



Buffet Style Sample Menu

Proteins

- Goat: Kosha Mangsho, Garlic Cream, crispy Curry Leaf
- Malvani Chicken, Chimichuri, pickled Onion
- Seafood: Portuguese Seafood Curry
- Turmeric rubbed Pork/Beef, Duck Fat Potatoes, Poblano Chimichurri, Horseradish Cream
- Duck: Quatre Epices seared Duck Breast, braised Fennel, cured Egg Yolk, Demi Glace
- Lamb: Cumin and Sumac crusted Lamb Shank, Red Wine Reduction, Eggplant Chutney, Red Pepper Aioli and Puy Lentils

Vegetables/Dals

- Brown Butter roasted Squash/Pumpkin with fresh Pigeon Pea and Green Garlic Masala
- Spiced vegetable stew with lentils, Curry Leaves, Ginger, Black Pepper and Turmeric, seasonal vegetable medley
- Trio of Lentils + Puree of Eggplant and Pumpkin + house made Dhansak Masala + Raisin Vinegar + chunks of creamy yellow Potatoes
- Grilled Corn Salad, Aachari cream sauce
- Tri Colored Beet, Cashew Dukkah, Curry Leaf dressing
- Snow Pea, Jicama and Cabbage Salad, fresh Ginger, shredded Coconut, crispy Shallots

Starch

- Parsi style caramelized Onion Rice, Whole Spices, aromatic Basmati Rice, toasted Cumin seeds
- Basmati Rice and toasted Vermicelli Pilaf
- Spinach and Moong Dal, crispy Garlic and Chili Oil
- Shrimp filled Saffron Arancini, fermented Cayenne Sauce, Green Apple Matchsticks
- Malabar Parathas
- Chili Garlic Naan

Dessert

- Pumpkin Flan with Chai Spice Pecan crumble
- Cardamom Cheesecake with a Brown Butter crust, Strawberry Rose compote, candied Pistachios
- Chai Cheesecake with a Gingersnap Crust, Caramelised Coconut Jam, toasted Meringue
- Motichoor Ladoos or other traditional Indian mithai

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