

GALA DINNER MENU

THIRTY FIRST DECEMBER TWO THOUSAND SIXTEEN

CANADES

TEMPUDA DRAWIS

Tiger prawns in tempura batter

COCKTAIL VEG DARCEL

Green pea, onion, paneer cheese and potato wrapped in filo

JEEDA CHICKEN

Tender chicken niblets cooked in a mild creamy cumin sauce

ALU TIKI

Spicy mini potato cakes

Tray served by waiters, all items served with chutneys

STARTERS

LAHORI SEEKH KEBAB

Minced lamb skewered and cooked over charcoal

CHILI DANEED

Indian cheese tossed with tangy sauce and veg

MALAI BOTI TIKKA

Chargrilled boneless chicken marinated in spices

DADDI CHAAT

Crispy wheat biscuits with a medley of potato chickpea yogurt and tamarind Chilli Sauce and Mint Sauce

VEG SAMOSA

Classic mix of vegetables in filo pastry freshly fried

MAINS

HAANDI CHICKEN

Sapna's classic creamy chicken curry

TAVDATAI KORMA

A medley of mixed vegetables in gravy

DADA LAMB

Tender boneless lamb cooked in authentic spices

DAL MAKHNI

Slow cooked creamy lentil dish

SAG ALU

Spinach and potato infusion

JEEDA RICE

Cumin infused steamed rice

TAI, DAITA AND SALAD

DESSERT

Scoop of homemade gelato with warm Gajar Halwa