zaika

CHRISTMAS DAY MENU £85 per person

Amuse bouche

Makai Tamatar Shorba
Velvety corn-tomato broth with coriander and delicate rice pearls

~
Bombay Masala Twister Prawns
Golden crisp prawns with spiced Bombay masala and festive crunch, mango relish

~
Tandoori Scottish Salmon
Salmon fillet marinated in spiced yogurt and dill, finished with a hint of lime

Ghee Roast chicken Chop
Golden-grilled, spice-marinated chicken chop, served with spiced plum chutney and mint pearls

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

Champaran Lamb Chop
Slow-braised, flame-kissed lamb with Champaran spices

Goan Chicken Xacuti
Chicken thighs in a rich coconut and roasted spice masala, finished with coconut milk

Brussels Sprouts Poriyal
Warm, spiced Brussels sprouts with mustard seeds and curry leaves.

Heirloom Tadka Dal
Silken lentils, heirloom tomatoes & caramelized shallots in clarified butter

Lemon Rice

Festive Breads: Butter Naan / Garlic Naan

~
Dates & Ginger Pudding
Warm sticky dates & ginger pudding with vanilla bean custard, cinnamon ice cream, and caramel shard.

zaika

VEGETARIAN CHRISTMAS DAY MENU £85 per person

Amuse bouche

Makai Tamatar Shorba
Velvety corn-tomato broth with coriander and delicate rice pearls

~
Eggplant Chaat
Crispy eggplant, cooling raita, tamarind chutney, pomegranate pearls, and fresh red onion

~
Truffle Paneer Tikka
Truffle-infused paneer, tandoor-roasted, with a mint-coriander emulsion

Artichoke Hazrat Mahal
Charred artichokes from the tandoor, draped in saffron cream and Mughlai essence

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

Spiced Squash & Green Pea Korma
Slow-braised winter squash and peas in a fragrant cashew cream

Khazana-e-Lazzat
baby spinach and cottage cheese dumplings in velvety tomato gravy.

Brussels Sprouts Poriyal
Warm, nutty, and delicately spiced South Indian Brussels sprouts

Heirloom Tadka Dal
Silken lentils, heirloom tomatoes & caramelized shallots in clarified butter

Lemon Rice

Festive Breads: Roti

~
Anjeer Malai Kulfi
Traditional Malai kulfi laced with fig puree and dried fig