

HAOMA

**CHOICE OF TWO STARTERS:**

**PRARAMBHA**

BANANA BLOSSOM SAMOSA, VADA PAV, CHAMPAKALI NIMKI

**CHEESE SANDOZ**

PANEER, YAM PATÉ, CUMIN

**BENARAS KI CHAAT**

NAMAKPARE, CHIANG MAI TOMATOES, CHILI CRACKER

**MURG MALAI TIKKA**

BONELESS CHICKEN MARINATED IN HUNG CURD AND SPICES, COOKED IN CLAY OVEN

**COTTAGE CHEESE TIKKA**

PANEER, CHILI, LIME

**MALAI BROCCOLI**

AMUL CHEESE, HUNG CURD, SPICES

**PRAWNS ON THE ROCKS**

PRAWN HEAD, MINT, PEANUT RELISH

**ADD ON: 290**

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**CHOICE OF ONE MAIN COURSE:**

**(ALL MAIN COURSE IS ACCOMPANIED WITH CHOICE OF ONE BREAD/BASMATI RICE)**

**NILGIRI KORMA**

SOUTH INDIAN WILD SPINACH CURRY - LAMB/CHICKEN/SEAFOOD/VEGETABLES

**MADRAS CURRY**

FRESH CUMIN AND TURMERIC CURRY - LAMB/CHICKEN/SEAFOOD/SUN-CHOKE

**HAOMA MAKHANI CURRY**

CHEF DK'S SIGNATURE TOMATO BASED CURRY - CHICKEN/PANEER

**CHETTINAD CURRY**

SOUTH INDIAN CURRY LEAF TEMPERED CURRY - LAMB/CHICKEN/SEAFOOD/VEGETABLES

**HAOMA BIRYANI**

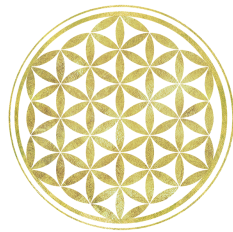
BASMATI RICE COOKED WITH AROMATIC SPICES - LOBSTER/MUTTON/CHICKEN/VEGETABLE

**ADD ON: 675/550/495**

**LOBSTER GHEE ROAST**

MANGALORE CHILLY, CURRY LEAVES, NEER DOSA CRISP

**ADD ON: 890 (3 PC)**



HAOMA

**ADD ON SIDES DISHES:**

**240THB++**

**DAAL HAOMA**

CHEF DK'S SIGNATURE BLACK LENTILS

**KULCHA**

LEAVENED BREAD COOKED IN CLAY OVEN - TRUFFLE PATE/ COTTAGE CHEESE

**NAAN**

TRADITIONAL REFINED FLOUR BREAD COOKED IN CLAY OVEN - SHRIMP/CHEESE

**HAOMA SALAD**

ORGANIC ROMAINE, ALMONDS, MELON IN CITRUS CUMIN DRESSING

**HAOMA RAITA**

SPICED YOGHURT TEMPERED WITH GARLIC AND CHILI

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**ADD ON SWEET DISHES:**

**290THB++**

**PASSION & LENTIL CAVIAR**

CITRUS FRUITS, LENTILS, SILVER

**MANGO SORBET**

NAM DOC MAI MANGO

**GULAB JAMUN**

COTTAGE CHEESE DUMPLING, POACHED IN SUGAR SERVED WITH VANILLA ICE CREAM

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**MENU: CHEF DEEPANKER KHOSLA**

**PRIX FIXE - THB 1490++**

**WINE PAIRING (03 GLASSES, 100ML SERVING EACH)- THB 1290++**

**ALL PRICES ARE SUBJECT TO 7% VAT AND 10% SERVICE CHARGE**