



ABHI'S 20th ANNIVERSARY DINNER MENU

13th - 14th - 15th July

AMUSE BOUCHE

Okra Jala Roti With Chamandi Dip

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

FIRST COURSE

Crab Mutta Poriyal In Scallop Shells With Curryleaf Oil

Blue swimmer crab meat tempered with black mustard seeds, fresh green chillies, coriander, tomatoes scrambled with egg, flavoured with curry leaf oil

Accompaniments

Rasam of pepper, garlic and lemon

SECOND COURSE

Dahi Kebab

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

Baked Lamb Kebabs

Baked kebabs of finely ground lamb flavoured with rose water, saffron, nutmeg dusted with Himalayan spiced salt and pomegranate pearls

THIRD COURSE

Prawn Thikkady

Jumbo prawns cooked with ginger, green chillies, tomatoes, saunf and served with coconut and rice dumplings

FOURTH COURSE

Kesar Badami Murg

Rolled chicken breast fillets with sultanas, almond, saffron, green cardamom and mace threads

Accompaniments:

Spinach Saag
Gucchi Morrel Pulao
Tandoori Latcha
Yellow Dal

DESSERT

Rosepetal Basundi Ghevar with 24 Ct Gold Dust