

WINTERLICIOUS^{OM}

JAN 31 - FEB 13, 2025

Produced by  TORONTO

VEGETERIAN

LUNCH/ \$34. per person | DINNER/ \$45. per person

APPETIZERS

BANARSI SEEKH KEBAB

Inspired from the region of nawabs, lentil, nuts and vegetable skewers fired in tandoor

JACKETED STUFFED POTATOES

Cheesy spiced potatoes and peppers stuffed in potato jackets, cooked in tandoor

RUBY PANEER TIKKA

Cottage cheese cubes marinated with red chilies, peppers and blended whole spices

MAINS

QUEEN CURRY (PANEER MAKHANI)

Fresh cottage cheese in signature buttery tomato cream gravy, with dash of cream

CORN SAAG POT

Blended mustard leaves, fenugreek and spinach with buttered corn kernels

24K DAL

24-hour slow cooked black lentils with a cream disk flambé

+ Assorted Breads, Dum Rice & Papadum

DESSERT

(Choice of one)

SHAHI HALWA TART

Mixture of halwa & tart

GULAB JAMUN

Classic Indian sweet made with milk solids, sugar, rose water & cardamom powder

DRINKS PAIRING

MOCKTAIL PAIRING - \$25

Virgin lime Mule, Pomegranate Mojito, Lassi

WINE PAIRING - \$30

Riesling, Cabernet Sauvignon, Ice Wine

WHISKEY PAIRING - \$12 | \$35

Indri, Black Label, Macallan

NON - VEGETERIAN

LUNCH/ \$34. per person | DINNER/ \$45. per person

APPETIZERS

TRUFFLE CHICKEN TIKKA

Charred chicken in a mushroom truffle marinade served on naan with mathania cream

SINDOORI SALMON

Tangy chili salmon diced fillets grilled in tandoor

TANDOORI LAMB CHOPS

Tender lamb chops served with fenugreek cream and crumbled masala papadums

MAINS

KING CURRY (BUTTER CHICKEN)

Slow roasted chicken morsels in a buttery tomato gravy, finished with a dash of cream

FIVE SPICE BHUNNA LAMB

Lamb chunks cooked in a signature whole spice, herb and onion sauce

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+ Assorted Breads, Dum Rice & Papadum

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