

Ruchii's Christmas Menu

Starters

Veg Platter ^{1,5,8}

(Samosa chaat, beetroot tikki, gobhi Manchurian, tandoori paneer)

Or

Non-veg Platter ^{2,3,12}

(Bhatti chicken, lamb seekh kebab, crispy masala prawn, ajwaini macchi)

Main courses

(Served with rice & naan)

Murgh Makhani Masala ^{8,9}

Chicken simmered in velvety onion and tomato masala sauce.

Kosha Mangsho ^{8,11}

Lamb marinated overnight and cooked with ghee (clarified butter) on a griddle with onions, bay leaves, cinnamon and pipli (long peppers) or for a soft but distinctive pungency.

Meen Mango Curry ^{4,8}

Tangy fish curry cooked in Kerala style with raw mangoes and tamarind.

Kadai Paneer ⁸

Cottage cheese Peppers, Garlic, freshly ground coriander seed, chilli flakes and peppercorns, in tomato and onion sauce

Ruchii Black Daal ⁸

Slow cooked urad daal explains the creamy texture but for good measure cream is added too.

Dessert

Bellam Gaare

Lentil doughnuts dipped in jaggery syrup served with lemon sorbet from Andhra Pradesh.

Or

Trio of Sorbets

Seasonal flavours



Allergens

1 | Gluten-Wheat, 2 | Crustaceans, 3 | Eggs, 4 | Fish, 5 | Peanuts, 6 | Soybeans, 7 | Lupins, 8 | Dairy, 9 | Nuts, 10 | Celery, 11 | Mustard, 12 | Sesame Seeds, 13 | Sulphites, 14 | Molluscs.