



## 53RD ANNIVERSARY VEGETARIAN TASTING MENU

### GAYLORD'S CLASSIC SINCE 1972

#### AMUSE BOUCHE

##### Pani Poori

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

##### Vegetable Samosa

Most popular Indian street snack of fried coned pastry stuffed with spiced potatoes & green peas

##### Harra Barra Kabab

Spiced spinach & lentils kebab

**Pallister Estate Riesling Blanc, Malborough, New Zealand**

#### TANDOORI COURSE

##### Achaari Paneer Tikka

Chargrilled chunks of homemade cheese marinated in pickled spices

##### Tandoori Mushroom

Chargrilled fresh mushrooms in subtle spices

#### MAIN COURSE

##### Bhindi Masala

Okras cooked with onion & tomatoes seasoned with aromatic herbs

##### Baingan Bharta

Smoked Eggplant cooked with red onions, tomatoes and freshly grounded herbs & spices

##### Dal Makhani

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

##### Vegetable Biryani

Saffron basmati rice. Cooked with vegetables in fragrant spices

**Laurent Dufouleur Pinot Noir, France**

#### ACCOMPANIMENTS:

##### Cucumber Raita

##### Garlic Naan

#### 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

358 plus 10% service charge per person

**188 plus 10% service charge for wine pairing**

For 2 or more guests. The menu is offered only with all guests selecting this menu on the table and is not for sharing.





## 53RD ANNIVERSARY NON VEGETARIAN TASTING MENU GAYLORD'S CLASSIC SINCE 1972

### AMUSE BOUCHE

#### Pani Poori

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

#### Vegetable Samosa

Fried coned pastry stuffed with spiced potatoes & green peas

#### Prawn Koliwada

Batter fried prawns spiced with carom seeds and Kashmiri chilies

*Pallister Estate Riesling, Blanc, Marlborough, New Zealand*

### TANDOORI COURSE

#### Fish Tikka Nazakat

Chargrilled chunks of fresh fish in pickled spices

#### Lamb Seekh Kebab

Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste

### MAIN COURSE

#### Kadai Prawns

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

#### Butter Chicken Makhanwala

Chargrilled Pulled Chicken cooked with butter and cream sauce enriched with Fenugreek leaves

#### Dal Makhani

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

#### Vegetable Biryani

Saffron basmati rice cooked with vegetables & fragrant spices

*Laurent Dufouleur, Pinot Noir 2023, France*

### ACCOMPANIMENTS:

#### Cucumber Raita

#### Garlic Naan

### 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

448 plus 10% service charge per person

**188 plus 10% service charge for wine pairing**

For 2 or more guests. The menu is offered only with all guests selecting this menu on the table and is not for sharing.