

# 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**

## Vegetable Samosa

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

#### Harra Barra Kabab

Spiced spinach & lentils kebab

Pallister Estate Riesling Blanc, Malborough, New Zealand

#### TANDOORI COURSE

# Achaari Paneer Tikka

Chargrilled chunks of homemade cheese marinated in pickled spices

#### Tandoori Mushroom

Chargrilled fresh mushrooms in subtle spices

#### MAIN COURSE

#### Bhindi Masala

Okras cooked with onion & tomatoes seasoned with aromatic herbs

# 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

## Vegetable Biryani

Saffron basmati rice. Poked with vegetables in fragrant spices

Laurent Dufouleur Pinot Noir, France

### **ACCOMPANIMENTS:**

Cucumber Raita

Garlic Naan

#### DESSERT

# Gajar Halwa - Warm Carrot Cream Pudding

Grated carrot and milk reduction in cardamom & rose infusion

8⁄

#### 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 plus 10% service charge per person 188 plus 10% service charge for wine pairing

For 2 or more guests. The menu is offered only with all guests selecting this menu on the table and is not for sharing





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Loius Perdrier Brut Excellence NV, France

## **APPETIZERS**

Vegetable Samosa

Fried coned pastry stuffed with spiced potatoes & green peas

Prawn Koliwada

Batter fried prawns spiced with carom seeds and Kashmiri chilies

Pallister Estate Riesling, Blanc, Marlborough, New Zealanc

#### TANDOORI COURSE

Fish Tikka Nazakat

Chargrilled chunks of fresh fish in pickled spices

Lamb Seekh Kebab

Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste

## MAIN COURSE

#### Kadai Prawns

Bay prawns wok tossed with bell peppers, onion, tomatoes and freshly grounded herbs and crushed chili peppers

#### Butter Chicken Makhanwala

Chargrilled Pulled Chicken cooked with butter and cream sauce enriched with Fenugreek leaves

#### Dal Makhani

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Laurent Dufouleur, Pinot Noir 2023, France

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