

# **NON-VEGETARIAN**

## **AMUSE BOUCHE**

Khandvi (tangy and savoury gram flour rolls)

## STARTER

Kudu Pepper Fry

spicy stir-fried kudu with black pepper and south Indian spices

Chicken Liver Bhuna Masala

pan-roasted chicken liver in Indian spices

Adraki Lamb Chop

charred Karoo lamb chop, dry ginger & spices

### SORBET

# MAINS

Springbok Korma

slow-cooked spiced Springbok in creamy cashew-yogurt and aromatic spices gravy

**Bombay Brasserie Butter Chicken** 

fenugreek in silky tomato sauce infused with a secret blend of spices

Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice Assorted Indian Bread Basket

## DESSERT

Alphonso Mango Cheese Cake

decadent mango-infused cheesecake on a crunchy biscuit base



# VEGETARIAN

## **AMUSE BOUCHE**

Khandvi (tangy and savoury gram flour rolls)

## STARTER

Aloo Nargisi Kebab crispy deep-fried potatoes with soft rich paneer stuffing

Butternut and Truffle Galouti Kebab spiced butternut velvet discs

#### Tandoori Paneer Tikka

tandoor-roasted homemade cottage cheese, chaat masala, mint chutney

#### SORBET

## MAINS

#### Navrattan Korma

mélange of vegetables in a creamy cashew-yogurt and aromatic spices gravy

#### Paneer Makhani

cottage cheese in creamy tomato gravy

#### Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice Assorted Indian Bread Basket

## DESSERT

Alphonso Mango Cheese Cake decadent mango-infused cheesecake on a crunchy biscuit base