

zaika

DIWALI GOURMET MENU £89 per person

Raj Kachori

King of street food, wheat poori filled with goodies & chutneys

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Wild Tandoori Green Prawns

Wild Madagascan Tiger prawns marinated with coriander, mint & chilli

Afghani Chicken Tikka

Fennel, black cardamom-spiced chicken, marinated in yoghurt and cheese

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Served as a Silver Crescent with 4 silver bowls filled with:

Lobster Malabar Curry

From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices and raw mango

Chicken Pistachio Korma

Chicken breast in a delicate sauce with, pistachio and cardamom

Patiala Lamb Chop

A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel & rose petals

Lasooni Palak

With the tempering of cumin, ginger & garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan or Roti or Garlic Naan

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Diwali Dessert Platter

Chef's selection

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VEGETARIAN DIWALI MENU £75 per person

Raj Kachori

King of street food, wheat poori filled with goodies & chutneys

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Chandani Paneer Tikka

Homemade organic paneer, white spices & silver leaf

Beetroot Chop

Crumbed beetroot kebab, mango mustard chutney

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Served as a Silver Crescent with 4 silver bowls filled with:

Coromandel Kofta Curry

Soft vegetable dumplings filled with sweetly spiced apricot and simmered in roasted coconut sauce

Lazeez Mirch Paneer

Homemade cottage cheese and trio of bell peppers cooked in rich spicy tomato sauce

Malvani Aubergine Curry

Classical Maharashtrian-flavoured stuffed baby aubergines, cooked in tangy Malvani Masala

Lasooni Palak

With the tempering of cumin, ginger & garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Roti

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Diwali Dessert Platter

Chef's Selection