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### **New Years Eve** at Dhaba

10 dishes served across 3 servings for 1350,- per person

To be enjoyed by the entire table. Minimum of 2 persons.

First serving

### **Pani Puri Caviar**

A combination of caviar, vegetables and house spices

### **Burrata Chaat (V)**

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind served with coriander chutney

### **Beef Tartare/Aubergine Tartar (V)**

Beef or Aubergine Tartare, garnished with house spices

### Okra Fries (VG)

Crisp okra fried in gram flour, seasoned with house spices and served with green chutney

♦ ♦ Second serving

Including Tandoori Naan & Plain Rice (VG)

### **Luxurious Butter Lamb/Cauliflower (V)**

Slow-cooked lamb shank or whole cauliflower in a creamy tomato and onion sauce

### Dal Tadka (VG)

Yellow lentils cooked with spices, topped with a ginger and garlic oil infusion

### Chicken Tikka/ Vegetable Tikka (V)

A classic tandoori chicken, cooked with onions, tomatoes, and cream for a rich flavour or celeriac, cauliflower and artichoke marinated in aromatic spices and grilled

### **Grilled Pumpkin (V)**

Pumpkin grilled with house spices

♦♦♦ Third serving

### Ras Malai (V)

A classic Indian dessert of soft, creamy cheesecake soaked in saffron-infused milk

> Including a wine or mocktail menu of 4 glasses

# न्वागत

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