



GOLDEN JUBILEE VEGETARIAN TASTING MENU
FEATURING GAYLORD'S CLASSICS SINCE 1972 &
CONTEMPORARY DELICACIES CURATED BY OUR MASTER CHEFS

Homemade Mango Chutney & Pappadums

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 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.



GOLDEN JUBILEE NON VEGETARIAN TASTING MENU
FEATURING GAYLORD'S CLASSICS SINCE 1972 &
CONTEMPORARY DELICACIES CURATED BY OUR MASTER CHEFS

Homemade Mango Chutney & Pappadums

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Loius Perdrier Brut Excellence NV, France

APPETIZERS

Malabar Crab Taco

Soft roti taco with kerala spiced crabmeat

Chicken Tikka

Chargrilled chicken brochettes marinated in yoghurt and subtle spices

Lamb Galouti Kabab

Minced lamb cake blended with aromatic spices and served on Naan

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Kadai Prawns

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

Truffle Butter Chicken

Roasted chicken simmered in subtly spiced pearl onion sauce infused with black truffle butter

Dal Makhani

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

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Garlic Naan

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

448 plus 10% service charge per person

188 plus 10% service charge for wine pairing

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