

# India's culinary heritage £65 pp



&

"Singing chef"  
Manpreet Singh Ahuja

## **Masala Bun with sundried tomato butter**

*Freshly baked, warm & flavourful bread served with fresh butter infused with sundried tomatoes*

## **Sol Vada (V, GF, FD)**

*Influenced by Maharashtrian sol kadhi, these soft lentil dumplings are soaked in coconut milk & a tangy kokum mix*

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## **Nadru Ke Kebab (V)**

*Kashmiri style soft & creamy grilled lotus stem kebabs, served with mooli akhrot chutney made with radish & walnuts*

Or

## **Tabak Maaz**

*Kashmiri style slow cooked & seared Lamb ribs served with mooli akhrot chutney made with radish & walnuts*

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## **Naga Fish Bamboo (GF, DF)**

*Influenced by Nagaland's cuisine, this steamed fish is served with naga chilli & sesame seed chutney & banana blossom*

Or

## **Chawal ke Fare (V, GF)**

*A comforting dish from the state of Bihar, featuring steamed rice dumpling tempered with mustard seeds & curry leaves*

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## **Aam-Ras Sorbet (V)**

*Inspired by the famous Gujarati Mango drink, served here as a palate cleanser*

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## **Western & Southern Symphony Thali**

*A unique platter featuring popular dishes from western & southern Indian states, offering a rich & diverse culinary experience*

## **Keralan vegetable Moilee (V)**

*Seasonal vegetables, gently simmered in a mild & fragrant coconut curry - a Keralan speciality*

Or

## **Parsee Kid Gos**

*A Parsee delicacy made with spring lamb, cooked in a cashew nut & coconut sauce, flavoured with cardamom & cinnamon*

with

## **Karwari potato chilli masala (Ve, GF), Spinach Tambuli (V) & Nimmakaya Pulihora (V, GF, DF)**

*Traditional dishes from the South Indian states of Karnataka, Andhra Pradesh & Tamilnadu: fiery potatoes cooked Mangalorean style, flavourful & freshly pureed spinach with spiced yogurt; and lemon rice - tempered with mustard seeds, curry leaves, peanuts, cashew nuts & coconut*

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## **Gajar Ka Halwa**

*A rich & sweet delicacy from Punjab, made with Indian red carrots cooked in milk with a hint of cardamom & nuts*

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## **Masala Chai**

## **Nan Khatai**

*Indian shortbread flavoured with cardamom & crushed almonds*