

A Taste of India

Exploring the history, heritage and food traditions of India
with Dame Archna Malhotra Becker

Welcome Ginger Smack Cocktail

Bombay gin, triple sec, muddled ginger & green chili with homemade lemonade & orange juice. Garnished with candied ginger

Seekh Kebabs

Turkey with spices, onions, garlic and mint leaves roasted and served with Mint Chutney

Shrimp Bhojanic

Jumbo shrimp sautéed with garlic, curry leaves in a tangy tomato and onion masala

Chicken 65

Marinated and roasted chicken tempered with mustard seeds, curry leave and green chiles

Samosa Chat

Traditional potato and peas Samosas topped with spiced yogurt, Tamarind chutney, Mint Chutney and roasted cumin

Maki Roti with Bengan Bharta

Traditional Indian flat cornbread served with roasted eggplant with caramelized onions and tomatoes

Saag Paneer

Marinated and roasted Indian Cheese tempered with spinach, mustard seeds, curry leaves and green chiles

Lamb Byriani

Fragrant rice layered with lamb, saffron, fried onion served with garlic naan, cucumber tomato raita

Dessert

Rus Malai

Cheese Dumplings in a cardamom saffron cream sauce

Gulab Jamun

Warm Indian doughnuts soaked in a light cardamom syrup

Wine and non-alcoholic beverages included