

ROOH

Diwali 2017

Three Courses - \$50

Four Courses (Middle Course) - \$65

Pani Puri, Spiced Passionfruit Water, Avocado, Tamrind Gel
Beetroot & Goat Cheese Chop (Croquette), Peanut, Lemon Sour Cream
Assorted Papad and Crisp with Home Made Chutneys
Mango Murraba, Chili Peanut, Avocado & Mint

Small Plates (Choose One)

POTATO TIKKI, Kale & Spinach Tempura, Sweet & Sour Yogurt Mousse, Raspberry
CAULIFLOWER KOLIWADA, Onion Uttapam, Wasabi Sour Cream, Pickled Ginger
PANEER CHILI, Crispy Kataife, Ginger Chutney, Lime Achar Gel, Cilantro & Mint
PULLED JACKFRUIT TACO, Pineapple Kut, Sour Cream, Grilled Avocado, Boondi
TUNA BHEL, Avocado, Tamarind Gel, Puffed Black Rice, Green Mango
BAKED CHICKEN GOLI KEBAB, Pine nut and Ricotta, Red pepper Salan
DUCK SHIKAMPURI, Spiced Huckleberry Chutney, Pickled Mooli
KASHMIRI LAMB RIBS, Apricot & Chili Marmalade, Radish & Yogurt Chutney

Middle Course

TANDOORI MUSHROOMS, Polenta-Upma, Parmesan Mousse, Truffle
ACHARI LOBSTER, Curd Rice Mousse, Sous-Vide Mango Pickle
QUAIL PEPPER FRY, Curd Rice Mousse, Ginger Alam Chutney

Main Course (Choose One)

PANEER PINWHEEL, Lababder Sauce, Fenugreek & Butter Powder
SPICED PUMPKIN RISOTTO, Ricotta, Pumpkin Flower Pakoda, Curry Oil
TANDOORI MONK FISH, Alleppey Curry, Kadumbuttu (Rice Dumpling)
TRADITIONAL BUTTER CHICKEN, Red Pepper Makhani, Fenugreek & Butter Powder
LAMB SHANK VARUVAL, Coconut & Curry Leaf, Fennel Oil
BEEF SHORT RIBS CURRY, Baby Turnip, Rawa & Marrow Kofta, Baby Turnip

Accompaniments

Avocado & Garlic Raita, Saffron Rice, Garlic Naan / Plain Naan, Traditional Black Dairy Dal (Dal Makhani)
Chickpea Curry, Aubergine and Yogurt Curry (Additional accompaniment \$5)

DESSERT (Choose One)

CARROT HALWA CAKE, Pistachio Kulfi, Raisin Gel, Milk Skin Crisp
SAFFRON MALAI TART, Burnt Butter Kurchan, Gold Leaf