



**New Years Eve Tasting Menu**  
*“A gastronomic food journey from Kabul to Kolkata”*  
Chilled glass of Champagne

**Appetiser**

Selection of Chutney & Poppadom

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Wheat crisps, spicy chickpea salad with sweet yoghurt,  
Fresh mint & tamarind chutney with blue berries  
&  
Potato & paneer cakes, ginger, coriander & green chillies  
topped with mint & tamarind chutney  
&  
Pan seared masala fish chunk with mixed peppers  
&  
Boneless chicken thigh, fenugreek leaves, raw mango &  
ground spice mix

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**Mains Course**

Tiger prawns with turmeric & ginger in a creamy  
Coconut milk sauce  
&  
Boneless Classic lamb with red chillies & saffron  
&  
Fresh crunchy Okra with pickling spices  
&  
New Potatoes cooked with Cumin & fresh coriander  
&  
Creamy Black Lentils cooked overnight,  
Ginger & tomato

**Served with**

Saffron Pulao Rice with cumin  
Peshawari & Butter Naan

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**Dessert**

Mango cream brulee with ajwain biscuit  
&  
Petit Fours

**Priced @£68.00 per person All Prices are inclusive of 20% VAT.**  
A discretionary service charge of 10.00% will be added to your final bill.