



Diwali Thali Lunch

Thursday, 31 October 2024 – Saturday, 2 November 2024

Welcome Drink & Nibbles

Raspberry Nimbu Fizz
or Jaljeera Fizz
lime, mint

(non-alcoholic)

Live Chaat Station (V)

Pani Poori | Papdi Chaat
Khaja Chaat | Dahi Bhalla
Tikki Chole

Choice of One Main

“Konkan” Black Tiger Prawns
curry, coriander-cumin-tamarind, coconut

“Dum Ka Murgh” Slow-Baked Chicken (N)
cashew nuts, melon seeds,
yoghurt, aromatic spices

“Rogan Josh” Pot-Roasted Lamb
cinnamon, cloves, fennel seeds,
caramelised onion, yoghurt

“Nadru” Lotus Stem Kofta (N, V)
pinenuts, tomato-butternut-saffron sauce

Sides & Rice (V)

Shikari Daal (GF)
patiently simmered urad lentils,
creamed & buttered

Spinach Mash
garlic chips, fenugreek

Vegetables of the Moment
Chef's selection

Steamed Basmati Rice (VE, GF)

Cucumber Mint Raita (GF)

Assorted Breads (V)

Parantha, Naan
or Lentil Missi Roti (GF)

Dessert Plate

Malai Puda
Semolina-Wheat-Fennel Pancakes
rose-saffron syrup dunked

Pista Kulfi, Iced Condensed Milk
pistachio-cardamom-rose

88++ per person



Prices are subject to 10% service charge and prevailing government taxes