

# MOKSHA

## THE CHEF'S *Specials*



### **LAMB SHANK BIRYANI - 20**

Tender lamb shank slow-cooked with aromatic basmati rice, infused with fragrant spices and herbs.

### **SINGH MATKA CHICKEN CURRY - 18**

Boneless chicken cooked in a traditional clay pot with a rich and flavorful onion-tomato masala, infused with aromatic spices.

### **LOBSTER MALAI CURRY - 23**

Succulent lobster cooked in a creamy coconut-based gravy with a blend of delicate spices.



Dishes may contain traces of allergens/nuts.  
For allergen info, please ask your server.





These specials shine a light on bold flavours, seasonal inspiration, and refined technique. Each dish is thoughtfully created to offer a distinctive experience, something a little different, and deeply satisfying.

*Taran Singh*

Head Chef - Moksha Restaurant & Bar



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RESTAURANT  
LATE NIGHT BAR

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