



NEW YEARS EVE MENU

\$150 per person

Complimentary glass of Champagne on arrival

AMUSE BOUCHE

Puffed wheat pastry filled with spiced potatoes, drizzled with yoghurt, date and tamarind and mint and coriander chutney

FIRST COURSE

Pan grilled Snapper with sweetened sesame oil, chilli, ginger and fresh lime

'Okra Jaipuri' - Chilli dusted okra chips with cumin, *besan*, garam masala

'Aloo Tikki' - Potato and spinach patties shallow fried on a *tawa* topped with mint and date chutneys

SECOND COURSE

Prawn 65 served on a bed of morel *'khichdi'*

MAIN COURSE

Slow cooked lamb shanks with saffron, sandalwood, star anise and black cardamom

Tandoor-smoked spatchcock marinated with hung yoghurt, saffron, mace and nutmeg

Pan tossed peppers, carrot, snow peas and beans

Accompanied with...

Cheese and Coriander Naan

Ghee Rice

DESSERT

Date & walnut pudding with a ginger butterscotch sauce, served with double cream and vanilla ice cream.