

# THE GOAT INDIAN FEAST

BY SID CHOPRA

\$65 P.P  
WINE PAIRING AVAILABLE,  
\$49 P.P - 100ML POUR

*A 4-course feast menu created for guests of the 2025 Convention of Jehovah's Witnesses*

## DILLI CHAT

A bold burst of Delhi iconic flavours, aloo tikki, papdi, sev, yogurt, date & tamarind chutney, green chutney, beetroot, chat spices

## KATHAL - E - GALAWAT

Awadhi-inspired, silk-soft and aromatic, Smoked jackfruit, mint yogurt, raw mango chutney, pickled chilli, Sheermal roti.

## CAFREAL CHICKEN

Goa's green herb & spice-marinated chicken, smoked cashew & leek cream, leek ash.

## LAMB REZALA

Bengal's silky Mughlai classic, NZ Lamb in a yogurt-cashew cream, white pepper, cardamom & ghee.

## LAL MAAS

A fiery Rajasthani classic, born in the desert kitchens where chillies and spice do the talking, Slow-braised beef short rib, Mathania chillies, whole spices, pickled radish.

All mains are served with butter naan & rice for the table

## THANDAI TRES LECHES

Vanila sponge, saffron milk, thandai spices, dry fruits, rose cream

**Have dietary requirements? We're happy to accommodate, just let us know.**

**GOAT**

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