

amuse Buche.

WARM LENTIL LIQUOR SOUP SHOT

Canapés.

PAPRI CHAT (Street Food) 

© 
©

Combination of sweet, tangy, spicy and savoury.

Appetiser.

BOMBAY BADBOY (Fire Starter) © © © © U Tandoor roasted succulent thigh white chicken tikka Spicy shami cheese burger

Entree 1.

ASSAMESE HASH LOBIA M ®

5 spiced roasted pekin duck in a reduced balsamic, tamarind and duck fat liquor.

Greens, charred shallots

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Satted garlic fried rice

Entree Z.

COLONIAL RAILWAY LAMB (Aloo) •

Shetlands lamb stew cooked together with Yukon Gold potatoes. Spiced with roasted dark garam masala

Peas fried rice

Entree 3.00

DELHI MAKHANWALA D C E C

Seasonal vegetables cooked with tiger prawns and ponner in a butter cream sauce scented with aniseed cardamon and bay leaf

Sesame and honey Nan

Dessert

NAIKOL FOB D C G

Warm parcels filled with coconut & date mollasses. Drizzled with chocolate sauce, served with cream.

Chai to finish

VEGETARIAN

amuse Buche.

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Combination of sweet, tangy, spicy and savoury.

Appetiser.

Entree 1.

PANCHPOORAN © 50

Roasted seasoning veg spiced with five spice Balsamic & tamarind reduction

Satted garlic fried rice

Entree 2.

SHATKORA DE M

Seasonal veg stew flavoured with bengal butter lime spiced with paprika coriander and turmeric

Peas fried rice

Entree 3.00

DELHI MAKHANWALA D 6 D

Seasonal vegetables cooked with ponner in a butter cream sauce scented with aniseed cardamon and bay leaf

Sesame and honey Nan

Dessert

NAIKOL FOB D L @

Warm parcels filled with coconut & date mollasses. Drizzled with chocolate sauce, served with cream.

Chai to finish