



Glas Prosecco

AMUSE BOUCHE ^g

A SILKEN YOGHURT, STRAWBERRY & FLOWERS

Smooth yoghurt sphere, topped with strawberry compote and edible blooms

SOUP ^g

WINTER FOREST MUSHROOM & TRUFFLE VELOUTE

Mushroom medley, Truffle cloud, fresh black truffle

single 13,90€

STARTERS

AVOCADO COMPOSITION, MANGO & PUFFED QUINOA (vegan)

Layers of creamy avocado, fresh mango & crunchy puffed quinoa

single 15,90€

GRILLED / TANDOOR

Please Choose 1 of them

STUFFED MANGO PANEER TIKKA, KASUNDHI MUSTARD, TAMARIND ^{g,k}

single 22,90€

Tender paneer tikka filled with mango, complemented by mustard cream and tamarind notes

or

SILVER-LEAF MURGH RESHMI TIKKA ^{c,g,h}

single 24,90€

Creamy chicken tikka, egg white, silver leaf, saffron cashew sauce

or

BAKED MALAI PRAWNS, PISTACHIO CRUST & RUBY BEETROOT ^{b,g,h}

single 27,90€

Malai prawns, baked with pistachio crust on vibrant beet puree

MAIN COURSE

All the main course will be served with Dal Indian Room, Rice & choice of bread Garlic/ginger naan/ butter naan/ minted laccha parantha

Please Choose 1 of them

BEETROOT KOFTA ^{g,h}

einzel 23,90€

Hand-rolled beetroot kofta (dumpling), cashewnut

or

SLOW-COOKED BHUNA LAMB, FERMENTED RICE UTTAPAM ^g

einzel 26,90€

Tender lamb, curry leaves, south Indian spices

or

CHICKEN TIKKA MASALA ^{g,h,k}

einzel 23,90€

Marinated chicken tikka, tomato cream sauce

DESSERT

HOT CHOCOLATE & WALNUT FONDANT ^{c,g,h}

einzel 12,90€

Rich molten chocolate cake, 70% cocoa, vanilla ice cream

Price per person 84,90€

Couple price 154,90€