

New Years Eve at Dhaba

11 dishes served across 3 servings
To be enjoyed by the entire table. Minimum of 2 persons.

First serving

Including a selection of house-made chutneys

Paneer Fingers

Crispy-coated paneer served with green chutney.
From Delhi

Tandoori Jheenga

Juicy king prawns marinated in ginger-garlic paste, turmeric, salt, and white pepper. Served with mango salsa. From Jaipur

Majlisi Kebab

A slow-cooked kebab where the meat gently melts together with spices like cumin, coriander, black pepper, cardamom, and cloves. Served in Pani Puri. From Lucknow

Nendran Banana Chips (VG)

A classic street food from Kerala — thin slices of Nendran banana fried to crisp perfection. From Kochi

Njandu Soup

An aromatic soup made with crab, spices, and coconut milk. From Kochi

Second serving

Including Bread Basket & Plain Rice (VG)

Fish Pollichathu

Fish marinated in chili, onion, tomato, and coconut oil — wrapped in banana leaves and slowly cooked. From Kochi

Butter Chicken Dhungar

The classic butter chicken, prepared using the ancient Dhungar technique — where glowing charcoal infuses a delicate smoky aroma. From Delhi

Laal Maas

Rajasthan's most iconic lamb curry — bold, spicy, and aromatic, made with red chili, garlic, and yogurt. From Jaipur

Chana Saag (VG)

The soft green notes of spinach blend beautifully with the firm texture of chickpeas. From Lucknow

Third serving

Badami Kheer (V)

A creamy rice pudding, gently simmered for hours until the milk becomes rich and naturally sweet. From Lucknow

Mango Ice Cream (V)

A childhood memory from Kabul — bright, fresh, and full of sunshine.

