



Indian Christmas Menu

Poppadoms (v)

Raita, mixed pickle & tamarind sauce

STARTER

Dahi Pani Puri (v)

Creamy yogurt-topped street-style snack, filled with a seasoned potato and peas masala

Harra Bhara Kebab (v)

Tamarind sauce

Hariyali Chicken Tikka

Boneless chicken marinated coriander, mint, yogurt, spices, green chillies, green mango salsa, pomegranate sauce

Marinated Salmon

Sweet potato & coconut puree, crispy curry leaves

Seek Kebab

Spiced minced lamb kebab

MAIN

Chicken Tikka Masala

Classic medium spiced curry, full of flavour

Maharashtrian

Green Chicken Curry

Made with fresh coriander, green chilli & garlic

Hyderabadi Hari Mirch Ka Salan with Pan-Seared Sea Bass

Fresh green chillies simmered in a tangy sauce

Lamb Madras

Madras is a fairly hot curry sauce, red in colour & chillis

Chicken Biryani

A very aromatic dish treated with mixed spices & stir-fried with Basmati rice. Served with raita.
Also available as vegetarian

Continued...



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VEGETARIAN PLATTER

Tadka Dal (v)

Lentils with onions & garlic

Aloo Gobi (v)

Potatoes & cauliflower cooked in cumin,
green chilli, ginger & spices

Chilli Paneer (v)

Indian cottage cheese cooked with onions
& capsicums in a tangy chilli sauce

Bombay Aloo (v)

Cumin, mustard seeds & ginger with the spices

Pilau Rice (v)

Aromatic basmati rice cooked with subtle spices,
herbs, turmeric & saffron strands

Side served for the table

DESSERT

Gulab Jamun Cheesecake

Fusion dessert, syrupy milk dumplings,
creamy cheesecake, vanilla bean ice cream

Traditional Kheer

Fragrant Indian rice pudding,
slow-cooked thickened milk,
cardamom, pistachio

Goan Bebinca

Traditional multi-layered coconut cake,
spiced with nutmeg, roast pistachio ice cream