



The Indian Restaurant
GAYLORD
Since 1972

FATHER'S DAY NON VEGETARIAN DINNER MENU



**Accompany Bottle of Kingfisher Beer or home-infused
Gin & Tonic for Dad!**

AMUSE BOUCHE

Pani Pouri

Most beloved street food of savoury puffs stuffed with tangy potatoes & lentil mix filled with refreshing mint mocktail

Loius Perdrier Brut Excellence NV, France

APPETIZERS

Malabar Crab Taco

Soft roti taco with kerala spiced crabmeat

Chicken Tikka

Chargrilled chicken brochettes marinated in yoghurt and subtle spices

Lamb Galouti Kabab

Minced lamb cake blended with aromatic spices and served on Naan

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Kadai Prawns

Bay prawns wok tossed with bell peppers, onion, tomatoes and freshly grounded herbs and crushed chili peppers

Truffle Butter Chicken

Roasted chicken simmered in subtly spiced pearl onion sauce infused with black truffle butter

Dal Makhani

Black lentils & red kidney beans simmered on a slow fire with butter & spice

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Garlic Naan, Saffron Basmati Pulao Rice, Pineapple Raita

DESSERT

Gajar Halwa - Warm Carrot Cream Pudding

Grated carrot and milk reduction in cardamom & rose infusion

&

Kesar Kulfi

Home made ice cream flavoured and infused with cardamom and saffron

Warre's Ruby Port Heritage, Portugal

Masala Tea

Darjeeling Milk Tea brewed with aromatic herbs and spices

398* per person

188* for wine pairing

*This menu is available for tables of 2 or more guests and requires all guests at the table to select it. For sharing with the A La Carte menu there is a minimum spend of HK\$400 per person including the service charge.