



Diwali

SHARING MENU

Puchka – hollow fried wheat pastry, brown chickpeas, potato & tamarind water

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Wood-fired Scallop – half shell Shark Bay scallop, posto butter, fenugreek, lime

Macher Bharta – smoked kingfish salad, green herbs, mustard oil, fried shallots

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Dimer Cutlet – Bengali style scotch egg, aam kasundi

Seekh Kebab – Roaring Forties lamb & herb kebab served w. mint chutney & onion salad

Matar Kulcha – pea stuffed bread, stracciatella, burnt green onion oil

Tandoori Paneer Tikka – house made paneer, capsicum, tandoor masala

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Butter Chicken – tandoori chicken, Saint David cultured butter, cream & tomato curry

Saag Paneer – house-made malai paneer, saag

Garlic Naan

Golden Basmati Rice

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Gulab Jamun – house-made cheese dumplings, whey and saffron syrup

Crème Caramel – served w. toasted mhuri

125 P.P



Diwali

VEGETARIAN SHARING MENU

Puchka – hollow fried wheat pastry, brown chickpeas, potato & tamarind water

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Beetroot Chop – Beetroot croquette, aam kasundi

Cheena Badam Phulkopi – Wood-fired sprouting cauliflower, spiced peanut masala

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Wood-fired Mushrooms – Otway shitake mushrooms, cream, butter, kasuri methi

Matar Kulcha – Pea stuffed bread, stracciatella, burnt green onion oil

Tandoori Paneer Tikka – House made paneer, capsicum, tandoor masala

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Saag Paneer – house-made malai paneer, saag

Aloo Torkari – ghee confit potatoes, panch phoron, herbs

Bhindi Posto – whole okra pieces in a 'posto' white poppy seed curry

Garlic Naan

Golden Basmati Rice

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Gulab Jamun – house-made cheese dumplings, whey and saffron syrup

Crème Caramel – served w. toasted mhuri

95 P.P