

INDIA  ROSA
presents

DIWALI

The Festival of Lights

**Diwali celebrates light, renewal
and sharing.**

**At India Rosa, we celebrate it around a
generous table, modern Indian flavours, and
the people who matter most.**

**An invitation to share a beautiful moment
and a little light, together.**

The Light We Share

From October 15 to November 8,
discover our exclusive menu and signature cocktail.

flambéed tableside
Marigold Glow

Hennessy VS Cognac,
Cointreau, crème de cacao,
pineapple, honey, lemon.

24



DIWALI MENU

The Light we share

4-course prix fixe menu at \$84 per person
Includes house-made naan and pea pulao rice.

TO SHARE

Papadum & Pineapple Masala 8

Tandoor-cooked lentil papadum, mint and pineapple chutney.

STARTERS

Paneer Malai & Tandoori Broccoli 22

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

Nimbu Chicken with Ginger 24

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

Tandoori Kolhapuri Shrimp 28

Grilled shrimp, Kolhapuri Maharashtrian spices, diced bell pepper, cucumber and corn.

MAIN COURSES

Seafood curry 48

Langoustine, mussels and shrimps 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 (2) 38

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

DESSERTS

Indian fritter with cardamom cream 14

Soft gulab jamun in rose syrup, served with cardamom rasmalai cream.

Mango Cheesecake 16

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

