

# MASTI

COCKTAILS & CUISINE

## DIWALI MENU

### COLD APPETIZERS

(choose one per person)

#### KALE SALAD (V)

strawberry, avocado, green apple,  
lemongrass-thai chili dressing

#### DAL PAKWAN (V)

sindi dal, house pakwan, chutney dressing, crisp papdi

#### SALMON CRUDO

yuzu-coriander-miso dressing, leeks

### HOT APPETIZERS

(choose one per person)

#### MUSHROOM KHURCHAN GUJIYA (V)

wild mushroom-warm spice dumplings, mint cooler

#### MISSI ROTI (V)

chickpeas flour-spice bread,  
yuzu kosho avocado, burrata chantilly, okra

#### JACKFRUIT TACOS (V) 🌶️

pulled jackfruit, bhatti spice, pickled veg

#### FISH POLLICHATHU 🌶️

olives-hot spice, banana leaves wrap seabass,  
orzo-broccoli

#### GHEE ROAST SACLOP (SF) 🌶️

clarified butter-tangy & spicy flavor,  
smoked cauliflower, shoestring fries

#### GUSHTABA FONDUE

yogurt-cheddar fondue, meatballs,  
winter truffle, crostini

#### MESSY CHICKEN TIKKA

sundried tomato-basil marinated,  
tandoor grilled, tomato-chili caramel

### MAIN COURSES

(choose one per person)

#### PANEER PINWHEEL (V)

soy mince stuffed & roll with cottage cheese,  
kidney beans nihari, olives naan

#### BISI BELE BATH (V/N) 🌶️

arborio rice cooked with spicy & tangy lentils,  
butter poached king oyster

#### BURRATA BUTTER CHICKEN (N)

charcoal grilled chicken tikka, makhani sauce,  
fresh burrata, butter naan

#### ALLEPPEY FISH CURRY

chilean seabass, raw mango gremolata,  
raw mango-coconut, broccoli khichadi



**PRAWNS XEC XEC (SF)** 🌶️  
costal spice marinated grilled prawns,  
rich-fragrant-coconut-spice roasted curry, poee

**MOUNTAINS LAMB CHOPS**  
fresh herbs marinated, charcoal grilled,  
green fruit sauce, wasabi raita, steam kulcha

**BEEF SHORT RIBS** 🌶️  
deviled spice, bone marrow sauce, uthappam

## DESSERTS

(choose one per person)

**MOTICHOOR LADOO TART (N)**  
crushed pearls, phirni custard

**PISTACHIO KULFI CAKE (N)**  
moist pistachio cake, vanilla chantilly

## BEVERAGES

### COCKTAIL

**PHULJAHRI SPRITZ**  
pandan aperol, sake, soda, prosecco

**FIERY MARGARITA**  
tequila, fig & coriander, chili, lime

**ROCKET SOUR**  
whiskey, anjeer jam, citrus, bitters

**CRACKY COCONUT**  
coconut rum, coconut cream, coconut water, lime

**NEGRONI-BOMB**  
gin, campari, yuzu, vermouth

### MOCKTAIL

**MUM – BAY**  
rhubarb & hibiscus, pink ginger,  
blackcurrant tea, rose lemonade

**VIRGIN MOJITO**  
strawberry, passionfruit

### WINES

**ARCADIAN SHIRAZ**  
**ARCADIAN PINOT GRIGIO**  
**SEA CHANGE ROSE**

### SPIRITZ

**TITO'S VODKA**  
**BOMBAY SAPPHIRE**  
**DEWARS WHITE LABLE**  
**BACARDI CARTA BLANCA**

### BEER

**LAGER**

## SPARKLING & STILL WATER JUICES | SOFT DRINK

V - VEGETARIAN | N - CONTAINS NUTS  
SF - CONTAINS SHELLFISH | 🌶️ - JUST A BIT SPICY

ALL PRICES ARE INCLUSIVE 5% VAT, 7% MUNICIPALITY TAX & 7% SERVICE CHARGE