



BISTRO BAR

DIWALI TASTING MENU

28th Oct-7th Nov 2021

\$78++

Wine Pairing \$58++
Whiskey Pairing \$68++

To Start

Gol Guppa, Potato Masala, Tamarind, Mint

First Course (Choose any 2)

Banaras Paan Paneer (v)
Infused w Gulkand & Indian Betel Leaf

Shammi Kebab (v)
Cauliflower, Dry Fruit Stuffing, Cream & Cottage Cheese

Murgh Zafrani (nv)
Chicken Breast, Cashew, Green Cardamom

Shahi Jhinga (nv)
Jumbo Tiger Prawns, Hung Curd
Or

Peshawari Gosht (nv)
Herb Crusted New Zealand Lamb, Mustard, Hung Curd

Main Course (Choose any 2)

Martaban Kumbh (v)
Button Mushroom, Bell peppers, Indian Pickling Spices

Khurchan Palak Paneer (v)
Grated Paneer Cooked with Spinach

Murgh Kozhi Varuval (nv)
Boneless Chicken Leg, Coconut, Onion, Tomato

Sali Boti (nv)
Lamb in Tangy Tomato & Onion gravy, topped w Crispy fried potato
Or

Meen Moilee (nv)
Barramundi – Kerela styled, Coconut base

All mains are served with our assorted breadbasket
Signature Mirchi Paratha, Missi Roti, Pudina Paratha, Cream Cheese Naan
&

Dhuadhar Dal Makhani (v) w Saffron Rice

Diwali Festive Mithai

Food Items may Contain: Wheat, Eggs, Peanuts, Tree Nuts & Milk

Prices are mentioned in Singapore Dollars

All Prices are Subject to 10% Service Charge and 7% GST