

SAPNA

Menu - Fine Dining - The Viceroys Journey

Canapes

Malai Monk fish

monk fish tail marinated and grilled, served with mint sauce

Cocktail baby palak croquettes

spinach and potato croquette rolled in sesame seeds

The following courses will be pre plated individually, Served by waiters

Journey starts with a vibrant chaat experience...

A trio of Sevपुरi, little bucket of bombay bhelpuri and a Dahi Bhala

Your Pre plated Starter...

Shahi Raan

Slow cooked lamb steaks on a bed of mashed cumin potato, served with mint dip

A vegetarian alternate

Roasted bell pepper stuffed with a delicious chili paneer

A seafood alternate

Fillet of Scottish salmon marinated in spices, wrapped in banana leaf and slow baked

Main Course

Chicken breast supreme

beautifully succulent chicken cooked in a creamy tomato base gravy

An individual pot of Nehari

slow cooked lamb curry topped with ginger and fried onions

Chana Daal

a side of pea lentils cooked in spices

Mini bowl of raita with pomegranate

Server to place on tables, a bread basket

Fantastic pure veg options also available

Dessert

Homemade chocolate fondant baked with a melting middle served with a scoop of mango and lime sorbet

Coffee and petit fours

Filter coffee and selection of belgian petit fours

