



Diwali Vegetarian Experience

21 October to 7 November 2021

Lunch & Dinner: 88++ per guest

APPETISER

GOLGAPPA SHOTS^N

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

CHUKANDER GUCCHI TIKKI^N

Beetroot and morel mushroom with onion fritters and mint chutney

MAIN COURSE

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

BHARLI VANGI^N

Baby eggplant with coconut and peanut

LAUKI KOFTA^N

Bottle gourd dumplings in an almond and cashew nut gravy

SARSON DA PANEER

Indian cottage cheese in a mustard leaf gravy

NAVRATTAN PULAO^N

Indian basmati rice with a medley of vegetables, 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.