

# Layers of the Tiffin Box

*Each Tiffin box served with dipping sauces,  
our signature house pickles, crispy papadoms, and fresh vibrant salad*



## Braised Beef Cutlets

Spiced beef chuck with potato & fresh herbs

*Inspired by Anglo-Indian kitchens, cutlets became a staple in colonial clubs and homes. We've braised ours for richness, spiced it with pepper and garam masala, and added fresh herbs to connect nostalgia with modern comfort.*

## Avocado Papadi Chaat

Crisp papadi topped with avocado, mint & pomegranate

*Chaat is street food theatre — tangy, crisp, refreshing. Here, we weave in avocado, a Western favorite, blending the vibrant chaos of Indian bazaars with a contemporary, global palate.*

## Chettinad Lamb Shoulder

Slow cooked lamb shoulder in black pepper & tomato

*From Tamil Nadu's Chettinad kitchens comes one of India's boldest spice blends, famed for its peppercorn heat. Traditionally made with goat, we use lamb shoulder for a slow-cooked depth that bridges Southern India and British Sunday roasts.*

## Butter Chicken

Chicken thigh in creamy tomato butter sauce

*Born in Delhi in the 1950s, butter chicken was created by accident when leftover tandoori chicken was simmered in tomato, butter, and cream. A true Indo-British classic, it's now one of the world's most beloved curries.*

## Aromatic Rice

Fragrant Basmati Rice

*The British adopted basmati rice as a staple. Here, we let you start your journey — light and fragrant.*

***This is a sample menu as we rotates our menu weekly, so you have the chance to try a new  
Tiffin & Tale every week!***