



DEEPAVALI VEGETARIAN SET MENU

MYR 220 nett per person

Please inform our team of any allergies or special dietary requests.
Our dishes are crafted using the freshest seasonal ingredients, which may vary.

WELCOME BREAD

BRIOCHE

Homemade dips

STARTER

MULLIGATAWNY SOUP

Lentils | Coconut milk | Curry leaves | Coriander | Toasted cumin

APPETISER

PANEER TIKKA

Yoghurt-marinated paneer | Kashmiri chilli | Charred bell pepper |
Red onion | Garam masala | Mint chutney | Charred lemon

SORBET

GINGER FLOWER

MAIN COURSE

GOBI MAKHANI

Tandoor-roasted cauliflower | Buttery tomato gravy | Garam masala |
Served with saffron basmati rice, dal tadka, cucumber raita and garlic naan

DESSERT

GULAB JAMUN CHEESECAKE

Lemon | Pistachio & mint