

A Deepawali Table

A DEEPAWALI MENU BY CHEF AKHILESH

À la carte, or the festive set menu at \$58++ per person •
minimum two diners

AMUSE BOUCHE

Malai Mini Tikki

Creamy Mini Tikki

Pastry, cottage cheese, mint, cream, green chilli, coriander

INCLUDED WITH SET MENU

SOUP

Nimbu Subzi Dal Ghusri Sorbha 14

Lemon, Vegetable & Lentil Broth

Served with a light spiced wheat-flour dumpling

APPETISER

Choice of any one

Tulsi Sarson Tukda Machli Kebab 29

Basil & Mustard Sea Bass Kebab

Sea bass, fresh basil, sharp mustard, aromatic Indian spices

Aloo Saag Mattar Shami 25

Amaranth, Potato & Green Pea Shami

Amaranth leaves, potato, green peas, Indian spices

MAIN COURSE

Choice of any two

Paneer Rara 27

Cottage Cheese in Onion-Tomato Gravy

Spiced cottage cheese, rich onion-tomato gravy

Karil Haldi Ki Sabji 27

Fresh Turmeric & Bamboo Shoot Curry

Fresh turmeric, potato, tender bamboo shoots

Nihari Gosht 35

Slow-Cooked Mutton Stew

Mutton, ginger-garlic, nihari masala, browned onions

Murgh Da Saag 29

Chicken in Slow-Cooked Winter Greens

Mustard leaves, spinach, ginger, green chilli, warm Punjabi spices

SIDES

Dal Hingh Tadka 23

Asafoetida Tempered Yellow Lentils

Yellow lentil, garlic, cumin, dried red chilli

Steamed Basmati Rice 7

Assorted Indian Breads

Tandoori roti, naan, garlic naan, laccha paratha

INCLUDED WITH SET MENU

DESSERT

Phirni 15

Saffron Rice Pudding

Cardamom, reduced milk, saffron, rice, home-made croutons

Happy Deepawali

SET MENU SERVED PER PERSON • NOT FOR SHARING

ALL DISHES PREPARED TO ORDER • SUBJECT TO SERVICE CHARGE & PREVAILING TAXES