



NEW YEAR EVE FEAST

\$165 per person | \$65 wine pairing (optional)

Whole table participation required

(please choose one appetizer, entrée, and dessert)

Hors d'oeuvre

*beetroot tikki , pao stuffed with baigan bhartha,
saag rota with truffles*

APPETIZERS

BEETROOT CHAAT

beet mosaic, beet raita, walnut crumble, sev

SHAHI PANEER TIKKA

*saffron - cashew marinated paneer, fig chutney, chaat
masala apples*

TUNA & CAVIAR PUCHKA

tuna, black salt, caviar, semolina puff

GHOST PEPPER CHICKEN TIKKA

*tandoor chicken thigh, pistachio purée, spaghetti
squash & sun dried tomato*

ENTREE

*(served with naan, rice, crispy okra chaat, and mint
pomegranate daal)*

Mushroom Xacutti

*morel mushroom, maitake mushrooms, royal trumpet
mushroom, Goan coconut & poppy seed sauce*

NADRU GHOST CHILI KORMA

lotus root dumplings, spicy saffron cashew sauce

CHICKEN GASSI

boneless chicken, coconut - tamarind - red chili sauce

BURRAH KEBAB

*tandoor roasted lamb chops, tamarind glazed
brussel sprouts, smoked leek purée*

DESSERT

NEW YEAR'S AT THE PARK

milk chocolate mousse, cocoa nib cake & cherry sorbet

MIDNIGHT KISS

ruby chocolate, la laguna ganache & quince sorbet

TIRAMISU

vintage chai cream & dahi-mascarpone dry fruits gelato

CRICKET

chikoo mousse, guava sauce & coconut grass