



Lunch Menu

25th August – 1st September

26th August, 27th August, 28th August and 29th August, Monday -
Thursday (Lunch Options)

Amuse Bouche

Millie Feuille of Goats Cheese Mousse, Tamarind

(Saunth Jelly) with Roasted Beets (v / vegan)

Starter Course

Bhuna Broccoli with Garlic Chips and Red Pepper Chutney (vegan /v)

Lamb Galouti with Pickled Onions and Gunpowder Chipotle (nv)

Mains

Ratnagiri Mango and Chilli Curry , Smoked Chicken and Caramelised
Onion Basmati Rice and Kashmiri Saffron Pav (nv)

Ratnagiri Mango and Chilli Curry , Charred Potato, Assorted
Vegetables and Caramelised Onion Basmati Rice and Kashmiri Saffron
Pav (v / vegan)

Dessert

Rose and Pistachio Phirni



30th August, 31st August and 1st September, Friday - Sunday (Lunch Options)

Amuse Bouche

Millie Feuille of Goats Cheese Mousse, Tamarind (Saunth Jelly) with Roasted Beets

Starter Course

Amritsari Fish with Fermented Baby Onions Side Salad with Mint Chutney (nv)

Yam and Lotus Stem Galouti with Pickled Onions and Gunpowder Chipotle (v/vegan)

Mains

Smoked Paneer Makhmali with Burnt Garlic Pilaf and Railway Masala Brioche (v)

Vegetable Goan Xacuti with Burnt Garlic Pilaf and Railway Masala Brioche (vegan)

Smoked Chicken Makhmali with Burnt Garlic Pilaf and Railway Masala Brioche (nv)

Dessert

Malpua with Pistachio and Spanish Saffron Rabdi



