

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
BY SID CHOPRA

12 WYNDHAM STREET, AUCKLAND CBD, 09 3777414