

FESTIVE MENU

Martabaan BY HEMANT OBEROL



FIRST SPARK

Golden Tokari Chaat ^{©,©} Firecracker Bhel Toast[™] Bombay Breeze Puff ^{©,©} Medu Vada Glow Pop

STREETLIGHT SOIRÉE

Ruby Dabeli Roll (G,D,N)
Emerald Edamame Burrata Kachori (G,D)
Midnight Pav Bhaji (G,D)
Shisho Carnival Chaat

OCEAN ELEGANCE

Scallop in Pineapple Truffle Kiss (P.S)
Fish with Indian Pesto & Solkadi Whisper (N.S.D)
Lobster in Coastal Coconut Tomato Charm (S)

EARTH ELEGANCE

Chicken with Pomegranate & Strawberry Melody Lamb with Fenugreek Basil Blueberry Drizzle

GRAND FEAST

Choice of Chicken or Fish Korma (S.N.D.)

Masoor Potato Rice • Heirloom Dal (D.) • Artisan Indian Breads (G.D.)

SWEET COUNTDOWN

Strawberry Symphony Shrikhand Baklava Jewel Mango Phirni Delight





BEVERAGE SELECTION

INDIAN INSPIRED COCKTAILS

Amo Rossa

(Processco, Ginger Oxymel, Rooh Afsa Syrup, Rose Lemonade)

Darjeeling Limited

(Darjeeling Tea Reduction, Campari, Martini Rosso, Gin)

Kashmiri Bouquet

(Cognac, Amaretto, Safron Oxymel, Absinthe)

CHAMPAGNE

Ruinart, Champagne, Brut, France

WHITE WINE

Dog Point, Sauvignon Blanc, Marlborough, New Zealand Cossetti Gavi di Gavi, Cortese, Piemonte, Italy

RED WINE

Stoneleigh, Pinot Noir, Marlborough, New Zealand Ruffino, Chianti Classico, Tuscany, Italy

BEER

Krombacher, Germany

SPIRITS

Whisky - Chivas Regal 15 year's Old

Vodka - Grey Goose

Gin - Tanqueray Flor de Sevilla

Rum - Havana 7 year's Old

Tequila - Patron Silver

