

BOOK
EARLY
LIMITED
SPACE

the spice room

\$60
pp

25th
DEC
2016

CHRISTMAS DAY
Spice Lunch

୧. **ୱେଲକମେ ଡିନିଂ** ୨

GLASS OF THE SPICE ROOM SHIRAZ, SAUVIGNON BLANC, OR SPARKLING WINE EACH
PAPPADUM AND CHUTNEY TRAY TO START

୧. **ଇଣ୍ଡିଭିଡୁଆଲ୍** ୨

(Individually plated and served to each diner)

STAR ANISE CHICKEN TIKKA

Tender pieces of chicken marinated in traditional spices and smoke roasted in the tandoor with cucumber mint raita

OCEAN TIGER PRAWNS TANDOORI

Grilled giant Tiger Prawns tandoori flame grilled and served with beetroot and curry leaf raita.

VEGETABLE BHAJI

Bites with chilli infused coconut sambal

୧. **ମାନ୍ସ** ୨

(served in Sharing Bowls on the Table)

CHICKEN KHURCHAN

Med Spiced chicken tandoori strips slow cooked with capsicum, onion, tomato and red chillies with hits of ghee and garam masala..

GOAN FISH CURRY

Fillets of Ling fish cooked in traditional Goan style in a spicy coconut sauce with garlic, ginger and garam masala dressed with chopped coriander

BLACK LENTIL DAL BUKHARA

A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream. Must have accompaniment to every meal.

ALL MAINS SERVED WITH SAFFRON CASHEW BASMATI PULAO RICE

TANDOORI BREAD BASKET: Laccha Butter Naan, Classic Naan and Tandoori Roti

୧. **ଡେଜର୍ଟ** ୨

(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 KULFI
ON A STICK**

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

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CHRISTMAS DAY (VEGETARIAN)
**Shakahari
Spice Lunch**

୧. **ୱେଲକମେ ଡିନିଂ** ୨

GLASS OF THE SPICE ROOM SHIRAZ, SAUVIGNON BLANC, OR SPARKLING WINE EACH
PAPPADUM AND CHUTNEY TRAY TO START

୧. **ଇଣ୍ଡିଭିଡୁଆଲ୍** ୨

(Individually plated and served to each diner)

AMBI PANEER TIKKA

Cottage cheese marinated with hung yoghurt spices and dried raw mango powder skewered and finished in a clay oven served with Cucumber mint raita

SPICED ALOO TIKKI

Mini chat with Chickpea, mint, yoghurt, date and tamarind chutneys

VEGETABLE BHAJI

Bites with chilli infused coconut sambal

୧. **ମାନ୍ସ** ୨

(served in Sharing Bowls on the Table)

MIRCH, BAIGAN KA SALAN

A speciality of the Royal Nawab house of Hyderabad. curried baby eggplant and whole green banana chillies delicately cooked in a thick gravy of cashews, coriander, sesame and green chilli

PANEER KHADA MASALA

A delightful combination of Indian cottage cheese with onion tomato and whole spices in a hot and spicy sauce.

BLACK LENTIL DAL BUKHARA

A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream. Must have accompaniment to every meal!

ALL MAINS SERVED WITH SAFFRON CASHEW BASMATI PULAO RICE

TANDOORI BREAD BASKET: Laccha Butter Naan, Classic Naan and Tandoori Roti

୧. **ଡେଜର୍ଟ** ୨

(choice of any one of the following per diner)

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VERMICELLI POTS**

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BADAMI RAS MALAI

Creamy milk dessert cakes enriched with Almonds and Pistachios

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ON A STICK**

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