

ROOH

Merry Christmas

Three Courses - \$65

Four Courses (Middle Course) - \$75

Chef's Favorite Canapes

First Course

Spiced Parsnip Valoute, Curry Oil, Cumin Grissini

Small Plates (Choose One)

SOY KEEMA, Green Peas, Spiced Parmesan Mousse, Buttered Pao

YAM SHAMI KEBAB, Truffle Butter, Avocado and Cilantro Chutney

PANEER CHILI, Crispy Kataifi, Ginger Chutney, Lime Achar Gel

CHICKEN KOLIWADA, Curd Rice Mousse, Onion Uttapam

DUCK HALEEM, Ginger and Chili Puff, Pickled Vegetable

KASHMIRI LAMB RIBS, Quince & Chili Jam, Walnut Chutney

Middle Course

TANDOORI MUSHROOMS, Polenta-Upma, Parmesan Mousse, Truffle

GUN POWDER SCALLOP, Spiced Sunchoke Cream, Pickled Cauliflower

Main Course (Choose One)

JACKFRUIT DUMPLING, Lababder Sauce, Sour Cream

MONK FISH and SEAFOOD Alleppey Curry, Ginger, Lemon foam

TANDOORI GUINEA FOWL, Red Pepper Makhani, Fenugreek & Butter Powder

LAMB LOIN, Pistachio and Curry Leaf, Varuval Curry, Baked Potato

Accompaniments (Choose One)

Avocado & Garlic Raita, Saffron Rice, Garlic Naan / Plain Naan,

Traditional Black Dairy Dal (Dal Makhani), Chickpea Curry

Dessert (Choose One)

DATE and MAWA CAKE, Vanilla Cream, Toasted Barley and Jaggery Caramel

MOONG DAL BAKLAVA, Thandai Ice Cream, Silver Leaf, Rose