



New Year's Eve 2017
5 Courses \$125

canapés for the table

blue cheese naan
pumpkin and coconut *shorba*
beet and peanut butter *tikki*, goat cheese *raita*
aloo bonda, tomato pickle chutney
foie gras *papdi*, spiced tamarind

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calcutta *puchkas*, chili potato, five waters
(add optional liquor supplement \$10)

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choice of:

soy *keema*, quail egg, lime leaf butter *pao*
crab claws, butter-pepper-garlic, cauliflower
pulled pork *phulka*

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choice of:

winter root vegetables, *sarson ka saag*, fenugreek tart
salmon, tamarind brussels sprouts, sunchokes
beef tenderloin, foie gras *tikka*, potato and fenugreek *cheela*

served with:

kulchas: wild mushroom; butter chicken
black dairy dal
mustard and caper *raita*

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makhan malai, saffron milk, rose petal jaggery brittle, almonds

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doda barfi treacle tart, vanilla bean ice cream