



680

Per Person

## Festive Dinner

31 DEC

18:00

to

20:00

### CHAATS and SALAD

#### 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

### CURRY

#### VEGAN KOFTA CURRY (V)

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

### TANDOOR

#### 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

### BREAD RICE and

(For sharing)

#### NAAN

Plain, garlic  
or buttered

#### BASMATI RICE (V)

Steamed rice,  
flavoured with  
ghee & cardamom

## DESSERT

#### BOLLYWOOD STYLE

Cardamom flavoured panna cotta



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

#### HOUSE OF SPIRITS:

Beefeater Gin, Absolut Vodka, Olmeca Tequila

No service charge. All tips go to our staff.