

THE PAHLI HILL SOCIETY SERIES

CELEBRATES DIWALI

WEDNESDAY 8TH NOVEMBER

AVI SHASHIDHARA

SABRINA GIDDA

CHILA BURMAN

HENNY ZINZUWADIA

Join us for a special celebration Diwali at Pahlil Hill Bandra Bhai. For the evening, Sabrina Gidda, Chef Creative Consultant and Author of Modern South Asian Kitchen, will join Chef Avi with a menu created using a hit list of all of their favourite ingredients. Expect South Asian flavours with accents of global cookery and modern European techniques. We are also so thrilled to be able to feature some of the renowned Chila Burman's art throughout the restaurant during Diwali week.

This dinner is part of a week-long celebration at Pahlil Hill Bandra Bhai, from Monday 6th November to Sunday 12th November. We cannot wait to share with you all that is in store as part of the festivities.

£75 PER PERSON

WINE PAIRINGS AVAILABLE ON THE NIGHT

SPICED DUCK CROQUETTE

MINT & TAMARIND CHUTNEY

FRITTO MISTO

BOMBAY ONIONS, VIOLIN PUMPKIN, RADICCHIO, CURRY LEAVES, ACHARI MAYO

MONKFISH & SCALLOP KEBAB

SPICY SHELLFISH BISQUE, FENNEL HERB, CHILLI AND FLAKY BREAD

INDIAN GAME PIE

GAME CHIPS, PUMPKIN AND LEEK SUBZI, FENNEL, PUNTARELLA AND POMEGRANATE SALAD

DESSERT:

GULAAB JAMOON SUNDAE

pahlilhillbandrabhai.com



@pahlilhillbandrabhaiuk

