



NYE BANQUET MENU [VEG]

\$145 per person

Complimentary glass of
Champagne Veuve Clicquot Ponsardin

FIRST COURSE

Salad of apple, cumquats, orange, red peppers and
caramelised onion with avocado dressing

Chick pea flour pancakes; 'chila' with a filling of
cottage cheese, pomegranate and dry mango powder

SECOND COURSE

Fennel flavoured snow peas, baby corn, capsicum and
mushroom served on a rice string hopper

THIRD COURSE

Tandoor grilled Home made cottage cheese, broccoli
and mushrooms, basted with dried pomegranate seeds,
cumin & fenugreek seeds

MAIN COURSE

Cubed butternut pumpkins cooked with black eyed
beans, ginger, tomatoes and roasted cumin

Cottage cheese in a sauce of fenugreek, cashew, cumin
and fresh tomatoes

Button mushrooms and green peas with spring onions in
a cashew and tomato sauce

A Mix of 5 lentils: split Bengal gram, toor, moong,
masur and green gram; with a desi ghee tempering

Served with Sultana & Ghee Rice and Tandoori Naans

DESSERT

Apricot and Ginegr Pudding

Tea & Coffee