



AKIS

NEW YEARS EVE MENU

\$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

Fresh barramundi fillets steamed in a marinade of coriander, mint, ginger, lime, wrapped in a banana leaf

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 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