

**Menu –12Pax on 25.06.2021****Nibbles on Table**

Ghee roasted Makhana mix

*Lotus seeds, pumpkin seeds, almonds and rosemary roasted in clarified butter with Indian spices*

**Cold Pass Around**

Raj Kachori

*Crispy baked puff pastry filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with mango salsa, coriander dust*

Pani puri

*Bite-size chaat in a crispy-fried hollow puffed ball, filled with aloo, chickpeas, onions, spices, and tamarind & mint flavoured water*

Lobster Mini Kathi roll

*Egg coated wheat flour phulka, rolled in with a indian spiced lobster and veggies*

**Hot Pass Around**

Aloo Tikki

*Mini potato patties stuffed with brie cheese and truffle coriander aioli*

Deconstructed vegetable samosa

*Savoury tart with spiced potatoes, peas, carrots and onions with mint yoghurt drops*

Lamb Galouti Kebab

*Pan seared minced lamb patties topped with seared foie gras and sweet mango chutney*

**Mains to Share**

“Pierre” Butter Chicken with Kulcha basket

*Chunks of tandoori chicken cooked in a smooth buttery & creamy tomato gravy with leavened flatbread*

Paneer Pasanda

*A rich paaneer, khoya, and dry fruit mixture, fried and dunked in a creamy onion-tomato gravy made creamier with cashew nut paste*

Kashmiri pulao

*Long grain basmati rice with nuts, fresh fruits, saffron*

Dal Makhani

*A dal cooked overnight with whole urad dal, rajma, butter, cream and spices*

**Accompaniments:** Mixed pickle, chutney, pickled onion, papadam and vegetable raita



## Sweets

Malai Chop

*A soft and juicy sweet prepared from fresh chenna (cottage cheese) with creamy layer and mawa stuffing.*

Rabdi Chilla

*Crepe with rabri saffron orange syrup, rose petals with silver leaf*

**AED 310 PP**

