

M. MADHU'S

AT

THE GROVE 



DIWALI MENU

DIWALI MENU - NON VEGETARIAN

AMUSE-BOUCHE

Crispy khaja chaat (G, M, Su)

Crispy layered bread topped with kiwi, potato, chickpeas, green apple, mint chutney, sweet yoghurt, tamarind chutney and Gujrati sev

Mango berry burst (Su)

Compressed mango and raspberry purée in the bubbles

STARTER

Robata butter chicken chops (N, M, Mu, Su, G)

Chargrilled chicken drumstick glazed in tomato, fenugreek and butter sauce

Lamb tunday dhungaar (N, M, Su, G)

Smoked lamb kebabs served on saffron blini, mint caviar

Curried salmon with citrus salsa (Mu, Su, G, F, M)

Curry leaf flavoured chargrilled salmon served with tangy orange pineapple, lime and olive salsa

SORBET

Lemon sorbet with olive dust (Su)

THE MID MEAL

Smoked chicken bharta (M, G)

Indulge in a unique smoked blend of minced chicken and eggplant

Malabar prawns (Su, Cr, N, Mu)

Velvety curry of soft prawns simmered with tomato, desiccated coconut and coastal spices

Hyderabadi gosht biryani (Su, M, N)

Highlights the art of cooking aromatic basmati rice cooked with marinated lamb

ACCOMPANIED WITH

Madhu's dal makhni (M, Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Assorted Indian breads (G, M, Su)

Tandoori roti, Laccha paratha, Butter naan

DESSERT

Chef's Diwali signature

75

Per Head

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean

(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts



DIWALI MENU - VEGETARIAN

AMUSE-BOUCHE

Crispy khaja chaat (G, M, Su)

Crispy layered bread topped with kiwi, potato, chickpeas, green apple, mint chutney, sweet yoghurt, tamarind chutney and Gujrati sev

Mango berry burst (Su)

Compressed mango and raspberry purée in the bubbles

STARTER

Paneer methi anardana (M, Su, G, N)

Chargrilled malai paneer, stuffed with spices, dried nuts and fresh cheese

Methi malai soya chaap (So, Su, M, N, G)

Succulent soya chaap cooked in a velvety cream sauce, delicately infused with fenugreek leaves

Minted chickpeas kababs (Su, G)

Fresh herbs and spices mixed chickpeas galette

SORBET

Lemon sorbet with olive dust (Su)

THE MID MEAL

Cottage cheese pinwheel with mint and red pepper makhni (M, G, N, Su)

Cheese roll filled with spiced masala, served with tomato gravy or roasted capsicum and makhni gravy

Saag e Bia (Su, M)

Fresh mustard leaves, spinach and black bean tempered with garlic and onion tomato masala

Nizami subz biryani (Su, M, N)

Lucknowi style pot sealed aromatic basmati rice cooked with seasonal vegetables

ACCOMPANIED WITH

Madhu's dal makhni (M, Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Assorted Indian breads (G, M, Su)

Tandoori roti, Laccha paratha, Butter naan

DESSERT

Chef's Diwali signature

75

Per Head

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean

(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts



DIWALI MENU - VEGAN

AMUSE-BOUCHE

Crispy khaja chaat (G, Su)

Crispy layered bread topped with kiwi, potato, chickpeas, green apple, mint chutney, vegan yoghurt, tamarind chutney and Gujrati sev

Mango berry burst (Su)

Compressed mango and raspberry purée in the bubbles

STARTER

Curried coconut pineapple (Mu, Su, G)

Chargrilled pineapple glazed with curry leaf and coconut

Minted chickpeas kababs (Su, G)

Fresh herbs and spices mixed chickpeas galette

Nadru ki chaat (Su, G)

Crispy fried lotus stem tossed with tamarind sauce

SORBET

Lemon sorbet with olive dust (Su)

THE MID MEAL

Vegetable moile (Mu, Su)

Seasonal vegetables simmered with curry leaves and coconut milk

Saag e Bia (Su)

Fresh mustard leaves, spinach and black bean tempered with garlic and onion tomato masala

Nizami subz biryani (Su, N)

Lucknowi style pot sealed aromatic basmati rice cooked with seasonal vegetables

ACCOMPANIED WITH

Madhu's dal tadka (Su)

Slow-cooked yellow lentils finished with a fragrant tempering of garlic, cumin, and dried chillies.

Assorted Indian breads (G, M, Su)

Tandoori roti, Laccha paratha, Vegan butter naan

DESSERT

Chef's Diwali signature

75

Per Head

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean

(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

