

ROOH

Happy New Year - 2018

Four Courses - \$ 85

Five Courses (Middle Course) - \$125

Chef's Favorite Canapes

First Course

Fava and Goat Cheese Kulcha, Goat Butter, Winter Truffle

Small Plates (Choose One)

DOUBLE BAKED CHEESE SOUFFLE, Madras Curry Cream, Beetroot Murabba

YAM SHAMI KEBAB, Truffle Butter, Avocado and cilantro Chutney

MALAI MUSHROOM, Amul Cheese Fondue, Walnut Crumb

CHICKEN KOLIWADA, Curd Rice Mousse, Onion Uttapam

CONFIT DUCK LEG, Madras Duck Puff , Huckleberry Chutney

KASHMIRI LAMB RIBS, Quince & Chili Jam, Walnut Chutney

Middle Course

WHITE & GREEN ASPARAGUS, Polenta-Upma, Truffle

TANDOORI LOBSTER, Spiced Sunchoke Cream, Pickled Cauliflower

Main Course (Choose One)

PANEER PINWHEEL , Spinach & Mustard Leaf Puree, Savoury Biscotti

SEA BASS, Brussel Sprout Foogath, Alleppey Curry, Garlic Mash

BUTTER CHICKEN, Red Pepper Makhani, Fenugreek & Butter Powder

BRAISED BEEF SHORT RIB, Varuval Curry, Mashed Potato, Baby Turnip

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