

Flavours of Akasa

A TASTING MENU BY CHEF AKHILESH

88++ per person

APPETISER

Tandoori Tiger Prawns

Bhatti Ka Jheenga

Tiger prawns, ground spices, Sankeshwari chilli

Yoghurt Chicken Kebab

Murgh Bardhari Kebab

Chicken, yoghurt, cashew, yellow chilli

Tandoori Sea Bass Tikka

Tandoori Mahi Tikka

Sea bass, red & yellow chilli, yoghurt, mustard

Mushroom Galouti Kebab

Akasa-E-Galouti

Minced mushroom, saffron, Cajun, signature spices

Charred Broccoli Kebab

Pilla Mirch Broccoli Kebab

Charcoal-roasted broccoli, cream cheese, yellow chilli

MAIN COURSE

Butter Chicken

Kukad Lababdar

Charcoal-roasted chicken, Kashmiri chilli, cashew, decadent tomato gravy

Akasa Signature Champaran Style Mutton Curry

Champaran Mutton

Australian mutton, mustard oil, onion, garlic, green chilli

Cottage Cheese & Spinach

Paneer Palak

Cottage cheese, organic greens, garlic, cumin, onion

Jackfruit & Potato Masala

Kathal Aloo Bhuna Masala

Jackfruit, potato, green chilli

Highway-Style Mixed Lentils

Dal Dhaba

Inspired by highway restaurants, mixed lentils

Vegetable Biryani

Subzi Dum Biryani

Basmati rice, saffron, aromatic spices

or

Mutton Biryani

Mutton Dum Biryani

Australian mutton, basmati rice, saffron, aromatic spices

Assorted Indian Breads

Tandoori roti, homemade naan, laccha paratha

DESSERT

Milk Rabri with Warm Gulab Jamun

Rabri Gulab Jamun

Reduced sweetened milk, cardamom, milk dumplings, sugar syrup