



The Indian Restaurant
GAYLORD
Since 1972



**MOTHER'S DAY
NON VEGETARIAN
TASTING MENU**

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COMPLIMENTARY GLASS OF PROSECCO OR MANGO LASSI FOR MOMS

Homemade Mango Chutney & Poppadums

AMUSE BOUCHE

Guava Pani Pouri

Delhi's popular street special of savoury puffs with potato & lentil relish, and guava flavored water

APPETIZERS

Malabar Crab Taco

Soft roti taco with kerala spiced crabmeat

TANDOORI (INDIAN BARBECUE)

Chicken Malai Tikka

Morsels of tandoori chicken marinated in yoghurt cream & cardamom

Salmon Tikka

Marinated in dill-honey mustard

MAIN COURSE

Goan Prawn Masala

Bay prawns in tomato-onion masala with desiccated coconut, dried chili, & goan masala

Truffle Butter Chicken

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

Bhindi Amchoor

Okra (Lady's Finger) slow cooked with dry mango powder & fresh grounded herbs

ACCOMPANIMENTS:

Peshawari Naan

Saffron Pulao Rice

DESSERT

Mango Rasmalai

Sweetened cottage cheese dumpling, soaked in sweetened milk reduction flavored with cardamom and layered with mango coulis

Masala Tea

Darjeeling Milk Tea brewed with aromatic herbs and spices

398 plus 10% service charge per person

*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.