

# DIWALI "FESTIVAL OF LIGHTS"

## AMUSE BOUCHE

Wheat crispy pockets (*poori*) with spiced potatoes, mung beans and a topping of date & tamarind and yoghurt

## 1<sup>st</sup> COURSE

Fresh Jumbo Prawns, marinated overnight in fresh lime, Ajwain, ginger, black pepper, garam masala and tawa grilled.

Lamb cutlets flavoured with saffron, mace, green cardamom, rum, poppy seeds and tandoor roasted.

Fresh green banana chillies, stuffed with tamarind, cottage cheese, cumin and coriander, and wok fried with a chickpea batter.

## MAINS

Corn-fed chicken fillets, skewered in tandoor and double cooked in a sauce of almonds, cashew, yoghurt, and onions and tempered with black cumin.

Diced lamb stewed with fresh tomatoes, onions, green chillies, ginger, yoghurt and browned garam masala and oven cooked with basmati rice

Paneer (Cottage Cheese) simmered with blanched tomatoes in five spices (Fennel, Black Mustard, Fenugreek, Kalunji, Cumin) and smoked dried red chillies.

*Served with Mukhi Methi Parathas*

## DESSERT

Beetroot Halwa served with rose petal ice cream and pistachio praline

*Assorted Indian Mithai Platter*