

New Year's Menu

The Menu is a sharing feast, served for the whole table.

Food menu - 600 DKK Food & drinks menu - 995 DKK

Snacks

Mixed Nuts
Spiced & Roasted
Pani Puri
Crisp Shells Filled With Potato & Chilled Mint Water
Fried Oyster
Golden Fried Oyster With Tangy-Spicy Tomato Sauce

Starters

Chicken Tikka
Marinated in Smoky Tandoori Masala
Shrimp With Hariyali Sauce
Juicy Shrimp Grilled With Green Herb Marinade
Cauliflower Pakora
Golden Fried Florets in Chickpea Batter Coated With Crispy Boondi

Main servings

Hyderabadi Chicken	Mango Chutney
Dum Biryani	<i>Sweet-Tart Accent</i>
<i>Classic Layered Biryani With Saffron-Scented Basmati Rice</i>	Cucumber, Radish
Raita	& Fennel Salad
<i>Cooling Yogurt With Cucumber</i>	<i>With Coconut-Lime Dressing</i>
Mirchi Ka Salan	Crispy Papadum
<i>Green Chilies, Sesame & Tamarind Sauce</i>	

Desserts

Soft Ice
With Tangy Tamarind & Sesame Crisp
Crème Brûlée
Assam Tea, Green Cardamom & Rosewater

Drinks menus

Choose between

WINE MENU

NV Champagne Brut 1er Cru
Champagne, Jules Pierlot, France

Sauvignon Blanc "Jardin de France"
Loire, Château du Cléry, France

Shiraz "Angels Share"
McLaren Vale, Two Hands, Australia

Fonseca Ruby Port
Porto, Fonseca, Portugal

COCKTAIL MENU

The "Shiva"
Aperol, Red Balzaar Vermouth, Guava Juice & Tonic

Rama
Bison Grass Vodka, Green Juice Made of Cucumber Kiwi & Selleri

Kali
Chili Tequila, Hibiscus Cordial Syrup, Kefir Lime Leaf Water & Lime Juice

Ganesha
Banan Puree, Tawny Portvin, Muskatnød Rum, & Kokosnød Creme