



DIWALI TASTING MENU

SAR 350 PER PERSON

Welcome Drinks

Pappadum Selection, Chutneys, Raita *(M, G, Md, V)*
Gol Guppas, Jaljeera, Potato, Sprouting Moong *(G, Vg)*

Old Delhi Dahi Bhalla Papdi Chaat *(M, V) 295 cal*
or
Amritsari Shrimp, Lobster & Queenies, Dill Raita *(C, Mo, M)*

Goan Cafreal Hammour Tikka, Tomato Chutney *(F, M)*
or
Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber *(M, E, Md)*
or
Kid Goat Methi Keema, Salli, Pao *(M, E, G)*

Wild Muntjac Biryani, Pomegranate & Mint Raita *(G, N, E, M, Sc) 545 cal*
or
Chicken Butter Masala
or
Chettinad Prawn Pepper Masala *(C, Ss) 292 cal*

Served With: Dal Maharani, Saag Makai, Bread Basket & Basmati Rice
Add: Tandoori Masala Lamb Chop, Walnut Chutney *(M, N) SAR 60*

Saffron Pistachio Kulfi Falooda *(M, N, E)*
or
Gold Leaf Gulab Jamun, Almonds *(M, N, G, V) 343 cal*

Selection of Petit Fours

DIWALI VEGETARIAN TASTING MENU

SAR 250 PER PERSON

Welcome Drinks

Pappadum Selection, Chutneys & Raita *(M, G, Md, V)*
Gol Guppas, Jaljeera, Potato, Sprouting Moong *(G, Vg)*

Old Delhi Dahi Bhalla Papdi Chaat *(M, V) 295 cal*
or
Punjabi Samosa, Saunth Chutney *(G, M, V)*

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat *(M, N, V, Md)*
or
Tandoori Broccoli, Chilli & Green Mango Raita *(M, V)*
or
Aloo Chaat, Tamarind, Sev *(M, V)*

Paneer Butter Masala *(M, N) 376 cal*
or
Khatta Meetha Baingan *(M, Md, V)*
or
Masala Dum Aloo Benarasi *(M, V) 265 cal*
Gucchi, Khumb & Truffle Pilau *(G, E, Ss)*

Served With: Dal Maharani, Saag Makai, Bread Basket & Basmati Rice

Saffron Pistachio Kulfi Falooda *(M, N, E)*
or
Gold Leaf Gulab Jamun, Almonds *(M, N, G, V) 343 cal*

Selection of Petit Fours

Menus are subject to change.
Please speak to your server regarding any allergy concerns.
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.
Please note all game may contain shot.
All prices are inclusive of VAT.