

BOOK  
EARLY  
LIMITED  
SPACE

# the spice room

ADULTS  
\$75  
CHILDREN  
\$40

31st  
DEC  
2016

NEW YEAR'S EVE

## रोगनी लिस्ट

\$75 FOR ADULTS, \$40 WITH UNLIMITED DRINKS FOR CHILDREN UNDER 12 YEARS OLD

PAPPADUM AND CHUTNEY TRAY TO START

### ॐ तंदूरत ॐ

#### TANDOORI COURSE 1

(Individually plated Mixed grill platter served to each diner)

##### MURGH TILKKA KHANDAHARI

Melt in your mouth variation of traditional chicken tikka spiced with cream, ginger and garlic and Pomogranate charred around the edges served with red onions and chillies

##### KING PRAWN GULMOHAR

Tender king prawns in a chefs special Tandoori masala flavoured with rose petals, hung yoghurt, cream cheese and mustard oil gently cooked in the traditional clay oven.

##### LAMB CHOP MUSTARD MASALA

Spicy lean lamb chops marinated in Mustard, spices and aromatic herbs, coriander and cumin and roasted in the tandoor. Served with mint sauce

### ॐ मीन टोवरस ॐ

#### CURRIES COURSE 2

(served in Sharing Bowls on the Table)

##### CHICKEN KHURCHAN

Med Spiced chicken tandoori strips slow cooked with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala

##### GOAN PRAWN CURRY

King Prawns cooked in traditional Goan style in a spicy coconut sauce with garlic, ginger and garam masala dressed with chopped Coriander

##### SAFFRON AND CASHEW RICE

Saffron infused basmati rice with cashew nuts.

##### SAUNFIYA KALONJIWALA GOSHT

Tender Goat Meat cooked in a rich tomato And Onion Sauce flavoured with hints of Fennel and Nigella seeds with chunks of baby potatoes.

##### SAILANA DAL TADKA

Cumin and Asafoetida tempered yellow lentil dal Tadka from the princely state of Sailana

##### BETROOT RAITA

Beetroot and yogurt tempered with curry leaves and mustard seeds.

**TANDOORI BREAD** (Choice of one per diner): Laccha Butter Naan, Classic Naan and Tandoori Roti

### ॐ तेलततमीत तेलडतरस ॐ

#### COURSE 3

(choice of any one of the following per diner)

##### CREAMY HONEY AND RAISIN VERMICELLI POTS

Indian vermicelli pudding with almonds and raisins.

##### BADAMI RAS MALAI

Creamy milk dessert cakes enriched with Almonds and Pistachios

##### MAZEDAAR MANGO OR PAAN KULFI ON A STICK

A sweet creamy Indian Ice cream treat on a stick. Perfect after a hot curry.

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## शहनाहारी वज्रहारी

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PAPPADUM AND CHUTNEY TRAY TO START

### 🌀 एन्ट्री 🌀

#### TANDOORI COURSE 1

(Individually plated Entrée platter served to each diner)

##### AMBI PANEER TIKKA SHASHLIK

Cottage cheese marinated with hung yoghurt, raw mango and tandoori spices skewered with onion, green and red capsicum and cooked in a clay oven

##### SABZ KE SEEKH KEBAB

Minced vegetables mixed with spices, roasted cumin and garam masala pressed onto skewers and cooked into Kebabs

##### ALOO MATTAR KI TIKKI CHAT

Potato and Green Pea Patties seasoned with spices then topped with chickpea, mint, tamarind, yoghurt

### 🌀 मीन टोपर्स 🌀

#### CURRIES COURSE 2

(served in Sharing Bowls on the Table)

##### PANEER KHURCHAN

Med Spiced paneer tikka strips slow cooked with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala

##### SAILANA DAL TADKA

Cumin and Asafoetida tempered yellow lentil dal Tadka from the princely state of Sailana

##### PESHAWARI CHANNA PINDI

Tomato and onion spiked curried chickpeas from Peshawar

##### BEETROOT RAITA

Beetroot and yogurt tempered with curry leaves and mustard seeds.

##### MALAI KOFTA LAJAWAAB

Indian Cottage cheese and vegetable dumplings with a filling of almonds and Raisins, served immersed in a rich cashew gravy.

##### MASALA ALOO

Fiery hot and spicy potatoes from south India with dried red chillies and curry leaves

##### SAFFRON AND CASHEW RICE

Saffron infused basmati rice with cashew nuts.

##### TANDOORI BREAD

(choice of one per diner)

Laccha Butter Naan, Classic Naan and Tandoori Roti

### 🌀 तेलहरी तेलहरी 🌀

#### COURSE 3

(choice of any one of the following per diner)

##### CREAMY HONEY AND RAISIN VERMICELLI POTS

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