

New Year's Eve menu

PAPAD AND WELCOME DRINKS

STARTERS

SPICY CHICKEN TIKKA

Clay oven cooked chicken breast spiced with red chillies, lime and ginger

GRILLED LAMB CHOPS

Tender lamb chops marinated in spicy chillies, garam masala and yogurt. Cooked to perfection in our clay oven

CHICKEN RESHMI KEBAB or LAMB SHEEKH KEBAB

Tender lean lamb or chicken minced with mint leaves spiced with garam masala and grilled in our clay oven

CALAMARI MIRCH FRY

Ocean calamari rings, stir-fried with pure Kerala spices and served on a bed of salad

VEG SAMOSAS

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

CHILLI PANEER

Morsels of cottage cheese cooked with mixed peppers and a sweet chilli & garlic sauce.

PYAZ PAKORA

A medium spicy onion bhaji

MAINS

CHOICE OF VEG CURRIES

BHINDI MASALA, TADKA DHAL, DHAL MAKHANI, MIXED VEG CURRY, ALOO GOBI, KADAI PANEER OR SAAG ALOO

CHOICE OF BIRIYANI

Veg, Chicken, Lamb or Prawn cooked with selected biriyani spices, saffron and Himalaya basmati rice

BUTTER CHICKEN MASALA

Large morsels of chicken marinated in tandoor spices and simmered in a buttery tomato sauce

CHICKEN JALFREZI

Delicious chicken curry cooked with green peppers and well spiced in a tomato sauce

LAMB ROGAN JOSH

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

BREAD / RICE

ZAFRANI PILAU RICE or NAAN

Saffron-flavoured Himalayan basmati pilau rice Traditional Indian bread baked in the tandoor

VEG SIDES OR SALADS

SAAG ALOO, TADKA DHAL, BOMBAY POTATOES, CHOPPED CUCUMBER SALAD OR RAITA

DESSERT

KULFI Indian Ice cream – MANGO, MALAI & PISTA