

3 Course Silvester Menu

50,00 € per person

1. Starter

Aloo-Gobi Bhaji, Puri - Bhaji style potato and cauliflower, whole wheat flour bread (**vegetarian**)

or

Chicken Tikka Tandoori, Gajar Pickle - Tandoor roasted chicken chunks, home made carrot pickles

2. Main Course One dish of your choice

All dishes are served with fine Basmati rice.

Chicken Curry South India - South India style corn feed chicken curry with fresh curry leaves and coconut milk

or

Dum ki Nalli - Slow cooked lamb shank in a thick spicy curry

or

Meen Moilee - Masala coated and pan fried Sea Bass served with Kerala style Fish Curry Sauce

or

Panchrangi Thali - 5 different **vegetarian** dishes:

Palak-Dal: Yellow lentils with Baby-spinach

Paneer-Tikka, Subji: Tandoor roasted cottage cheese and vegetables

Matar-Mushroom: sautéed Green peas and Button mushroom

Crispy Papad: Lentil dough, sun dried and baked

Bundi Raita: Chilled whipped yoghurt with gram flour balls

3. Dessert

Rasmalai - Paneer balls in clotted cream flavoured with pistachio

Tandoor - clay oven