

THE
LANEWAY
RESTAURANT & BAR

CHRISTMAS DAY LUNCH

INDIAN VEGETARIAN OPTION

Wednesday, December 25th, 12 Noon - 3pm

IDR 500.000^{nett/person}

**Bottomless beverage package incl. a selection of wines, beer
and cocktails available for IDR 500,000 ^{nett /person}**

SMALL BITES SET

ALOO PANEER RAGDA TIKKI

Served with small caprese style and lime coriander dressing

CHEESE AND CORN CROQUETTES

Served with chili mayo

POTATO AND VEGETABLE SAMOSA

Served with tamarind chutney

MAIN COURSE

MIX VEGETABLE PANEER BUTTER MASALA

Served with butter jeera naan

ALOO GOBHI

Potato and cauliflower curry

SOMETHING SWEET

CHRISTMAS YULE LOG

with vanilla cream filling

CHRISTMAS STICKY DATE PUDDING

with butterscotch sauce

CHOCOLATE, CARAMEL AND HAZENUT TART

Kids under 6 years old free and 50% discount under 12 years old

NEW YEAR'S EVE DINNER

Tuesday, December 31st, 7^{pm} - Midnight

IDR 450.000^{nett/person}

Bottomless beverage package incl. a selection of wines, beer
and cocktails available for IDR 500,000 ^{nett /person}

STARTER

PAN SEARED SCALLOPS

Pancetta wrapped scallops, mint and green peas puree, parmesan crackers, tarragon and truffle oil

OR

PROSCIUTO AND APPLE SALAD

Red crisp apple, prosciutto, fresh Italian basil, blue cheese, balsamic drizzle, rock salt

OR

BURRATA AND ROCKET

Fresh burrata, rocket leaf, basil pesto, tomato cherry, black olives, balsamic reduction, and fresh basil

OR

ALOO PANEER RAGDA TIKKI (V)

Served with small caprese style and lime coriander dressing

MAIN

BLACK ANGUS STRIPLOIN STEAK

Roasted baby vegetables, truffle mashed potato, roasted garlic & rosemary butter, beef jus

OR

PAN SEARED BARRAMUNDI

Crab and cucumber salad, cauliflower puree, tomato cherry, gremolata

OR

ROASTED CAULIFLOWER AND HALLOUMI (V)

Roasted cauliflower, grilled haloumi, pesto basilico, semi dried tomato, red onion pickle, black olives

OR

MIX VEGETABLE PANEER BUTTER MASALA (V)

Served with butter jeera naan

PALATE CLEANSER

WATERMELON LIME BASIL GRANITTA

SWEETS

PASSION FRUIT TART

Passion fruit curd in sweet crust shell with lime meringue and hazelnut praline

OR

DARK CHOCOLATE PANNA COTTA

Orange compote, candied orange zest, and pistachio

OR

WARM TOFFEE PUDDING

Butterscotch sauce and vanilla cream