



CHRISTMAS CELEBRATION

A festive celebration of Indian flavour and tradition

THREE COURSES | €39.99 PER GUEST

STARTERS

CHOOSE ONE

BANARASI ALOO PALAK CHAAT (V)

potato • spinach • tamarind

Crisp potato and spinach, cooling yoghurt, tamarind, mint and pomegranate.

MADRAS AGNI CHICKEN

curry leaf • chilli • garlic

A fiery interpretation of Chicken 65 with curry leaf, ginger, garlic and fresh chilli.

NAWABI LAMB CHOP

charcoal • yoghurt • Kashmiri chilli

Chargrilled Irish lamb chop, spiced yoghurt, Kashmiri chilli and garam masala.

SAMUNDARI KURKURI

sea bass • ajwain • citrus

Crisp sea bass with ajwain, citrus and refreshing mint chutney.

MAIN COURSES

CHOOSE ONE

DILLI MURGH MAKHANWALA

tomato • butter • fenugreek

Tandoor-roasted chicken in a silky tomato, butter and fenugreek sauce.

KASHMIRI ROGAN JOSH

lamb • fennel • saffron

Slow-cooked Irish lamb with Kashmiri chilli, fennel and aromatic spices.

GOAN JHINGA CURRY

king prawn • coconut • tamarind

King prawns in a fragrant Goan coconut curry with tamarind and mustard seed.

LASOONI PALAK PANEER (V)

spinach • garlic • fenugreek

Paneer simmered in spiced spinach with garlic, ginger and fenugreek.



All main courses are accompanied by saffron pilau rice and freshly baked naan

DESSERT

SHAHI CHOCOLATE GANACHE TART

dark chocolate • vanilla • caramel

Silky dark chocolate ganache in a crisp pastry shell, served with vanilla ice cream and caramel.

ADVANCE BOOKING AND PRE-ORDER ARE REQUIRED FOR GROUPS

Vegetarian and gluten-free options are available. Please inform our team of any allergies when booking.

V - Vegetarian