

# Shikar Tandoori Night (Vegetarian) Eat to your pleasure Monday, 6.00 pm to 10.00 pm

#### Welcome Drink

Raspberry Nimbu Fizz

#### Tandoor/Robata Kebabs

Sweet Potato Goats Cheese Tikki, yogurt, pomegranate-mint, kale chips
Young Jackfruit Patty, black cardamon, bay, sour gooseberry pickle
Crushed Corn & Fenugreek Skewers, pink ginger, peppercorns
Tender Stem Broccoli, thymol-fennel, soft cheese, smoked red pepper sauce
Paneer, roasted curd cheese, pickled kashmiri chilies, roselle leaves

Accompanied with Kachumber Salad

\$98++ per person





## Shikar Tandoori Night (Non-Vegetarian) Eat to your pleasure Monday, 6.00 pm to 10.00 pm

## Welcome Drink

Raspberry Nimbu Fizz

## Tandoor/Robata Kebabs

Wild Caught Tiger Prawns, roasted garlic- cream cheese, Kashmiri chillies
Roasted Seabass, curry leaf-mustard-gun powder tamarind
Charred Chicken Tikka, royal cumin, green cardamon
Venison Seekh, red deer tenderloin, stone flower, small chili, garlic
Maimoa Grass-fed New Zealand Lamb Rack, clove smoked mint-mango-feta

Accompanied with Kachumber Salad

\$118++ per person











# Shikar Tandoori Night (Vegetarian) Eat to your pleasure Monday, 6.00 pm to 10.00 pm

#### Welcome

Pani Poori Shots, avocado, mango, sweet chillies, coriander

#### Tandoor/Robata Kebabs

Sweet Potato Goats Cheese Tikki, yogurt, pomegranate-mint, kale chips Young Jackfruit Patty, black cardamon, bay, sour gooseberry pickle Crushed Corn & Fenugreek Skewers, pink ginger, peppercorns Tender Stem Broccoli, thymol-fennel, soft cheese, smoked red pepper sauce Paneer, roasted curd cheese, pickled kashmiri chilies, roselle leaves

## Sides

Shikari Daal, patiently simmered Urad lentils, creamed & and buttered (V)

Accompanied with;

Steamed Saffron Rice (Ve, Gf) or Your Choice of Bread; whole wheat parantha, wheat roti, naan or maize millet roti (GF)

## Dessert Plate

Almond Brioche Toast & Kulfi pistachio, saffron, cardamom, rose (N)

# \$138++ per person





# Shikar Tandoori Night (Non-Vegetarian) Eat to your pleasure Monday, 6.00 pm to 10.00 pm

#### Welcome

Pani Poori Shots, avocado, mango, sweet chillies, coriander

#### Tandoor/Robata Kebabs

Wild Caught, Tiger Prawns, roasted garlic- cream cheese, Kashmiri chillies
Roasted Seabass, curry leaf-mustard-gun powder tamarind
Tandoori Country Chicken, pickled vegetables
Venison Seekh, red deer tenderloin, stone flower, small chili, garlic
Maimoa Grass-fed New Zealand Lamb Rack, clove smoked mint-mango-feta

## Sides

Shikari Daal, patiently simmered Urad lentils, creamed & and buttered (V)  $Accompanied \ with;$ 

Steamed Saffron Rice (VE, GF) or Your Choice of Bread; whole wheat parantha, wheat roti, naan or maize millet roti (GF)

#### Dessert Plate

Almond Brioche Toast & Kulfi pistachio, saffron, cardamom, rose (N)

# \$148++ per person

