

A Taste of Diwali brings together five chefs, each with a unique connection to South Asia, for a celebration of the region's extraordinary culinary diversity. From the vibrant flavours of Mumbai to the rich culinary traditions of Kolkata and beyond, each chef brings their own heritage and interpretation of Indian cuisine to the table. Together, they create a journey through the flavours, aromas and traditions of India, celebrating the spirit of Diwali through five distinctive culinary voices.

JUMEIRAH
CARLTON TOWER

A Taste of Diwali

SHARING MENU

for a minimum of two people

Including bread, butter & amuse-bouche

£75 per person

BREAD SELECTION (VG)

Additional serve £12

Roast Pan
Coconut Roti
Seeni Sambal Pan
Pol Sambal Butter
Seeni Sambal Butter

AMUSE-BOUCHE (VG)

Pani Puri
by Sameer Taneja
*Crispy wheat bubbles,
apple chutney and sour
apple water, pineapple
and green mango acharu.*

(V) Vegetarian (VG) Vegan
Please inform your server of any
allergies or dietary requirements. While
every care is taken, we cannot guarantee
that dishes are completely free from
allergens. All prices are inclusive of VAT
at the current rate. A discretionary 15%
service charge will be added to your bill.

STARTERS

£20 per dish if ordered individually

Samosa Chaat Blast (v) by Dipna Anand
*Crushed crispy samosa loaded with
warming chickpea curry, red onion, spiced
yogurt and sweet-tangy tamarind chutney,
fresh coriander, juicy pomegranate and a
generous crunch of crispy sev.*

Malabar Scallop by Sameer Taneja
*Scottish scallop baked in shell with coconut
and curry leaf sauce, served with laminated
paratha.*

Chicken Momo by Asma khan
*Darjeeling-style Tibetan steamed dumplings
with chicken, onion, ginger and chopped
coriander stuffing, served with a spicy
Himalayan chilli dip.*

Patra Ni Machchi by Cyrus Todiwala
*Bass fillet coated in fresh green coconut
chutney, wrapped in tender banana leaf and
steamed.*

MAIN COURSES

£35 per dish if ordered individually

Saffron chicken Korma by Asma khan
*Yoghurt-braised, delicately spiced dish
inspired by the Safed Korma from
Hyderabad. Used sparingly in Indian
kitchens due to it being an expensive spice,
the addition of saffron gives this dish a lovely
colour. Garnished with flaked almonds and
fried onions.*

Masala Lamb Cutlets by Dipna Anand
*Kenyan-inspired lamb chops with signature
31-spice Magic Masala, cooked in her
grandfather's legendary Kenyan-inspired
masala sauce. A bold, rich dish bringing
together generations of family flavour.*

**Murghi Na Farcha Nay Eeda Papaeta
Ni Salad** by Cyrus Todiwala
*Diced chicken simmered in a gravy enhanced
with Organic Hungarian apricots, garnished
with crisp straw potatoes.*

Jumeirah Carlton Tower Biryani by Mario
Perera
West Country Lamb or Artichoke
& Heritage Cauliflower (V)

*An exquisite fragrant biryani of long-grain
basmati rice, delicately perfumed with
aromatic spices, saffron and rose, finished
with delicate gold leaf. Served with mango
chutney and velvety raita. The West Country
Lamb version is accompanied by quail's eggs.*

DESSERTS

*£15 per dish if ordered
individually*

**Bundi & Rose Bake
Cheesecake (V)**

**Five Walla Chai Tea
Tiramisu (V)**

Coconut Payasam (V)

AFTER DINNER

Kara Chai
Indian Street Sweet Treats

ADD-ON SIDES

£12 each

Dhal Makhani (V)
Aubergine Chutney (VG)
Saffron & Cardamom Rice (V)
Steamed Basmati (VG)
Kachumber Salad (VG)
Paratha (V)
Choice of butter or aloo
Naan (V)
*Choice of butter, green chilli,
garlic or cheese*