



DIWALI MENU - PUNJABI

Welcome Drink

Masala Chaach (g/v)

ginger, cumin & coriander spiced buttermilk

Entrées

Tawa Falahari Chaat (g/v)

yoghurt & spice marinated fruit, tawa cooked

Chef's Salads

Mains

Ajwaini Macchi (g/h)

boneless pieces of fish, carom seed, onion & tomato gravy

Patiala Shahi Murgh (g/h)

morsels of chicken, mild onion & cashew gravy

Mutton Keema Chaap (g/h)

lamb mince & chops, slow cooked with onions

Amchuri Bhindi (g/h)

dry mango spiced okra

Paneer Ke Koftey (v)

cottage cheese dumplings, rich onion & tomato gravy

Pindi Cholley (g/v)

spicy, tangy chickpeas

Sides and Accompaniments

Pyaz Aur Matar Ke Chawal (g/v)

fragrant basmati rice, baby peas, brown onion

Roti / Naan / Kulcha (v)

wholemeal flatbread / leavened flatbread / mildly leavened flatbread

Poppadum (v)

thin, crisp, fried cracker

Bondi Raita (g/v)

fried chickpea flour pearls, yoghurt

Achar (v)

mixed vegetable pickle

Desserts

Gulab Jamun (n/v)

deep fried cottage cheese dumplings, cardamom & rose flavoured sugar syrup

Badam Kulfi (n/v)

almond & reduced milk Indian gelato

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian (ve) vegan