



Dinner Menu

25th August – 1st September

25th August, Sunday (Flying Buffet – Opening Night)

Attached as a separate file

26th and 27th August Monday and Tuesday

(Continued Phoolkumari Menu as Thaali)

28th and 29th August, Wednesday and Thursday (Biryani and Kebabs Night)

Smoked Potted Biryanis :

Azwadhi Mutton Biryani

Kolkata Chicken and Aloo Biryani

Pulled Jackfruit Biryani (v)

Cottage Cheese / Tofu Biryani (v / vegan)

Grills/ Kebabs :

Sea sole , kasundi (nv)

Lamb chops, mash and jus (nv)

Or

Chettinad Prawn Gumbas with Red Pepper Coulis and Garlic Chips (nv)

Charred broccoli, pepper coulis (v/vegan)

Polenta Steak with Rajasthani Chaunka Peas (v/vegan)



Accompaniments –

Pickled Onions

Mirchi Ka Salan

Lebanese Cucumber Raita

Crispy Onion Bhajia

Papadum

Dessert :

Pistachio and Semolina Rose Cake with Coconut Cremeux

30th and 31st August, Friday and Saturday (Thepla Taco Night)

Complimenting Fillings with All Theplas

Paneer Ghee Roast (v)

Classic Dal Makhani (v)

Goan Vegetable Xacuti (v)

*Vegan options available

Chicken Ghee Roast

Smoked Lal Maas

Chingri Mach in Malai Curry (Prawns in Coconut Curry)

*All the Thepla Taco Platters served with side salad and chutney accompaniments

Dessert

Feta and Kashmiri Honey Cheesecake with Kadaif Pastry and Fennel and Toasted Badaam

1stth September, Sunday (Tapas Chaat Night)

Banarasi Palak Patte ki Chaat

(Crispy spinach leaf topped with smooth curd saunth mint chutney and soaked green lentils)

Kolkata Puchka

(Also known as 'golgappa' the taste of puchka is different as it is offered with a stuffing of mashed potatoes mixed with spices and a dash of 'tetul- jol' tamarind pulp water)

Chaina ka Bhalla

(Kolkata Cheena bhalla topped with smooth curd, smooth mint chutney and Sev)

Small Plates served with Chaat

*Classic Dilliwala Butter Chicken with Malabari Parantha / Classic Dilliwala Butter Paneer with Malabari Parantha
(v/nv/vegan)*

Pao Bhajji / Keema Matar

HollyBelly's special bhajji / Keema Matar served with saffron flavoured crispy pao (v/nv/vegan)

Dessert-

Bengali Payesh (Rice Kheer with Cashews, Raisins and Pistachio)



