aromatic masala sauce.