

bollywood banquet

Chef Anand George

A Bollywood Celebration for Ty Hafan

"Indian films have played a huge part in my life as I grew up in Kerala, avidly watching movies at the Kokers cinema in my hometown of Kochi. This menu is my dedication to the great Indian film industry and it's dazzling variety of truly great stars."

Anand George

MENU

- Starters -

Bollywood Beetroot Pattice

A pan-seared pattice of beetroot, root vegetables and encased in a crispy bread crumbed parcel

Punjabi Samosa

Starring potatoes and coriander encased in a neat homemade pastry parcel

Malai Murgh Tikka

Bite-size creamy chicken flavoured with mace and cardamom

- Main Course -

Kozhi Char 'Mamooty'

A mildly spiced home-style Kerala chicken curry re-created in honour of Mamooty, the great Malayalm movie star, co-starring whole spices of cinnamon, cardamon, in coconut milk with curry leaves

Beef Roast 'Spadikam'

In homage to the famous movie 'Spadikam,' a Syrian Christian festival dish from Kerala of rich beef dry-roasted in the pan to accentuate a deep colour, with onions, tomatoes and spices including chilli, cloves, cinnamon and cardamom

Dal Dhaba 'Bachchan' (v)

Named after inimitable movie legend that is Amitabh Bachchan, a traditional Delhi-style lentil based dish typically enjoyed by actors on the set of his all-time classic 'Sholay.' Tempered with tangy red chillies and interlaced with garlic

Saag Khumb 'SRK' (v)

In honour the famous actor Shahrukh Khan 'SRK,' featuring mushrooms sauteed with spinach paste, simmered with onion and tomatoes and finished with kasoori methi

Nadan Urulai Char (v)

Potatoes and green pea stir fried with spices and curry leaves and prepared in the Syrian Christian style of Kerala

Subz Kadai Satyajit (v)

Named after the famous filmmaker Satyajit Ray, a star-studded ensemble of Cauliflower, carrots, broccoli, baby corn, french beans courgette, and tossed with typical north Indian kadai spices

- Dessert -

Mithai 'Aishwarya'

In honour of the famous actress Aishwarya Rai, freshly made Indian-style cheesecake with mango and ginger