AT THE POMME D'OR HOTEL

A selection of freshly prepared salads and platters

Mains

Korean Sweet Chilli Fried Rice Vg Gf
Lamb Keema Matar Minced lamb with green peas Gf
Stir-Fried Calamari in Oyster Sauce
Dal Palak Yellow lentil and spinach stew V Gf
Kadai Chicken Spiced chicken with bell peppers Gf
Stir-Fried Vegetables in Manchurian Sauce Vg Gf

Sides

Nepalese Vegetable Momo V
Onion Bhaji Vg Gf
Honey Chilli Potato V Gf
Crispy Fried Salt and Pepper Corn Vg Gf
Vegetable Hakka Noodles V
Garlic and Chilli Minced Pork Skewers
Malai Murgh Tangdi Yoghurt marinated chicken drumsticks Gf
Steamed Rice Vg Gf
Naan Bread Vg
Pitta Bread Vg
Poppadams Vg Gf

Desserts

Pomme d'Or Trifle
Kalakand *Cottage cheese cake* v gf
Matcha Cheesecake v
Mango Rice Pudding vg gf
Coconut Ladoo vg gf
Bebinca v
Pandan Jelly gf
Gajar Ka Halwa *Carrot pudding* v gf

W Wegetarian Wg Wegan Gf Gluten-Tree
Ollenu subject to change

AT THE POMME D'OR HOTEL

A selection of freshly prepared salads and platters

Mains

Jeera Pulao *Cumin scented rice* \mathfrak{V} $\mathfrak{G}\mathfrak{f}$ Vietnamese Crispy Fried Pork
Seafood Kung Pao
Rajma Masala *Kidney bean curry* \mathfrak{V} $\mathfrak{G}\mathfrak{f}$ Saag Chicken *Chicken and spinach curry* $\mathfrak{G}\mathfrak{f}$ Sweet and Sour Vegetables $\mathfrak{V}\mathfrak{g}$ $\mathfrak{G}\mathfrak{f}$

Sides

Korean Chicken Wings
Onion Bhaji Vg Gf
Batata Harra Spicy potatoes Vg Gf
Crispy Fried Salt and Pepper Mushrooms Vg Gf
Japanese Stir-Fried Noodles V
Stir-Fried Beef in Oyster Sauce
Zafrani Murgh Tangdi Saffron scented chicken drumsticks Gf
Steamed Rice Vg Gf
Naan Bread Vg
Pitta Bread Vg
Poppadams Vg Gf

Desserts

Pomme d'Or Trifle
Banana Fritters V
Thandai Custard Tartlets V
Baked Mishti Doi Baked sweetened yoghurt Gf
Almond and Date Barfi Vg Gf
Chocolate Dorayaki Cake V
Kalakand Cottage cheese cake V Gf
Gulab Jamun Fried dumplings in syrup V

W Wegetarian Wg Wegan Gf Gluten-Tree Menu subject to change

AT THE POMME D'OR HOTEL

A selection of freshly prepared salads and platters

Mains

Garlic Vegetable Fried Rice Vg Gf Char Siu Pork *Chinese BBQ pork* Sri Lankan Seafood Curry Gf Dal Makhani *Black lentil stew* V Gf Butter Chicken Gf Tofu in Ginger Soy Sauce Vg

Sides

Chicken 65 Spicy deep-fried chicken
Onion Bhaji Vg Gf
Honey Chilli Potato V Gf
Crispy Fried Salt and Pepper Corn Vg Gf
Vegetable Hakka Noodles V
Lamb Kofta Gf
Duck Gyoza
Steamed Rice Vg Gf
Naan Bread Vg
Pitta Bread Vg
Poppadams Vg Gf

Desserts

Pomme d'Or Trifle
Japanese Cheesecake V
Mango Rice Pudding Vg Gf
Coconut Chocolate Ladoo Vg Gf
Strawberry Shrikhand V
Baklava Vg
Kalakand Cottage cheese cake V Gf
Gajar Ka Halwa Carrot pudding V Gf

W Vegetarian Wg Vegan Gf Gluten-Tree

Ollenu subject to change

AT THE POMME D'OR HOTEL

A selection of freshly prepared salads and platters

Mains

Chicken Biryani Gf
Stir-Fried Sweet and Sour Pork
Chinese Beef Curry
Chana Masala Chickpea curry VGF
Aloo Baigan Potato and aubergine curry
Mixed Vegetables in White Garlic Sauce

Sides

Dry Chilli Chicken
Onion Bhaji Vg Gf
Batata Harra Spicy potatoes Vg Gf
Vegetable Spring Rolls V
Sticky Rice Noodles V
Garlic and Chilli Crispy Seafood
Murgh Tangdi Yoghurt and paprika chicken drumsticks Gf
Steamed Rice Vg Gf
Naan Bread Vg
Pitta Bread Vg
Poppadams Vg Gf

Desserts

Pomme d'Or Trifle
Banana Fritters V
Thandai Custard Tartlets V
Baked Mishti Doi Baked sweetened yoghurt V Gf
Almond and Chocolate Barfi Vg Gf
Caramel Custard V Gf
Kalakand Cottage cheese cake V Gf
Gulab Jamun Fried dumplings in syrup V

W Wegetarian Wg Wegan Gf Gluten-Tree

Menu subject to change