

GOLD LUNCH MENU

\$4,000 (including VAT)

Explore. Eat. Repeat.



GUYANA RESTAURANT WEEK



Appetizer Choice of one

Veg Mini Samosa

Bite-sized triangular pastries filled with a savory mixture of spiced vegetables.

Paneer 65

Indo-Chinese dish featuring stir-fried paneer (Indian cottage cheese) tossed in a hot tempering spices with curry leaves and garlic.

Tandoori Pudina Aloo

Baby potatoes marinated in yoghurt infused with mint and tandoori masala, then roasted in Tandoor.

Tandoori Chicken (2 pc.)

Chicken marinated in yogurt and aromatic spices, traditionally cooked in a tandoor (clay oven), resulting in smoky and flavorful charred chicken.

Chilli Chicken

Indo-Chinese dish featuring stir-fried boneless chicken tossed in a spicy and tangy sauce with bell peppers and onions.

Pahadi Chicken Tikka

Boneless chicken marinated in a herb-green chutney blend with yogurt, grilled in the tandoor.

Main Course Choice of one

Palak Makhanwala

A rich and creamy North Indian curry made with paneer cooked in a luscious tomato-based gravy, seasoned with spices and finished with a touch of butter

Aloo Do Pyaza

A savory Indian dish featuring potatoes cooked with double the amount of onions, spices, and tomatoes, resulting in a flavorful and tangy vegetable preparation

Methi Matar Corn Malai

A cashew nut cream green peas & corn curry topped up with fenugreek, giving it a rich aromatic taste.

Butter Chicken

Guest favourite at Aagman. Char-grilled chicken cooked in creamy tomato puree, fenugreek, honey and fresh cream with a mild flavour of cardamom

Chicken Changezi

A majestic Mughlai preparation of chicken cooked in a thick, spicy gravy with a prominent flavor of roasted tomatoes and milk.

Chicken Vindaloo

Goan recipe of Portuguese origin, cooked with potatoes, involving a more generous use of hot spices with a dash of fresh lime juice

Sides Choice of one

Plain / Butter Naan

Steam Demerara / Basmati

PLATINUM LUNCH MENU

\$5,000 (including VAT)

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GUYANA RESTAURANT WEEK



Appetizer Choice of one

Paani Puri

Crispy hollow puris filled with spiced water, tangy tamarind chutney, and savory fillings.

Cheese Cigar Roll

Crispy golden rolls stuffed with spiced cheese and corn, served with mint chutney.

Paneer Malai Tikka

Paneer marinated in a creamy blend of yogurt, cheese, and spices, grilled to perfection

Tandoori Chicken (2 pc.)

Chicken marinated in yogurt and aromatic spices, traditionally cooked in a tandoor (clay oven), resulting in smoky and flavorful charred chicken.

Chicken Momos

Traditional steamed dumplings packed with succulent chicken mince, fresh coriander, and aromatics, served with a spicy house-made chutney

Lehsuni Chicken Tikka

Boneless chicken tikka marinated in a robust garlic paste with yogurt and spices, tandoor-grilled.

Main Course Choice of one

Palak Makhanwala

A rich and creamy North Indian curry made with paneer cooked in a luscious tomato-based gravy, seasoned with spices and finished with a touch of butter

Mushroom Do Pyaza

A savory Indian dish featuring mushrooms cooked with double the amount of onions, spices, and tomatoes, resulting in a flavorful and tangy vegetable preparation

Paneer Takatak

A tangy, semi-dry preparation of paneer tossed with crunchy capsicum and onions in a spiced tomato-onion base, finished with chat masala and a squeeze of lemon.

Butter Chicken

Guest favourite at Aagman. Char-grilled chicken cooked in creamy tomato puree, fenugreek, honey and fresh cream with a mild flavour of cardamom

Lamb Hyderabad

A rich and aromatic Indian lamb curry from the region of Hyderabad, cooked with a blend of spices, onions, yogurt, and regional flavors for a flavorful and satisfying dish

Shrimp Vindaloo

Goan recipe of Portuguese origin, cooked with potatoes, involving a more generous use of hot spices with a dash of fresh lime juice

Sides Choice of one

Garlic / Cheese Naan
Steam Basmati / Jeera Rice

Dessert Choice of one

Cardamom Shahi Tukda
Gulab Jamun

GOLD DINNER MENU

\$6,500 (including VAT)

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GUYANA RESTAURANT WEEK



Republic Bank



UBERSPECIAL MEDIA

E.M. Enterprise Inc.

