

zaika

CHRISTMAS DAY MENU £85 per person

Moringa Soup

Lentils and drumstick leaves with aromatic southern spices, served with curry leaf biscotti

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Moru Moru Prawns

Deep-fried butterfly prawns marinated in spices, coated with panko masala crumbs, served with corn and garlic chutney

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Angeethi ka Chicken Tikka

Char-grilled chicken morsels marinated in fennel and herbs, accompanied by cucumber and tomato salsa

Cherry Wood Smoked Lamb Chop

Cherry wood-smoked barbecued lamb chop, marinated with spices and grilled to a golden finish, served with fennel jam

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

Kashmiri Kokur Yakhani

Tender chicken pieces simmered in a yogurt-based curry, flavoured with fennel and dry mint

Ambade Fish Curry

Fish from the Konkan coast cooked in a curry with fresh coconut, turmeric and hog plums

Karuvepillai Podi Potato

Crispy fried potatoes infused with masala, tossed with mustard seeds, asafoetida and spiced curry leaves

Sultani Dal

A rich and creamy royal Nawabi dish of slow-cooked lentils with spices, butter and cream

Lemon Rice

Lemon-infused rice tempered with curry leaves and mustard seeds

Naan / Roti / Garlic Naan / Butter Naan

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Christmas Pudding

Served with homemade tutti-frutti ice cream

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VEGETARIAN CHRISTMAS DAY MENU £85 per person

Moringa Soup

Lentil and drumstick leaves with aromatic southern spices, served with curry leaf biscotti

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Kothimbir Vadi

Crispy fried lentil cake flavoured with coriander, served with avocado chickpea cream

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Goolar Malanji Ka Paneer Tikka

Homemade organic paneer coated with yoghurt cream and stuffed with caramelised fig and mango chutney

Tandoori Malai Romanesco

Grilled Romanesco marinated in cream cheese and mace, served with parmesan shards

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

Tarkari Saagu

Seasonal vegetables in a subtly spiced coconut and coriander sauce

Jaipur Malai Kofta

Spiced potato and cottage cheese dumplings simmered in a smooth creamy sauce

Karuvepillai Podi Potato

Crispy fried potatoes infused with masala, tossed with mustard seeds, asafoetida and spiced curry leaves

Sultani Dal

A rich and creamy royal Nawabi dish of slow-cooked lentils with spices, butter and cream

Lemon Rice

Lemon-infused rice tempered with curry leaves and mustard seeds

Naan / Roti / Garlic Naan / Butter Naan

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Baked Kala Jamun

Served with homemade tutti-frutti ice cream