



ABHI'S 21st ANNIVERSARY DINNER MENU

13th - 14th July

AMUSE BOUCHE

Dahi Batata Poori

Wheat crispy pockets (*poori*) with spiced potatoes, mung beans and a topping of date & tamarind and yoghurt

FIRST COURSE

Chilli Chicken Lollipop

Spiced chicken fritters with fresh green chilli, ginger and fennel served with spicy chicken *shorba*

SECOND COURSE

Meen Thalichathu

Baked barramundi fillets with crushed red chillies, black mustard seeds, fresh coriander, fresh grated coconut and cumin served with a semolina *khichidi*

MAIN COURSE

Lamb Shanks Adreke

Slow cooked lamb shanks with tomatoes, onions, ginger, mace and black cardamom

Chemeen Manga Charu

Prawn and potatoes cooked with green mango, coconut, coriander seeds and turmeric

Keerai Parrapu Massial

Spinach and yellow lentil with browned garlic, cumin and dried whole chillies

Accompaniments:

Vegetable *Brinji* Rice

Methi Parantha

DESSERT

Chocolate Naan

Rolled Naans with Cointreau infused chocolate and strawberries