

DIWALI "FESTIVAL OF LIGHTS (V)

AMUSE BOUCHE

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

1st COURSE

Tandoor smoked broccoli with cheese, green chilli and fresh garlic naan

Fried black lentil donuts with a tamarind and lentil sambar

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

MAINS

While chat potatoes with Kashmiri spices, sultanas, koya in a cashew and tomato sauce

Fresh okra with green chilli, onions, Kalunji, turmeric, ginger and coriander

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 & Vegetable Biryani

DESSERT

Beetroot Halwa served with rose petal ice cream and pistachio praline

Assorted Indian Mithai Platter