DIWALI MENU

NON-VEGETARIAN

$128++ per pax

Yantra Healthy Chaat

Avocado | Chickpeas | Olives | Cucumber | Lime Juice | Chutneys

Sikampuri Burrah Kebab

Minced Chicken | Onion | Ginger | Cheese | Spices

Adraki Chaamp

Lamb Chops | Tandoor | House Spices

Malabar Grilled Salmon

Salmon | Malabar Spices | Grilled

Bean Velvet Prawn Taco

Crisp Chilla Taco | Spiced Prawns

Scallop Moilee

Scallop | Coconut Milk | Lime Juice | Served with Basmati Rice

Yantra Chicken Tikka Masala

Stuffed Grilled Chicken | Figs | Tomato | Spices | Smoked

Gilafi Naan

Indian Bread | Red, Green, Yellow Capsicum

Narangi E Khaas

Candied Orange | Orange Zest | Petit Fours

DIWALI MENU

VEGETARIAN

$128++ per pax

Yantra Healthy Chaat

Avocado | Chickpeas | Olives | Cucumber | Lime Juice | Chutneys

Fig Yogurt Galouti

Hung Yogurt | Figs | Aromatic Spices | Pan Seared

Paneer Shashlik

Paneer | Bell Peppers| Mix Spices | Chargrilled

Bean Velvet Taco

Crisp Chilla Taco | Spiced Garden Vegetables

Heritage Lentil Kebab

Lentils | Aromatic Herbs | Indian Spices | Chargrilled

Kundan Kaliya

Mawa | Pista | Coriander | Rose Petal | Cream | Served with Basmati Rice

Sanjh Sabera Royale

Spinach | Paneer | Tomato Gravy | Aromatic Spices

Gilafi Naan

Indian Bread | Red, Green, Yellow Capsicum

Narangi E Khaas

Candied Orange | Orange Zest | Petit Fours