Appetizer Choice of one

Mango Paneer Tikka

Fresh cottage cheese cubes marinated in a unique blend of ripe mango pulp and traditional spices, offering a sweet and tangy char-grilled flavor.

Barista Paneer Tikka

Paneer tikka with a bold coffee-spice rub, grilled in the tandoor for a smoky, aromatic finish.

Cheese Veg Momos

Hand-folded dumplings filled with a finely chopped medley of cabbage, carrots, and cheese, seasoned with ginger and garlic, then steamed to perfection.

Tandoori Chicken (3 pc.)

Chicken marinated in yogurt and aromatic spices, traditionally cooked in a tandoor (clay oven), resulting in smoky and flavorful charred chicken.

Pahadi Tandoori Wings

Chicken Wings marinated in a yogurt with mint, green chilly & cashew nuts, grilled to perfection for a flavorful and aromatic appetizer.

Chicken Momos

Traditional steamed dumplings packed with succulent chicken mince, fresh coriander, and aromatics, served with a spicy house-made chutney

Main Course Choice of one

Afghani Paneer Korma

A symphony of flavors & textures: Afghani Paneer Korma - tender paneer bathed in a rich, nutty, and aromatic gravy, a true delight for your taste buds.

Veg Kohlapuri

A fiery Maharashtrian mixed vegetable curry cooked in a bold, roasted coconut and red chili masala.

Methi Matar Mushroom

A cashew nut creamy mushroom curry topped up with fenugreek and potatoes, giving it a rich aromatic taste.

Badami Murg

Succulent chicken simmered in a rich almond-cream gravy with aromatic spices and saffron.

Chicken Joshila

Char-grilled chicken tikka simmered in a bold, tangy tikka masala sauce with peppers and spices.

Mutton Do Pyaza

Tender mutton slow-cooked with a double helping of onions and whole spices in a rich, aromatic gravy.

Sides Choice of one

Plain / Butter / Garlic Naan
Jeera Rice / Veg. Pulao

Dessert Choice of one

Cocnout Rose Kheer
Rabdi Mal Pua



PLATINUM DINNER MENU

\$8,000 (including VAT)

Appetizer

Choice of one

Paani Puri

Crispy hollow puris filled with spiced water, tangy tamarind chutney, and savory fillings.

Tandoori Malai Phool

Broccoli & Cauliflower florets marinated in a creamy yogurt and spice blend, roasted in the tandoor.

Veg Spring Roll

Crispy rolls filled with a seasoned medley of vegetables and noodles, served with dipping sauce.

Coconut Paneer Tikka

Paneer cubes coated in a fragrant coconut and spice crust, grilled to golden perfection.

Tandoori Chicken (3 pc.)

Chicken marinated in yogurt and aromatic spices, traditionally cooked in a tandoor (clay oven), resulting in smoky and flavorful charred chicken.

Avocado Chicken Tikka

A modern signature kebab featuring chicken infused with a creamy blend of avocado, hang curd, and cheese with a touch of garam masala.

Wok Toss Basil Fish

Tender fish fillets wok-tossed with fresh basil, garlic, and aromatic Asian-inspired spices.

Golden Fry Prawns (3 pc.)

Crispy Tempura golden-fried prawns seasoned with aromatic spices, served with a tangy dipping sauce.

Main Course

Choice of one

Dhaniya Adraki Paneer

Paneer simmered in a fresh coriander and ginger-infused tomato gravy, finished with warming spices.

Sofiyani Kofta

Delicate paneer and vegetable koftas simmered in a mild, creamy white gravy with subtle aromatic spices.

Gulab Shahi Paneer

A twist on a classic; soft paneer cubes simmered in a rich, creamy tomato gravy infused with a hint of rose water.

Gobi Mussallam

Cauliflower marinated in a fragrant blend of spices, roasted to perfection, and served with a rich and flavorful tomato-based gravy

Chicken Peshwari Curry

A rustic, flavorful curry cooked with chicken, chopped onions, and tomatoes, balanced with a blend of jeera, haldi, and traditional North Indian spices.

Mutton Awadhi Korma

Tender mutton slow-cooked in a rich, aromatic Lucknowi-style korma gravy, finished with whole spices and nuts.

Malabar Prawns Curry

A coastal delight featuring prawns simmered in a coconut milk base with tamarind and tempered with mustard seeds.

Fish Pudina Masala

Fish fillets marinated with ginger, garlic, and spices, cooked to perfection with mint flavor

Sides Choice of one

Garlic / butter/ Cheese Naan
Shahi Veg. Biryani

Dessert Choice of one

Cocnout Rose Kheer
Angoori Ras Malai