

DIWALI MENU

The Light we share

TO SHARE

Papadum & Pineapple Masala 8

Tandoor-cooked lentil papadum, pineapple chutney and Indian-style avocado purée.

STARTERS

Paneer Malai & Tandoori Broccoli 22

Paneer cheese and broccoli marinated in a nut and cheese cream, grilled in the tandoor. Mango chutney and mint-coriander sauce.

Nimbu Chicken with Ginger 24

Chicken supreme marinated with fresh lemon, ginger and black pepper, served in a creamy lemon-butter sauce with fresh herbs.

Tandoori Kolhapuri Shrimp 28

Grilled shrimp with a bold Kolhapuri sauce, Maharashtrian spices, diced bell pepper, cucumber and corn.

MAIN COURSES

Served with house-made naan and pea-scented pulao

Kerala Langoustine 42

6 oz langoustine in a coconut milk, tomato and onion sauce, scented with curry leaves and mustard seeds.

Smoked Butter Chicken 32

Tender charcoal-smoked chicken in a rich, creamy butter sauce with tomatoes, caramelized onions and Indian spices.

Palak Paneer Steak 28

Grilled paneer cheese, braised peppers and a creamy spinach, tomato and onion sauce, scented with Indian spices.

Rogan Josh Lamb Chops (3) 38

Braised lamb chops in a tomato and yogurt sauce with Kashmiri spices, scented with cardamom, clove and mild chili.

DESSERTS

Indian Tart & Jalebi 14

Indian-inspired tart with crispy jalebi, rose syrup and cardamom.

Mango Cheesecake 16

Creamy mango cheesecake with fresh, fruity and slightly tangy notes.

