



The Indian Restaurant
GAYLORD
Since 1972



**MOTHER'S DAY
VEGETARIAN
TASTING MENU**

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COMPLIMENTARY GLASS OF MANGO LASSI OR PROSECCO FOR MOMS

Homemade Mango Chutney & Poppadums

AMUSE BOUCHE

Guava Pani Poori

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

APPETIZERS

Beetroot Shammi Kebab

A flavorful blend savory cake of beetroot, lentils, and aromatic spices

Vegetable Samosa

Most popular Indian street snack - fried coned pastry stuffed with cashews & green peas

TANDOORI (INDIAN BARBECUE)

Tandoori Pineapple

Grilled pineapple marinated in spiced yoghurt

MAIN COURSE

Truffle Malai Kofta

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

Bhindi Amchoor

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

Dal Makhani

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

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

338 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\$300 per person including the service charge.