

390

Per Person

Weekdays
from 8 - 30 Dec
Excluding
25 & 25 Dec

CHAIWALA

Santa Baby

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)

VEGAN KOFTA CURRY (V)

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

NALLI ROGAN JOSH

8 hours slow cooked lamb shank,
Kashmiri chilli, saffron

SMALL PLATES

(For sharing)

DAKSHINI PRAWNS

Sautéed king prawns, coconut,
onions, curry leaves

SUBZ POTLI SAMOSA (V)

Vegetable samosa, lotus stem crisp,
mint & tamarind chutney

TANDOOR platter

(For sharing)

TANDOORI CHICKEN

Whole chicken, char-grilled,
tandoori spices, creamy tomato sauce

PINK SALT SALMON

Himalayan pink salt & kaffir
lime leaves, chillies, yoghurt rice,
avocado chutney

DESSERT

(For sharing)

BOLLYWOOD STYLE

Cardamom flavoured
panna cotta

SOUTH ASIAN SPICE

Gulab jamun (spiced milk balls),
caramelised pistachio,
yoghurt & pineapple



180

p.p. 2 hours
optional
free-flow

CHRISTMAS COCKTAIL

Santa Baby

House-made orange lemonade, rose,
cumin, vanilla, prosecco

SANTA MARGHERITA PROSECCO DOC SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Corbet Sauvignon, Chile, 2017

CASALI MANIAGO

Pinot Grigio, Italy, 2017

ASAHI BEER

No service charge. All tips go to our staff.