



ABHI'S 20th ANNIVERSARY DINNER MENU [Veg]

13th - 14th - 15th July

A M U S E B O U C H E

Okra Jala Roti with Chamandi Dip

Lacy wheat roti with Okra cumin, chilli and accompanied with a coconut and chilli chutney

F I R S T C O U R S E

Cucumber Uttappam with Pineapple Menaskai

Rice and lentil pancake with cucumber, palm sugar accompanied with a pineapple and tamarind chutney

Accompaniments

Rasam of pepper, garlic and lemon

S E C O N D C O U R S E

Dahi Kebab

Hung yoghurt patties flavoured with burnt dried whole chillies, dusted with Himalayan spiced salt and pomegranate pearls

Kadak Seekh with Kosumalli

Vegetarian kebabs stuffed with whole chillies and cheese, Skewered in the tandoor and served crisp on a bed of split mung bean and carrot salad with a mint and tomato chutney

T H I R D C O U R S E

Mushroom Thikkady

Stuffed mushrooms with green and red peppers cooked with ginger, green chillies, tomatoes, saunf and served with coconut and rice dumplings

F O U R T H C O U R S E

Paneer Badami Masala

Paneer slices and Winter Melon rolled with sultanas, almonds and Green Chilly

Accompaniments:

Spinach Saag
Gucchi Morrel Pulao
Tandoori Latcha
Yellow Dal

D E S S E R T

Rosepetal *Basundi Ghevar* with 24 Ct Gold Dust