

Dinner Menu
Suggestion III
Fr. 95



Starters, Soup, etc.

1st Course

Ragda Pattice: Light Potato Cakes, served with lightly spiced mashed Yellow Peas & a Tangy Tamarind Sauce

2nd Course

Mixed Appetizers: Onion Bhajias, Aubergine, Zucchini Pakoras served with a Mint Yoghurt Sauce

Kosambri: Cucumber, Carrot & Sprouted Mung Bean Salad with Fresh Coconut, Tomatoes, Lime & Coriander, served on a bed of Green Lettuce and Rucola

3rd Course

Palak Shorba: Curried Spinach Soup with Coconut Milk, Lime and Spices

4th Course

Spicy Prawn with Mango and Avocado Salad

Main Course

5th Course

Murgh Methi Makhani: Butter Chicken Breast grilled with Fenugreek leaves, served in a Curry cream Sauce

Grilled Salmon with a Thai Chile & Wild Garlic Pesto

Grilled Aubergine Mash with Ginger, Coriander and Tomatoes

Accompaniments

Lemon Pepper Rice / Basmati Rice

Raita: Salad with Yogurt, Cucumber and Tomato

Dessert

6th Course

Mango Kheer with Almonds, Raisins, Saffron, Cardamom & Cream

OR

Apple Pie A la mode: Warm Apple Pie with Vanilla IceCream

OR

Chocolate Cake with Dark Chocolate Icing

NEW Opening Hours

Mon – Fri. 11:00 – 14.30 Tue - Sat. 18.00 -23.00 / Sun. Closed

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