

NEW YEAR'S EVE MENU 2025

£110 per person

A curated 3-course celebration menu with canapés, choice of starter, main & dessert

CANAPES

Beetroot Dhokla, Mint Gel (m)

STARTERS (choose one)

Shahi Chaat Tokri (m, g, su)

A modern twist on Delhi street-style Flavors served with elegance Masala chana mousse, crispy potato, honey yogurt espuma, tamarind sauce, pomegranate

Malabar Scallop (m, g, mo)

Seared scallop, coconut butter sauce, lemon citrus podi

Kasundi Prawn (m, mu, cr, su)

Grilled prawns in fermented yellow mustard, mint chutney, kachumber

Achari Paneer Shashlik (m, mu, su)

Grilled paneer in roasted fennel, caraway & hung yogurt, mint chutney

Tandoori Chicken Tikka (m, mu, su)

Cardamom-smoked chicken breast, barberry chutney, kachumber salad

Herdwick Kashmiri Lamb Chop (m, su, mu)

Lamb chop marinated in Kashmiri chilli, ginger, garlic & yogurt

MAINS (choose one)

All mains are served with:

Smoked Black Lentils (m), Garlic Naan (m, g), and Saffron Rice (m)

Sea Bream & Shrimps (f, cr, mu)

Pan-seared fish and shrimp in coastal marinade, pandan-scented Sri Lankan coconut curry, curry leaf sambal

Lauki Ke Kofte (m, g)

Fried bottle gourd dumplings, Nilgiri korma, lotus seed

Paneer Tikka Masala (m)

Grilled paneer and pepper simmered in yogurt based gravy and aromatic spices

Goan Prawn Curry (cr, mu, m)

Succulent prawn simmered in a fragrant coconut and tamarind curry, infused with roasted koftas spices

Himalayan Gosht Handi (m)

Slow-braised with caramelized onion, tomato and hand-ground spice

Old Delhi Butter Chicken (m, n)

A timeless Delhi favourite — smoky chicken tikka simmered into a rich makhani gravy of slow-cooked tomatoes, cream, and ground cashews. Finished with a whisper of honey and dried fenugreek

DESSERT (choose one)

Vegan Coconut Pineapple Kheer (ve, n)

coconut risotto rice pudding layered with caramelised pineapple, coconut jaggery foam, and nut praline - a tropical twist on a traditional indian classic

Chocolate Dulce Bliss (m, n, g)

Dark chocolate mousse with chocolate crumble and a refreshing mint sorbet

Duet of Sorbets

Lemon Verbena & Mint | Mango & Passionfruit

ce	Celery	so	Soya	n	Nuts
m	Milk	cr	Crustaceans	ve	Vegan
se	Sesame	mu	Mustard	f	Fish
g	Gluten	su	Sulphites	p	Peanuts
mo	Molluscs	e	Egg	l	Lupins