



The Indian Restaurant  
**GAYLORD**  
Since 1972

*Mother's Day  
Vegetarian  
Tasting Menu*



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# Mother's Day Vegetarian Tasting Menu

A Complimentary Glass of Prosecco for all Moms! 

## 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

### Palak Patta Chaat

Crispy spinach leaf fritters layered with onion & tomato salsa, drenched in tamarind & mint dip

### Vegetable Samosa

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

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

### Achaari Paneer Tikka

Chargrilled chunks of homemade cheese marinated in pickled spices

## MAIN COURSE

### Truffle Malai Kofta

Cottage cheese & truffle balls in korma sauce drizzled with truffle oil & truffle pâté

### 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

**Excuse My French Pinot Noir, Languedoc - Roussillon, France**

## ACCOMPANIMENTS:

Onion Kulcha, 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

**358\* per person**

**188\* for wine pairing**

\*All prices are in HKD & subject to a 10% service charge.

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