

NEW YEAR *Celebrations*

NEW YEAR MENU AT €59,- p.p.



VEGETARIAN

KESAR BADAM KI SEEKH

(Almond and saffron flavoured cottage cheese and vegetable seekh kabab)

TANDOORI PEPPER MUSHROOM

(Chanterelle mushrooms marinated with pepper and yogurt served chargrilled)

WINTER VEGETABLE KORMA

(Seasonal vegetables in cashewnut – cardamom curry)

LUCKNAWI SUBZ BIRYANI

(Single pot meal of fragrant rice and vegetable, served with pepper raita)

HALWA AND KULFI

(Sweet somethings, home made mango kulfi, winter carrot halwa, almond mithai, rosepetal jam)

KASHMIRI KAHWA, MASALA CHAI, CAPPUCCINO, ESPRESSO

(Served with mithai bon-bon)

(Meal course are served with appropriate Indian Breads and Accompaniments)



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NON VEGETARIAN

GREEN CHUTNEY TANDOORI PRAWN

(Pepper trail special tiger prawn flavored with green chutney cooked in tandoor)

SAFFRON CREAM TURKEY

(Chargrilled turkey filet served in spiced saffron cream)

GRILLED VENISON

(Served with cardamom masala sauce)

LAMB BIRYANI

(Lamb biryani, single pot meal of lamb and rice, served with mint yogurt)

HALWA AND KULFI

(Sweet somethings, homemade mango kulfi, winter carrot halwa)

KASHMIRI KAHWA, MASALA CHAI, CAPPUCCINO, ESPRESSO

(Served with mithai bon-bon)

(Meal course are served with appropriate Indian Breads and Accompaniments)



NEW YEAR *Celebrations*

5 Course Wine Pairing €26,- p.p.



Glass of "Prosecco"

Glass of "Paicara" Bianco

Glass of "Shiraz La Mourvèdre"

Glass of "Malbec La Colonia"

Glass of "Cosecha Tardia"

3 Course Wine Pairing €15,- p.p.



Glass of "Prosecco"

Glass of "Shiraz La Mourvèdre"

Glass of "Cosecha Tardia"

