

New Year's Eve Vegetarian Menu

*Spinach and Potato Paratha with Charred Chili Butter
Coconut Rice Cake with Lightly Spiced Sunchoke, Varuval
and Curry Leaves*

*Black Truffle Caviar on Potato and Lemon Raita
Masala Paniyaram, Curry Leaf Chutney and Black Mustard
Yoghurt Kebab with Chili Yoghurt, Red Onion and Cucumber
Relish*



TARO ROOT SKIN SAMOSA

Dried Mango Powder, Yoghurt, Mint and Sev



TANDOORI BRASSICAS

Pullets Egg, Tomato Butter, Buckwheat and Wild Herbs



TENDER JACK FRUIT KEBAB

Pongal, Cashew Nut, Coconut Chutney and Citrus Milk



SPICE ROASTED CAULIFLOWER

*Edamame Korma with String Hoppers and Grated Young
Coconut*



CHOCOLATE

Chestnut, Gold and Vanilla

NEW YEAR'S EVE MENU 255.00 | WINE PAIRING 135.00

*** WHITE TRUFFLE SUPPLEMENT | 90.00**

**EXECUTIVE CHEF SRIJITH GOPINATHAN
TAJ CAMPTON PLACE, SAN FRANCISCO 2017**