

BOOK  
EARLY  
LIMITED  
SPACE

the SPICE ROOM

\$75  
pp

25th  
DEC  
2018

CHRISTMAS DAY

# SPICE LUNCHEON

## ୧. ସ୍ୱାଗତମତ୍ତେ ତରୀକ୍ ୨

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

## ୧. ଭାଗିରତ୍ତେ 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. ମାମାନ୍ତ 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. ତୈଡ଼ଡ଼ରାଟ୍ 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

BOOK  
EARLY  
LIMITED  
SPACE

the spice room

\$75  
pp

25th  
DEC  
2018

CHRISTMAS DAY (VEGETARIAN)

# डाक़्हाहार स्प़ीक़ लुन्च़ेऑन

ॐ व़ेल्क़ुम़े त़ेरांक़ ॐ

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

ॐ एन्तर्रे ॐ

(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

ॐ म़ाईन्ड ॐ

(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

ॐ त़ेड्डल़ऱड़ ॐ

(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