

New Year Eve 7 Course Tasting Menu

Lomri

Starter

(Ve) Mini Podi Idli

Steam rice cake, coconut chutney, tomato chutney, coriander chutney

First-Course

Lobster Vadai (sf/mu)

Lobster & lentil dumplings, tomato rasam

Or

(Ve) Vegetable Vadai (mu)

Vegetable & lentil dumplings, tomato rasam

Mid-Course

(Ve) Aloo Tikki Chaat

Tamarind sauce, mint chutney, sweet yogurt

Palate Cleanser

(Ve) Tamarind Granita

Main Course

Lamb Shank Biryani (g/d)

Slow braised lamb shank and aromatic rice cooked together, spiced yogurt

Or

Seafood Moilee (f/sf/cr/mu)

Scallops, prawns, muscles, monkfish simmered tangy coconut sauce

Or

(Ve) Vegetable Dolma

Spiced vegetables wrapped in savoy cabbage, onion tomato sauce

served with

Pulao Rice, Garlic Naan, Dal Makhani

Add Sides to your main dish (choose any 2)

Aloo gobi (d)

potato & cauliflower tossed together with cumin & garlic

Saag (d/mu)

Tempered spinach puree with spices

Beans Poriyal (mu)

Fine beans tossed with mustard seeds, curry leaf & coconut

Aubergine Masala

Baby aubergine tossed with onion, tomato & tamarind

Pre Dessert

Sweet pearls & fruit caviar (g)

Dessert

Chocolate Lava Cake (d/g)

Coffee Ice Cream, Coffee Brittles, Coffee Icing Sugar

Or

Masala chai brulee (d/e)

Cardamon & cinnamon spiced masala tea biscotti

Or

(Ve) Coconut Pudding

Roasted vermicelli & reduced coconut cooked milk, coconut flakes

Allergens

d-dairy, g-gluten, f-fish. Sf-shellfish, s-soya, e-egg, su-sulphur dioxide, cr-crustacean, mo-molasses, c-celery, n-nuts, l-lupin, mu-mustard, p-peanut, se-sesame seed

Ve – vegan & vegetarian