

Course 1 - *Noorani Salad*

Betel Leaf Chat with Pomegranate and Roasted Cumin Gel
with Olive Thecha

Course 2 - *Princess Yoku*

Nadru (Lotus Stem) or Lamb Galouti with Brioche Mask,
Chipotle Aioli with Pickled Chilli and Radicchio

Course 3 - *Nawabi Dal Tadka*

Hare Matar ki Dal with Pistachio and Saffron Biscutti Roti

Course 4 - *Chalukya Dynasty*

Coastal Curry with Almond Crusted Fish/Tofu with
Achaari Focaccia and Pine - nut Pilaf or Cumin or Quinoa
with Barista (vegan)

Course 5 - *City of Joy*

Kosha Mangsho (lamb)/Jackfruit Kosha with Zatar Luchi
and Citrus Raita

Course 6 - *Dravidian Dynasty*

Maharashtrian Kala Chicken/Vegetarian Kofta with
Saffron Bun with Cocktail Onion and Garden Green

Course 7 - *Sharmila Begum*

Smoked Malpua with Bailey's Rabri
Date Palm Jaggery Chenna Poda with Apricot ka Meetha
Bajra and Raisin Gum Ladoo