

# Subcontinental Vegetarian Voyage

WITH PETER KURUVITA

Green herb elixir shots to start

## **Canape**

• Medu Vada (Deep Fried Lentil Patties)  
Roast Paan with Coconut Sambal (Bread)

## **Course One**

Vegetable Kottu

## **Course Two**

Crispy Eggplant and Bengali Salad

## **Course Three**

House Made Ponir Butter Masala

## **Course Four**

Bhutanese Red Rice and Mung Bean Risotto,  
Local Oyster Mushrooms, Wilted Spinach

## **Course Five**

Kulfi, Seasonal Fruits, Persian Fairy Floss Petit Four

Thalaguli (Jaggary and Sesame Toffee)  
Served with Dilmah Spiced Ceylon Chai