



880
Per Person

Festive
DINNER

31 DEC

20:00
Onwards

 CHAATS
and **SMALLS**

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*

MARITSARI MACCHI

*Battered crispy fish from
the Punjab State of India*

MALABAR SCALLOPS

*Kerala style Hokkaido scallops,
coconut & ginger sauce, fresh
mango, curry leaf*

 TANDOOR
platter

TANDOORI VEG PLATTER (V)

*Classic paneer tikka, portobello
mushrooms, cauliflower, pineapple
char-grilled in tandoor, mint & spicy
tomato chutney*

TANDOORI PLATTER

*Pink salt salmon, chicken tikka,
lamb chops & mixed vegetables*

LOBSTER NERULLI

*Charred lobster, south Indian spices,
tomatoes & onions, lobster claw
rice & vegetable poriyal*

 CURRY

OLD DELHI BUTTER CHICKEN

*Charred & pulled chicken,
in a rich creamy tomato
fenugreek sauce*

VEGAN KOFTA CURRY (V)

*Kale leaves & tofu, Indian spices
dumplings, simmered in a silky
tomato & coconut sauce*

 BREAD
RICE and

(For sharing)

BASMATI RICE (V)

*Steamed rice,
flavoured with
ghee & cardamom*

NAAN

*Plain, garlic
or buttered*

DESSERT

BOLLYWOOD STYLE

Cardamom flavoured panna cotta

No service charge. All tips go to our staff.



FREE-FLOW

PACKAGE A

3500



PERRIER-JOUËT GRAND BRUT
(1.5 L)

TEQUILA AVION
(700 ML)

PLYMOUTH GIN
(700 ML)

PACKAGE B

**2 BOTTLES OF
PERRIER-JOUËT GRAND BRUT**
(1.5 L)

ELIX LOUMINOS
(1 L)

PLYMOUTH GIN
(700 ML)

CHOOSE ONE FROM
Tequila Avion (700 ML)
Havana Selección
de Maestros (700 ML)

4950



No service charge. All tips go to our staff.