INDIA ROSA
presents

MIDNIGHT IN MUMBAI

To celebrate the New Year, India Rosa presents an exclusive four-course menu inspired by modern Indian cuisine.

New flavours to discover, dishes to share, and just the right amount of spice to end the year on a high note.

125 / PERS.

FOOD & WINE PAIRING

2 glasses of wine + 1 glass of bubbly for the celebration

22

THE TAJ COCKTAIL

Rosemont Vieille Prune, Cointreau, St-Germain, saffron syrup, lemon juice, Pol Roger Champagne, maraschino cherry.

24



CHAMPAGNE

Pol Roger Bottle	**138**
Pol Roger Glass	**25**

Exclusive menu

MIDNIGHT IN MUMBAI

FIRST COURSE

Paneer, Beet & Pesto Salad

Tandoor-grilled paneer with pesto, red and golden beets, mixed greens and maple vinaigrette.

Roasted Tomato & Carrot Shorba

Velvety roasted tomato and carrot soup with ginger, cumin, coriander, coconut milk and fresh herbs.

SECOND COURSE

Chana Chaat Tikki

Spiced potato patties, masala chickpeas, whipped yogurt, tamarind, mint and mango chutneys, onions, tomatoes, sev and pomegranate.

Tamarind & Jaggery Shrimp

Grilled jumbo shrimp marinated in tamarind, ginger and lime, finished with a sweet and tangy jaggery glaze, spiced green peas and corn.

Ginger Nimbu Chicken

Tender chicken thighs marinated with lemon, ginger, black pepper, garam masala and yogurt.

THIRD COURSE

Royal Rogan Lamb Shank

Slow-braised lamb shank in a Rogan Josh sauce with Kashmiri spices and fresh herbs.

Rara Chicken Keema

Chicken breast and wing with spiced ground chicken simmered in a tomato and onion masala with ginger and garlic.

Coconut Masala Fish

Simmered fish in a creamy coconut milk sauce with ginger, garlic, mild spices and curry leaves.

Palak or Butter Paneer Steak

Marinated and grilled paneer steak with a spinach-based palak sauce or creamy butter sauce, served with grilled vegetables.

FOURTH COURSE

Mango Cheesecake

Creamy cheesecake with fresh mango and a buttery biscuit crust.

Kesar Rasmalai Ice Cream

Soft cottage cheese dumplings in saffron and cardamom-infused milk, served with ice cream and crushed pistachios.