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MAYFAIR

Join us for an unforgettable New Year's Eve celebration at Madhu's of Mayfair, where exquisite dining meets electrifying entertainment.

Kick off the evening with the soulful sounds of our live band during their first set from 7:00 PM followed by a progression of captivating performances at 8:15 PM, 9:30 PM, 10:45 PM and culminating in a final live set from 11:45 PM - 12:15 AM to ring in the New Year.

After midnight, the party continues with an international DJ taking over from 12:15 AM - 1:00 AM, ensuring the atmosphere stays alive with vibrant beats.

Celebrate in style with music, ambiance, and the finest cuisine for a night to remember.



NEW YEAR EVE MENU



of

MAYFAIR



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NON VEGETARIAN NEW YEAR EVE MENU

STARTERS

Achari Jhinga (Cr, M, Su, Mu)

Butterfly king prawns marinated with pickling spices and chargrilled.

Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices.

Tandoori Salmon (F, M)

Spiced marinated fillets of Scottish salmon in a dill marinade.

Gilafi Seekh Kebab (M)

Crispy samphire and baby spinach, dressed with sweet spiced yogurt and tangy chutneys.

MAINS

Makhni Chicken (M, N, Su)

The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.

Boozy Bafu (M, Su)

Madhu's signature spring lamb chops on the bone, gently cooked with onions, tomatoes and freshly roasted ground spices.

Aloo Ravaiya (G, M, N)

Crisp potato dumplings in a lightly spiced, tangy tomato and onion gravy, finished with aromatic herbs.

Madhu's Dal Makhni (M, Su)

Slow cooked black lentils, tampered in butter with ginger, garlic, onions, and tomatoes.

ACCOMPANIMENTS

Butter naan & Lachadar Paratha (G, M)

Saffron Pilau Rice (Su)

Pinapple, Mint & Pomegranate Raita (M)

DESSERT

Rose & Pistachio Cake (G, M, N)

Delicate sponge layered with subtly scented rose cream and crushed pistachios, offering a fragrant, nutty indulgence.

95 PER PERSON

Please note, parties of 8 guests or more will be offered the festive set menu.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Ce) Celery
(M) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame





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VEGETARIAN NEW YEAR EVE MENU

STARTERS

Paneer Pineapple Shashlik (G, M, N)

Grilled paneer and pineapple skewers, marinated in aromatic spices and charred to perfection for a sweet and savoury balance.

Aloo Tikki (G, M, Su)

Potato patties filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney

Gobi Surkh Angaar (G, So, Su)

Crispy fried cauliflower and broccoli tossed in a secret blend of spices.

Asparagus Choma (G, N)

Chargrilled asparagus spears, finished with a drizzle of olive oil and a hint of seasoning for a smoky, refined flavour.

MAINS

Palak Channa (G, N)

Tender chickpeas simmered in a velvety spinach sauce, delicately spiced for a harmonious and wholesome flavour.

Broccoli + Bean Moilee (M, N)

Tender broccoli and beans gently simmered in a fragrant coconut and mustard seed sauce, subtly spiced for a delicate, tropical finish.

Aloo Ravaiya (G, M, N)

Crisp potato dumplings in a lightly spiced, tangy tomato and onion gravy, finished with aromatic herbs.

Madhu's Dal Makhni (M, Su)

Slow cooked black lentils, tampered in butter with ginger, garlic, onions, and tomatoes.

ACCOMPANIMENTS

Butter naan & Lachadar Paratha (G, M)

Saffron Pilau Rice (Su)

Pinapple, Mint & Pomegranate Raita (M)

DESSERT

Rose & Pistachio Cake (G, M, N)

Delicate sponge layered with subtly scented rose cream and crushed pistachios, offering a fragrant, nutty indulgence.

95 PER PERSON

Please note, parties of 8 guests or more will be offered the festive set menu.

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VEGAN NEW YEAR EVE MENU

STARTERS

Paneer Pineapple Shashlik (G, So, N)

Grilled paneer and pineapple skewers, marinated in aromatic spices and charred to perfection for a sweet and savoury balance.

Aloo Tikki (G, So, Su)

Potato patties filled with garden peas & served with a tangy chick peas, vegan yoghurt & tamarind chutney

Gobi Surkh Angaar (G, So, Su)

Crispy fried cauliflower and broccoli tossed in a secret blend of spices.

Asparagus Choma (G, N)

Chargrilled asparagus spears, finished with a drizzle of olive oil and a hint of seasoning for a smoky, refined flavour.

MAINS

Sabnam Curry (N)

Button mushrooms gently simmered in a spiced tomato and onion gravy, enriched with herbs for a subtle, earthy flavour.

Broccoli + Bean Moilee (So, N)

Tender broccoli and beans gently simmered in a fragrant coconut and mustard seed sauce, subtly spiced for a delicate, tropical finish.

Aloo Ravaiya (G, N)

Crisp potato dumplings in a lightly spiced, tangy tomato and onion gravy, finished with aromatic herbs.

Tadka Dal

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.

ACCOMPANIMENTS

Tandoori Roti (G)

Saffron Pilau Rice (Su)

Pineapple, Mint & Pomegranate Vegan Raita (So)

DESSERT

Vegan Chocolate Cake (G, So)

Rich, moist chocolate cake crafted with plant-based ingredients, layered with silky vegan chocolate ganache for an indulgent treat.

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(M) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

