



The Indian Restaurant  
**GAYLORD**  
Since 1972

# FATHER'S DAY NON-VEGETARIAN DINNER MENU

Available on 17th & 18th June

FEATURING DELICACIES CURATED BY CELEBRITY MASTER CHEF, SANJEEV KAPOOR &  
GAYLORD'S CLASSIC DISHES SINCE 1972



**Complimentary Bottle of Kingfisher Beer or Gaylord Gin & Tonic for Dads!**

## RELISH

**Chilli Pineapple Sambal & Poppadum**

## AMUSE BOUCHE

**Prawn Balchao Puri with Solkadhi**

Hollow dough balls stuffed with prawns in Goan spices filled with kokam flavoured coconut milk

## APPETIZERS

**Kari Patta Crab Malabari**

Kerala style crabs with curry leaf, served in crab shell

**Lemongrass Chicken Malai Tikka**

Chunks of tandoor grilled chicken morsels with a hint of lemongrass and cream

## MAIN COURSE

**Kadai Prawns - Gaylord's Classic since 1972**

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

**Yellow Chilli and Mango Butter Chicken**

Morsels of chargrilled chicken cooked in yellow tomato and mango sauce, subtly spiced with yellow chilli

**Lalla Mussa Dal**

Green & black lentil slow cooked for over 36 hours with a blend of aromatic herbs

## **ACCOMPANIMENTS:**

Ricotta Cheese and Truffle Naan  
Saffron Basmati Pulao Rice  
Baby Beetroot and Walnut Raita

## DESSERT

**Kesar Kulfi - Gaylord's Classic since 1972**

Home made ice cream flavoured and infused with cardamom and saffron

**HK\$385 plus 10% service charge per person**

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

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