

# SOUTH ASIAN FOOD FESTIVAL

Discover the flavours of South Asia with a vibrant buffet inspired by the rich culinary traditions of India, Sri Lanka, Nepal, Pakistan, Bangladesh, Afghanistan and Tibet.

## Welcome Drinks

### Aam pora shorbot

Charred green mango cooler (VG)

### Kashmiri kahwa

Green tea, warm spices, saffron (VG)

### Mattha shots

Indian spiced buttermilk (V)

### Solkadhi

Tangy kokum berry extract, house-pressed coconut milk (VG)

## Entrée

### Lamb seekh kebabs

Chargrilled lamb mince, house spices (NGA)

### Murgh Afghani tikka

Hung curd marinated chicken, fennel, aromatic spices (NGA)

### Maalu cutlets

Deep fried fish cutlets, ground coconut, curry leaves

### Veg manchurian

Crispy fried vegetable dumplings, Indo-Chinese style savoury glaze (V)

### Chicken momos & mixed vegetable momos

Dumplings, choice of filling, Nepali mountain spices

## Live Station

### Dahi vada

Lentil fritters, tamarind, yoghurt, chutney, coriander (V)

### Pani puri station

Crispy pastry globes, seasoned potatoes, chickpeas, chutneys (V)

### Samosa chaat

Spicy chole, pomegranate, chutney, yoghurt (V)

### Mumbai vada pav sliders

Mashed potato fritter, chutneys, house spices (V)

## Salads

### Chotpoti

Chickpeas, boiled egg, tamarind, mustard oil, lemon juice (V, NGA)

### Indian garden salad

Sliced tomato, cucumber, carrot, onion, lemon juice (VG, NGA)

### Sambola

Carrot, coconut, green chilli, coriander, lemon juice (VG, N, NGA)

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## Mains

### Pindi chole

Tempered chickpeas, coriander (VG)

### Dum ka paneer

Nizami dum cooked paneer, fried onions, kewara, aromatic spices, ghee (V, N)

### Lazeez kofta curry

Cottage cheese dumplings, raisins, gravy (V, N)

### Undhiyu

Slow-cooked vegetables, Gujarati spices (V)

### Lasooni corn palak

Sweet corn, spinach purée, warm spices, garlic (V)

### Varan

Slow-cooked lentils, mustard seed, garlic, ghee (V)

### Machher jhal

Turmeric & chilli market fish, mustard gravy (NGA)

### Golmorich murgi

Ghee tempered chicken thighs, crushed black pepper, caramelised onion, smoked cashew cream (NGA, N)

### Gorkhali masu

Slow-cooked lamb, potatoes, Himalayan spices, coriander, timur (NGA)

### Jaffna crab curry

Mud crab, Sri Lankan roasted spices, coconut cream, curry leaves (NGA)

### Lampara chicken

Pandan, spiced chicken, aromatic rice (NGA)

### Keema matar

Spiced lamb mince, peas (NGA)

## Sides & Accompaniments

Spiced laccha pyaaz (VG, NGA)

Assorted poppadoms (VG)

Pickles and chutneys (VG)

Raitas – boondi, pineapple, borhani (V)

## Breads

Paratha (V)

Butter naan (V)

Garlic naan (V)

Puri (V)

## Rice

Ambemohar rice (VG, NGA)

Tawa pulao (V, NGA)

Hyderabadi chicken biryani (NGA)

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## Desserts

### Mango shrikhand

Strained yoghurt, Alphonso mango infusion, saffron, cardamom (V, N)

### Traditional ghevar & rabdi

Honeycomb pastry, saffron-infused sugar syrup, ghee, flavoured rabdi (V, N)

### Assorted handmade kulfi ice cream

Cashew, almond, pistachio, saffron (V, N)

### Gulab jamun cheesecake

Biscoff, cream cheese (V, N)

### Gajar ka halwa

Carrot, cardamom, condensed milk solids (V, N)

### Please inform your server of any dietary allergies

V = vegetarian | VG = vegan | NGA = no gluten added | N = contains nuts

Due to the seasonality of our ingredients, menu items are subject to change based on availability.