



# ABHI'S 25<sup>th</sup> ANNIVERSARY DINNER MENU

14<sup>th</sup>, 15<sup>th</sup> & 16<sup>th</sup> July - \$68 per person

## AMUSE BOUCHE

### MULLIGATAWNY SOUP

A classic spiced lentil soup

### SCALLOP & KINGFISH BHEL,

A play on the traditional 'Bhel-Puri': Puffed rice, wheat crisps, chilli onion vadagam (rice crackers)

## FIRST COURSE

### GUCCHI PANEER KHICHIDI

Morrels, cottage cheese and mung bean 'khichidi' with pomegranate pearls and lotus chips

### CHICKEN PALLI PALAYAM

Crispy chicken with pounded green chilli, ginger and black pepper crust

### BEETROOT PORRIAL

Diced beetroot tossed with mustard seeds, fennel, shallots and fresh coconut

## SECOND COURSE

### SALMON KOTHMIRI TIKKI

Salmon roulade with green chutney, accompanied with spicy orange, tamarind and chickpea 'kozambhu'

## MAIN COURSE

### TANDOORI JUMBO PRAWNS

Jumbo prawns marinated with yoghurt, garam masala, mace threads and saffron, cooked in the tandoor

### CHOOZA MASALA

Spatchcock rubbed with a Goan spice mix and oven cooked with chat potatoes, malt vinegar and pearl onions

### LAMB KARI KOZHAMBHU

Home-style dish of ground coconut, cassia, fennel, turmeric and poppy seeds

### KEERAI PAPPU

Spinach and yellow lentil with browned garlic, cumin and dried whole chillies

### Accompaniments:

Ghee Rice, Veech Parantha

## DESSERT

### RASPBERRY CREAM

Compressed raspberries, goats milk sorbet, vanilla custard, yoghurt shards and saffron honeycomb