



NEW YEARS EVE MENU(Veg)

\$150 per person

Complimentary glass of Champagne on arrival

AMUSE BOUCHE

Puffed wheat pastry filled with spiced potatoes, drizzled with yoghurt, date and tamarind and mint and coriander chutney

FIRST COURSE

Paneer Methi Tikka – Fenugreek flavoured cottage cheese tikka

'Okra Jaipuri' - Chilli dusted okra chips with cumin, *besan*, garam masala

'Aloo Tikki' - Potato and spinach patties shallow fried on a *tawa* topped with mint and date chutneys

SECOND COURSE

Beetroot *'poriyal'* served on a bed of morel *'khichdi'*

MAIN COURSE

Broccoli and Double Bean in a sauce of cashew, fresh coconut and fennel
Mushrooms, green peas and shredded cottage cheese in a rich sauce of cashews and tomato

Pan tossed peppers, carrot, snow peas and beans

Accompanied with...

Cheese and Coriander Naan

Ghee Rice

DESSERT

Date & walnut pudding with a ginger butterscotch sauce, served with double cream and vanilla ice cream.