



New Year's DINNER

31 DEC



(All dishes for sharing)



CHAATS

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

BOMBAY FRIED CHICKEN

Crisp fried boneless chicken thighs,
tossed with spice mix & curry leaf,
pickled tomato mayonnaise

MALABAR SCALLOPS

Kerala style Hokkaido scallops,
coconut & ginger sauce



TANDOOR



CHICKEN TIKKA

Hung yoghurt, chilli, cinnamon,
cucumber raita

PINK SALT SALMON

Himalayan pink salt, chillies,
avocado chutney

TANDOORI HARI GOBI (V)

Broccoli marinated in coconut and cashew
based marinade with Indian spices, all
cooked in tandoor served sprinkled with
nuts and gorkha chutney on side



CURRIES

Served with a selection of
naan bread & basmati rice

KERALA FISH CURRY

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

VEGAN KOFTA CURRY (VEGAN)

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



DESSERT

BOLLYWOOD STYLE

Cardamom flavored
panna cotta

MANGO SORBET

No service charge. All tips go to our staff.



780

Per Person

New Year's **COUNTDOWN** **DINNER – 31 DEC**

20:30
Onwards

(All dishes for sharing)



CHAATS *and* **SMALL**

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*

BOMBAY FRIED CHICKEN

*Crisp fried boneless chicken thighs,
tossed with spice mix & curry leaf,
pickled tomato mayonnaise*

MALABAR SCALLOPS

*Kerala style Hokkaido scallops,
coconut & ginger sauce*



TANDOOR



CHICKEN TIKKA

*Hung yoghurt, chilli, cinnamon,
cucumber raita*

PINK SALT SALMON

*Himalayan pink salt, chillies,
avocado chutney*

VEGETABLE PLATTER (V)

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



CURRIES

*Served with a selection of naan bread,
basmati rice & vegetable biryani*

MUTTON ROGAN JOSH

*8 hours slow cooked lamb shank,
Kashmiri chilli, saffron*

SAG PANEER (V)

*Cumin & garlic tempered spinach
with cottage cheese*



DESSERT

BOLLYWOOD STYLE

*Cardamom flavored
panna cotta*

MANGO SORBET

No service charge. All tips go to our staff.