

# INDIBAR

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## PRIX FIXE MENU

\$66 per person

### TO START

**GUACAMOLE GOL GAPPA (G)(V)**

Avocado, onion, tomato, and lime

**WHITE TOMATO SHORBA (D)(V)**

Silky white tomato soup with aromatic Indian spices

### APPETIZERS

*(Choice of one)*

**'THE PLANTER' TASTING PLATTER (D)(G)(V)**

Tandoori soya chaap, olive paneer tikka, achari broccoli

**CHEFS SIGNATURE TASTING PLATTER (D)**

Angara murgh tikka, tandoori seabass, lamb shammi

### MAIN COURSE

*(Choice of one)*

**MUSHROOM MATAR MAKHANA (D)(N)(V)** | Mushrooms, peas, fox nuts

**KADAI PANEER (D)(V)** | Cottage cheese, bell peppers, spices

**KALONJI MURGH** | Chicken thighs, nigella seeds, tomatoes

**LAAL MAAS** | Smoked lamb, chillies, cloves

*All mains are accompanied by dal Bukhara, jeera rice, choice of bread and raita*

### DESSERT

*(Choice of one)*

**KHEER (D)(N)(V)** | Quinoa, milk, pistachio

**PINA COLADA (D)(N)(V)** | Valrhona Manjari 64%, coconut textures, pineapple





Award winning chefs Nigel Lobo (*left*) and Ajay Singh (*right*) join forces to deliver a bold and innovative take on modern Indian dining. Together, they craft Indibar's unique identity - rooted in Indian heritage and elevated with global inspiration.

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