

NEW YEAR'S EVE DINNER

AVAILABLE 31 DEC



CHAIWALA



PER PERSON

Chaats & Small Plates

TO SHARE ON THE TABLE

PANI PURI WITH JAL-JEERA (V)

Traditional jal-jeera cumin flavours served with potato and channa

DAKSHINI PRAWNS - CHENNAI STYLE PEPPER PRAWNS

A southern Indian favourite, sautéed king prawns, coconut, onions & curry leaves

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and sweet yoghurt

Tandoor Cage

TO SHARE ON THE TABLE

PESHAWARI PANEER TIKKA (V)

Cottage cheese cubes in a tandoori marinade with onion, tomato and bell pepper saslik

ZAFRANI MURGH TIKKA

nade with Chicken thigh in cream cheese marinade flavoured lik with Kashmiri saffron finished in tandoor

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Curries
TO SHARE ON THE TABLE

BATTER MUSSALAM

Whole tandoori quails in an almonds base curry sauce with boiled egg

LOBSTER BUTTER MAKHANI

Charred tandoori lobster in a rich creamy tomato fenugreek sauce

TRUFFLE SAAG PANEER

Cumin & garlic tempered spinach with cottage cheese with truffle paste and shave

On The Side

TO SHARE ON THE TABLE

NAAN

Plain, buttered or garlic

MUTTON BIRYANI -HYDERABADI KACHI MUTTON KI BIRYANI

Succulent lamb pieces, aromatic herbs and spices cooked with basmati rice, served with cucumber raita

TANDOORI ROTI

Whole-wheat flour

Dessert Platter

TO SHARE ON THE TABLE

Baked Rasgulla with Mango Ice Cream

Free-flow

FOR 2 HRS

CLASSIC 240 PP

La Linda, Chardonnay 2020, Mendoza, Argentina La Linda, Malbec 2020, Mendoza, Argentina Santa Margherita Prosecco DOC, Veneto, Italy Asahi Draught Beer, Japan Gin & Tonic 1hr extension 99 pp

CHAMPAGNE 440 PP

G.H. Mumm Grand Cordon Champagne NV, France Including all of the drinks from the Classic Free-flow 1hr extension 199 pp



YOU BETTER WATCH OUT



SUBJECT TO 10% SERVICE CHARGE



NOT CRY