



Diwali Experience

21 October to 7 November 2021

Lunch & Dinner: 98++ per guest

APPETISER

GOLGAPPA SHOTS^N

Deep-fried stuffed crispy bread, mint, mango with sweet tamarind and yogurt

TANDOORI LOBSTER^N

Tandoor-grilled lobster with onion fritters and mint chutney

MAIN COURSE

Presented in our signature Tiffin Box with garlic naan and carom seed laccha parantha.

NARIYALI GOSHT CHAAP^{GF N}

Lamb chop, coconut and mustard seed curry

DOI MAACH^{GF N}

Barramundi with yogurt and spices

SARSON DA MURGH

Boneless chicken leg in a mustard leaf gravy

KHEEMA PULAO

Indian basmati rice with minced lamb, rose water and saffron

DESSERT

PETHA KHEER WITH MANGO RABDI^N

Ash gourd with mango in a milk and saffron cream pudding

MITHAI

KAJU STRAWBERRY BURFI, MOONG DAL BURFI^N

Specialty sweets of cashew nut and yellow lentil

ON THE TABLE

Mint chutney^N, Mango chutney^N, Green chilli pickle, Papadum

Our colleagues will assist you with any dietary requirements.

(GF) Gluten-free (N) Nuts

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and service tax.