

# 4 COURSE MENU

CHOICE OF 1 STARTER, MAIN & DESSERT

## AMUSE BOUCHE

Chefs choice

## STARTER

### **SMASHED SAMOSA CHAT (VEG)**

Onion, Housemade chutneys

### **MUMBAI BHEL (VEG/VEGAN)**

rice puff mixed with herbs and spices

### **Chicken croquettes**

succulent braised chicken mixed with herbs and spices, served with spicy mayo!

## MAIN COURSE

### **TANDOORI VEG ETABLE CURRY ( VEG/VEGAN/GF)**

mixed vegetables cooked in a creamy onion base, served with MALABAR paratha !

### **KHOWSUEY (VEG/VEGAN)**

Burmese inspired noodle dish with a delicately spiced coconut milk sauce and an array of different contrasting condiments! choice of (veg or chicken)

### **MUMBAI MUTTON CURRY**

Mumbai style brown onion curry served with malabar paratha !

### **BONE MARROW NIHARI**

Spiced beef bone marrow stew served with malabar paratha

## DESSERT

### **WARM GULAB JAMUN**

### **COCONUT PANNACOTTA (VEGAN/GF)**

