



AKIS

NEW YEARS EVE MENU (VEG)

\$180 per person

Complimentary glass of Champagne on arrival

FIRST COURSE

'Spinach and Paneer Tikki'

Potato and spinach patties shallow fried on a tawa topped with mint and date chutneys

'Okra Jaipuri'

Chilli dusted okra chips with cumin, besan, garam masala

'Kachori'

Spiced chickpea masala in a wheat pastry pocket

SECOND COURSE

Raw jackfruit with fresh coconut and curry leaves accompanied with almond roasted mushrooms filled with cottage cheese

MAIN COURSE

Butternut pumpkin with black-eyed beans, coconut milk and cumin seeds

Tandoor-smoked zucchini stuffed with pine nuts and raisins

Pan tossed wintermelon, honey snaps, and mixed greens

Accompanied with...

Cheese and Coriander Naan

Vegetable Biryani

DESSERT

Rosewater ricotta pudding with raspberry curd, pistachio praline and candied ginger