Diwali Menu

Amuse-Bouche

FIRST COURSE
Ash Roasted Sweet Potato Chaat, Starfruit Carpaccio.

SECOND COURSE
Keema Mattar, Potato Mouse, Maska Pav

THIRD COURSE
Pepper Shrimp Vadai, Moringa Chutney, Gunpowder Podi

FOURTH COURSE
Chana Chicken Rezala, Poppy Seed Curry, Smoked Chili Oil

SIDES
Puffed Rice Pulao
Aamti Dal
Boondi Raita

DESSERT
Chocolate Caramel Tart, Malted Barley Ice Cream
or
Apple Tarte Tatin, Chai Ice Cream

Four Courses: $90