5 STAR VEGETARIAN IMMUNITY FEAST MENU
(Turmeric, Fresh Garlic, Ginger, Black Pepper and Honey)

REMEDY STARTS NOW

TURMERIC CARROT SOUP  Carrot soup flavoured with fresh turmeric and ginger

BEETROOT KEBAB  Beetroot and cheese kebab

CINNAMON KEBAB  Vegetable kebabs flavoured with cinnamon, traditional spices and herbs

SPICE UP YOUR MAINS

PANEER MIRCH KA SALAN  Cottage cheese cooked with peppers, tempered with mustard seeds, spices and herbs

CHATPATI GOBHI  Cauliflower florets blanched in fresh turmeric and sautéed with ginger, black pepper, garlic and coriander

LET’S ADD MORE

DAL TADKA  Yellow lentils tempered with cumin seeds, coriander cooked home style

SUBZ KALONGI  Seasonal fresh mix vegetables pan sautéed with fresh onions, tomatoes, ginger, garlic and black onion seeds (Kalongi)

MIX VEGETABLE SALAD  Zucchini, asparagus, mix mushrooms, greens, roasted cumin powder and cinnamon

TURMERIC PULAO  Basmati rice flavoured with turmeric and saffron

GARLIC NAAN  or ask for your favourite

LIGHT FINISH

FRESH FRUITS

TURMERIC LATTE  with honey

$328  per person

Hand Crafted Cocktail (Add $70)
Turmeric Sour  -  Whisky, fresh turmeric, lemon juice and ginger

*+10% service charge