



The Indian Restaurant
GAYLORD
Since 1972

GAYLORD'S 50TH ANNIVERSARY NON-VEGETARIAN TASTING MENU
FEATURING DELICACIES CURATED BY CELEBRITY MASTER CHEF,
SANJEEV KAPOOR & GAYLORD'S CLASSICS SINCE 1972

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

Loius Perdrier Brut Excellence NV, France

Lemongrass Chicken Malai Tikka

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

Stuffed Galouti Kabab

Stuffed minced lamb cakes blended with aromatic spices and served on masala spiced brioche

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

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

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Ricotta Cheese and Truffle Naan

Saffron Basmati Pulao Rice

Baby Beetroot and Walnut Raita

DESSERT

Baked Jaggery Yogurt with Peach and Walnut

Seasonal jaggery flavoured yogurt baked to perfection
&

Kesar Kulf - Gaylord's Classic since 1972

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

HK\$448 plus 10% service charge per person

HK\$188 plus 10% service charges 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.



The Indian Restaurant
GAYLORD
Since 1972

GAYLORD'S 50TH ANNIVERSARY VEGETARIAN TASTING MENU
FEATURING DELICACIES CURATED BY CELEBRITY MASTER CHEF,
SANJEEV KAPOOR & GAYLORD'S CLASSICS SINCE 1972

RELISH

Chilli Pineapple Sambal & Poppadum

AMUSE BOUCHE

Mushroom Balchao Puri with Solkadhi

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

APPETIZERS

Vegetable Samosa - Gaylord's Classic since 1972

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

Loius Perdrier Brut Excellence NV, France

Lemongrass Paneer Malai Tikka

Chunks of tandoor grilled homemade cottage cheese with a hint of lemongrass and cream

Rajma Bean Galouti Kabab

Stuffed kidney bean cakes blended with aromatic spices and served on masala baked bread

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Baingan Bharta - Gaylord's Classic since 1972

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

Shaam Savera with Smoked Pepper Makhani

Creamy balls rolled in spinach puree, served on a bed of smoked pepper sauce

Lalla Mussa Dal

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

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Ricotta Cheese and Truffle Naan

Saffron Basmati Pulao Rice

Baby Beetroot and Walnut Raita

DESSERT

Baked Jaggery Yogurt with Peach and Walnut

Seasonal jaggery flavoured yogurt baked to perfection

&

Kesar Kulfi - Gaylord's Classic since 1972

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

HK\$358 plus 10% service charge per person

HK\$188 plus 10% service charges 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.