



550

Per Person

Festive Dinner

24 & 25 DEC



CHAATS and SALAD

(For sharing)

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin
flavours served with potato
and channa

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas,
Bombay sev, tamarind chutney,
honey yoghurt



CURRIES

(For sharing)

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken,
in a rich tomato fenugreek sauce

TANGARA CHILI PANEER (V)

Cottage cheese tossed with bell
pepper, onion, green chilli, ginger,
garlic & homemade chilli sauce

KERALA FISH CURRY

Fish simmered in a coconut
& ginger sauce, raw mangoes,
curry leaves



SMALL PLATES



(For sharing)

RARA KHEEMA PAV "BOMBAY BUN"

Rough minced lamb chunks,
hot buttered buns

DAKSHINI PRAWNS

Sautéed king prawns, coconut,
onions, curry leaves

SUBZ POTLI SAMOSA (V)

Vegetable samosa, lotus stem crisp,
mint & tamarind chutney



TANDOOR platter



Pink Salt Salmon, Lamb Chops,
Paneer Skewers



BREAD RICE and

(For sharing)

NAAN

Plain, garlic
or buttered

BASMATI RICE (V)

Steamed rice,
flavoured with
ghee & cardamom

DESSERT

(For sharing)

CHAIWALA CHRISTMAS PUDDING

320

p.p. 2 hours
free-flow



ASAHI DRAUGHT

SANTA MARGHERITA PROSECCO

CHRISTMAS GIN & TONIC

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Corbet Sauvignon, Chile, 2017

CASALI MANIAGO

Pinot Grigio, Italy, 2017

No service charge. All tips go to our staff.