

New Year's Eve

Celebrate a memorable night in Anokaa with the delightful seven course menu showcased by executive chefs Pawan Kumar and Asad Rahman along with entertainment to make you linger

A glass of our finest house champagne is served upon your arrival along with a teasing canopy to tickle your taste buds

A table magician will be entertaining you in between your dinner and desserts

Along with a belly dancer to complete the evening delight



If you prefer to enjoy our tasty cuisine in the luxury of your own home, please contact us for a menu

New Year's Eve Menu £39.50 pp

(minimum of two people)

Teasing course

wild african king prawns
with fennel and coriander or
karrellan lobster soup flamed with brandy

Starter

tandoori breast of quail (pigeon)
with wild rocket and mango salad or
crispy fried asparagus and potato cake with gurka chutney

Rest course

sorbet

First course

pan seared black bream with flaked rice & khadai vegetables
served with green mango and coconut chutney

Second course

seared lamb rack with rajastani corn and coriander sauce
served with lemon rice or
kashmiri lamb with almonds and red spiced sauce
served with pulao rice

Accompaniments

garlic spiced spinach or
new jersey potato with punjabi gobi
wild mushroom and truffle oil nan bread or
date and ginger nan bread

Desserts

assorted Indian mettai (dessert) platter

Final course

mint tea or coffee