



DEEPAVALI 2018
NATIVE INDIAN COOKING INSPIRED MENU
SPECIALLY DESIGNED BY CHEF MANJUNATH MURAL

NON-VEGETARIAN

SOUP

NAGALAND BAMBOO SHOOT SOUP
YOUNG BAMBOO SHOOT INFUSED BROTH SPRINKLED WITH EDIBLE FLOWERS AND HERBS,

STARTERS

CHARGRILLED LAKSA FLAVOURED CHICKEN KEBAB
TENDER CHICKEN MORSEL KEBAB ENCHANCED WITH ASIAN LAKSA SPICE

SAMBAL BARRAMUNDI TIKKA
HOUSE MADE SAMBAL MARINATED SPICY BARRAMUNDI FISH COOKED IN TANDOOR

SERVED WITH TRADITIONAL DEEPAVALI SAVORIES

DEEPAVALI SONG'S ART PALLETTE

COORG MANGALORIAN FISH CURRY
TENDER FISH CHUNKS COOKED IN EXOTIC COORGI STYLE

COUNTRY STYLE BIHARI CHICKEN CURRY
SLOW COOKED KAMPUNG CHICKEN IN A ROBUST SAUCE FROM BIHAR

NARGISI QUAIL EGG KOFTA
MINCE MUTTON STUFFED QUAILS EGG SERVED WITH A ROBUST SAUCE

SPINACH KASUNDI
SPINACH INFUSED COTTAGE CHEESE IN A KASUNDI CASHEW SAUCE

AMTI DHAL
A MAHARASTRIAN SPECIALITY MADE WITH GODA MASALA

SAFFRON GOLI PULAO
FINE FRAGRANT BASMATI PULAO WITH SAFFRON FLAVOURED COTTAGE CHEESE PEARLS

AAM KA PANNA
REFRESHING ROASTED RAW MANGO FLAVOURED DRINK SHOT
SERVED WITH

MASALA PURI & HOT RAJASTHANI JOWAR GREAT MILLET & BAJRA PEARL MILLET BREAD BASKET

DESSERT

MISHTI DOHI BRULEE
THE ORIGINAL FROZEN YOGURTLIGHTLY SWEETENED YOGURT FROM BENGAL

SAFFRON GULAB JAMUN CHEESE CAKE
SAFFRON & GULAB JAMUN INSPIRED CRAFTED CHEESE CAKE

SERVED WITH
MINI BITES OF SONG OF INDIA'S MITHAI COLLECTION 2018
CELEBRATION PETIT FOURS

SGD 79++
AVAILABLE 3RD NOVEMBER 2018 TO 10TH NOVEMBER 2018
VEG OPTIONS AVAILABLE