

**HOLY GRAIL KITCHEN CO**  
**KASHMIRI CURRY INDIAN DINNER**  
**MENU**

*San Pellegrino & Sparkling Wine*  
*Served Upon Arrival*

**CORIANDER & CARROT PAKORAS**

*Made With Chana Flour(Chick Pea Flour).Resembles Lacey Indian Ornaments*  
*Grated Carrot, Turmeric, Toasted Coriander and Garlic*  
*These Little Gems Hqve a Kind of Soft Crunch When You Bite Into Them*  
*Garnished with Holy Grail Turmeric-Lemon Salt*

**KASHMIRI BEEF CURRY**

*Traditional Kashmiri Curry(Rogan Josh)*  
*The Sine Qua Non Of Kashmiri Cuisine Traditionally Made With Lamb*  
*This Time Using House Dry-Aged Beef In a Pungent Thick Sauce*  
*Aromatics & Spcies of Fresh Curry Leaves , Paprika, Ginger, Saffron,*  
*Condiments, Chutneys, Pickles, Toasted Coconut, Fried Onions,*  
*Roasted Peanuts, Fresh Scallions, Raita*

**BASMATI RICE WITH ROSE WATER & CUMIN SEED**

*The Moghuls Brought Saffron & Rose Water*  
*To The Cuisine of Indian from Central Asia*  
*In This Very Fluffy Aromatic Basmati Rice Dish*  
*Toasteds Cumin Seed (Traditionally Used) & Perfume of Rose Water*

**TANDOORI ROASTED CAULIFLOWER WITH MUSTARD OIL**

*Cauliflower Flowerettes Marinated In Tandoori Spice*  
*Yellow Mustard Seeds, Mustard Oil, Lemon Zest*

**CARDAMOM PURIS**

*Tender Airy Cardamom Dough*  
*That Has been Lightly Fried Until Bubbly & Golden But Still Pliable*  
*Finished With Holy Grail Smoky Chili Salt.*

**RAITA**

*Yogurt With Fresh Lime Juice, Lime Zest, Fresh Mint Leaves,*  
*Whole Roasted Coriander Seed*  
*Used For A Cooling Effect On The Palate*

**GREEN CHILI POMPADUMS**

*Tissue Thin Crispy Pancakes, Made With Black Lentil Flour, Green Chilies.*  
*There Is Nothing In A Curry Dinner That Screams More For This Accompaniment*  
*And Mouth Crunch Than A Pompadum*

**DESSERT WITH HERBAL TEA**

*Colourful Array of Indian Pastries Hand-Crafted From Powdered Milk,*  
*Cream & Ghee With Pistachios & Almonds,*  
*Fresh Mango Slices With Lime*

*"Hey Yogurt, If You're So Cultured, How Come I Never See You At The Opera?"*