

Mother's Day

Five course dinner experience

First

Fafda (NV)(V)

Tandoori chicken, cabbage foogath, masala dehydrated crumbs and balsamic gels
V: Served with cottage cheese

Second

Muted (V)(GF)

Soy bean, fenugreek creamy sauce, ginger & garlic, red chilli and diakon

Third

Tandoori seekh (NV)(GF)

Chicken mince rolls, tandoori chutney and apple wood smoke
V: Served with veg tandoori seekh

Fourth

Murgh makhani (Butter Chicken) (NV)(GF)

Succulent tandoori chicken, spices, tomato and cashew gravy

Lamb chennai (NV)(GF)

Diced lamb, dried ginger, tempered mustard and chilli, coconut and onion gravy

Dal bukhara (V)(GF)

Slow cooked black lentils, infused aromatic spices, butter and cream

Palak paneer (V)(GF)

Cottage cheese, English spinach, tempered garlic & green chilli and confit tomatoes
Garlic naan, plain naan, saffron rice

Fifth

Phirni (GF)

Rice pudding, strawberry gels, pistachio and saffron