



The Indian Restaurant
GAYLORD
Since 1972

FATHER'S DAY VEGETARIAN DINNER MENU



**Accompany Bottle of Kingfisher Beer or home-infused
Gin & Tonic for Dad!**

AMUSE BOUCHE

Pani Poori

Most beloved street food of savoury puffs stuffed with tangy potatoes & lentil mix filled with refreshing mint mocktail

Loius Perdrier Brut Excellence NV, France

APPETIZERS

Palak Patta Chaat

Crispy spinach leaf fritters layered with onion & tomato salsa, drenched in tamarind & mint dip

Vegetable Samosa

Most popular Indian street snack fried coned pastry stuffed with spiced potatoes & green peas

Pallister Estate Riesling Blanc, Marlborough, New Zealand

Achaari Paneer Tikka

Chargrilled chunks of homemade cheese marinated in pickled spices

MAIN COURSE

Truffle Malai Kofta

Cottage cheese & truffle balls in korma sauce drizzled with truffle oil & truffle pâté

Baingan Bharta

Smoked Eggplant cooked with red onions, tomatoes and freshly grounded herbs & spices

Dal Makhani

Black lentils & red kidney beans simmered on a slow fire with butter & spice

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Onion Kulcha, Saffron Basmati Pulao Rice, Pineapple Raita

DESSERT

Gajar Halwa - Warm Carrot Cream Pudding

Grated carrot and milk reduction in cardamom & rose infusion

&

Kesar Kulfi

Home made ice cream flavoured and infused with cardamom and saffron

Warre's Ruby Port Heritage, Portugal

Masala Tea

Darjeeling Milk Tea brewed with aromatic herbs and spices

358* per person

188* for wine pairing

*This menu is available for tables of 2 or more guests and requires all guests at the table to select it. For sharing with the A La Carte menu there is a minimum spend of HK\$400 per person including the service charge.