



*15 Year's of AKI's*  
\$78 per person

**A M U S E B O U C H E**

Spiced potatoes with soft yoghurt explosion

**F I R S T C O U R S E**

Lacy wheat roti with Okra, cumin, chilli and a coconut and chilli chutney (Jalla Roti)

Black Lentil Bonda with mint and curry leaf chutney

*Tellicherry* pepper chicken

**S E C O N D C O U R S E**

Pan tossed prawn, vongole and baby calamari with fresh green chillies,  
fresh coriander, **kokum** and garlic

**M A I N C O U R S E**

Slow braised lamb shoulders on the bone with gee, onions, black cardamom, cumin, garlic  
and a special Rajasthani *Mathania* chilli (Laal Maas)

A **Goan** dish of chicken cooked with black rum, coriander, ginger and cassia bark

Jackfruit *Thorán*; steamed jackfruit with mustard seeds, coconut oil and  
curry leaves and turmeric

**Accompaniments**

*Flaky Wholemeal Bread*  
*Pilau Rice*  
*Boondi Raita*

**D E S S E R T**

Green cardamom apple *Jalebi* with baked *Mishti Dohi*