



DIWALI FEAST MENU

October 14-21 2017 – 4 Course £35 Per Person

Add Whiskey Pairing £22 | Wine Pairing £22

EACH COURSE CAN BE PAIRED WITH WHISKIES FROM WHISKY SHOW 2017 OR OUR POPULAR WINES

On Arrival

INDIAN STREET FOOD

Dahi Batata Puri (v) & Mumbai Bhel Puri (v)

**Amrut Old Fashioned Cocktail - Amrut fusion whisky, chocolate bitters, Assam tea gomme | 50th Anniversary
Gaylord Label Fratelli, Grand Cuvee Brut, India**

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### *Starters*

#### GOAN SOFT SHELL CRAB

*Toasted coconut flakes, beetroot chutney*

TANDOORI CHICKEN TANGDI KEBAB (n), sun-dried tomato and truffle oil kulcha

*Chicken drumstick, marinated in creamed cheese char-grilled on skewers,*

*Leavened tandoori flatbread*

**Amrut Indian Single Malt | Organic Chardonnay, Cuvee Alexandre 2013, Chile**

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Mains

GAYLORD BUTTER CHICKEN

Tandoori chicken deboned and cooked in classic tomato gravy with butter and cream. "murg makhani"

OR

LAMB METHI SAAG

Tender Lamb cubes tenderized in Gaylord spice mix, fresh fenugreek leaves and spinach, ginger matchsticks

Nikka from the barrel | Malbec, Norton Finca Perdriel 2012, Argentina

Served with smoked dhaba dal (v), Achari Aloo Gobhi (v), Zaffrani Zeera Pulao, Piazi Kulcha, Nan

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### *Dessert*

DIWALI ASSORTED DESSERT PLATTER (contains nuts)

**Dimple 15 Yrs | Frangelico liqueur, Italy**



**DIWALI FEAST MENU (Vegetarian)**

**October 14-21 – 4 Course £30 Per Person**

**Add Whiskey Pairing £22 | Wine Pairing £22**

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**EACH COURSE CAN BE PAIRED WITH WHISKIES FROM WHISKY SHOW 2017 OR OUR POPULAR WINES**

*On Arrival*

**INDIAN STREET FOOD**

Dahi Batata Puri (v) & Mumbai Bhel Puri (v)

**Amrut Old Fashioned Cocktail - Amrut fusion whisky, chocolate bitters, Assam tea gomme | 50<sup>th</sup> Anniversary  
Gaylord Label Fratelli, Grand Cuvee Brut, India**

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Starters

TANDOORI SUBZIAN (v), sun-dried tomato and truffle oil kulcha

Tandoori Broccoli, Pineapple, Paneer, Bell-Peppers, beetroot chutney, Leavened tandoori flatbread

MOONG DAAL KE GULGULE

Yellow Dal dumpling, firecracker anardana chutney, saunth, grated mooli

Amrut Indian Single Malt | Organic Chardonnay, Cuvee Alexandre 2013, Chile

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*Mains*

**SHAHI PANEER KOFTA**

*Cottage cheese & vegetable kofta, cashewnut-tomato gravy with aromatic herbs*

**OR**

**BHUTTA METHI SAAG**

*Babycorn, fresh fenugreek leaves and spinach, ginger matchsticks*

**Nikka from the barrel | Malbec, Norton Finca Perdriel 2012, Argentina**

Served with smoked dhaba dal (v), Achari Aloo Gobhi (v), Zaffrani Zeera Pulao, Piazzi Kulcha, Nan

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Dessert

DIWALI ASSORTED DESSERT PLATTER (contains nuts)

Dimple 15 Yrs | Frangelico liqueur, Italy