

NEW YEAR'S EVE

TASTING MENU

COURSE 1

Basil, lentil and truffle soup

COURSE 2

Fish peera stuffed in banana chilly
Indian style prawn risotto
Black garlic-barbecued tiger prawns
Green lentil sprouts and mango salad

COURSE 3

Spiced Kangaroo on clove smoked aubergine crush
Zucchini flower pakora
Makhini ice cream
Rice string hopper

COURSE 4

Curried lamb and chicken
Ghee rice
Safron and sesame nan

COURSE 5

Stuffed banana fritters
Chocolate and orange burfi
Thyme ice cream

Price: 55/ Person

50% non refundable deposit required to confirm the booking.

Please let us know in advance if you have any allergy concerns or dietary requirements.

