

New Year Eve Non-Vegetarian Dinner Menu

Mumbai Chowpaty Chaat

Three varieties of chaat served in contemporary ways,
Open face potato and green pea's samosa
Avocado Bhel cookie
Passion fruit yoghurt gol gappa

Tawa Scallops

Pan seared king scallops marinated with tamarind chutney and secret spice mix served along with roasted local pineapple relish

Laal mirch aur Leshuni Jheenga

Red chilli and garlic marinated tiger prawns roasted in charcoal fired tandoor served along with local pomelo and guava chaat

Sarsoon Ki Macchi

Red snapper fillet marinated in pungent grainy mustard and chargrilled in tandoor served with avocado raita

Imly Dhaniya Mirch lobster

Grilled Canadian lobster tail marinated in tamarind paste, red chilli, coriander seeds, served with curry leaf, and mustard seeds tempered flat rice noodles

Orange Fennel Sorbet

Methi Murgh

chicken morsel marinated for 24 hours in dried fenugreek leaves, yoghurt and yellow chilli powder served in curried puff case along with black garlic chilli naan

Chaamp Gucchi Pulao

Braised and smoked New Zealand lamb rack served with Himalayan morels mushroom flavored basmati rice and black cardamon scented yoghurt gravy

Aam Bhapa dohi

Mango flavored steamed Greek yoghurt, fresh ripe Nam Dok Mai mango, frozen mango yoghurt

Kesar Thandai mousse

Flash frozen saffron thandai mousse served with pineapple and cloves crème anglaise and caramelised pineapple

2899++ THB

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Mumbai Chowpaty Chaat

Three varieties of chaat served in contemporary ways,
Open face potato and green pea's samosa
Avocado Bhel cookie
Passion fruit yoghurt gol gappa

Aloo cranberry tikki

Spice potato gallets filled with dried cranberry mix served along with roasted local pineapple relish

Laal mirch aur Leshuni tofu

Red chilli and garlic marinated soybean curd roasted in charcoal fired tandoor served along with local pomelo and guava chaat

Sarsoon Ki broccoli

Broccoli florets marinated in pungent grainy mustard and chargrilled in tandoor served with avocado raita

Imly Dhaniya Mirch zucchini

Zucchini marinated in tamarind paste, red chilli, coriander seeds, served with curry leaf, and mustard seeds tempered flat rice noodles

Orange Fennel Sorbet

Methi paneer

Paneer cubes marinated for 24 hours in dried fenugreek leaves, yoghurt and yellow chilli powder served in curried puff case along with black garlic chilli naan

Bharwan Gucchi Pulao

Spiced cheese filled Himalayan morels mushroom flavored basmati rice and mace scented brown onion and cashewnut gravy

Aam Bhapa dohi

Mango flavored steamed Greek yoghurt, fresh ripe Nam Dok Mai mango, frozen mango yoghurt

Kesar Thandai mousse

Flash frozen saffron thandai mousse served with pineapple and cloves crème anglaise and caramelised pineapple

2399++ THB