

**Let your life lightly dance on the edges of
time like dew on the tip of a leaf.**

Rabindranath Tagore



Vivek Singh's BIJOYA FEAST

AT THE CINNAMON CLUB

£500 for 6 persons/ £400 for 4 persons including a glass of Champagne
and one signed copy of any of Vivek's cookbooks

To maximise your dining experience, this menu must be ordered by each diner
at your table

Bijoya is celebrated in India as the last day of the Navratri festival, but in Bengal it's celebrated for the entire 3-week period between Dussehra and Diwali. The entire period is marked with celebrating by visiting friends and family, throwing lavish dinners and parties, exchanging gifts and sweets.

Every day in this period and every mealtime is an opportunity to celebrate one's blessings with the Family, and we have created this Feast with it in mind.

Bijoya is the celebration of victory of good over evil, a battle we must and will win over Coronavirus .

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people.

(v) Vegetarian (g) Contains gluten (n) contains nuts

Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

FEAST MENU

Glass of Champagne Brut Rose, Francoise Monay, NV

KEBAB PLATTER

Char-grilled Portobello mushroom with pickling spices (v)

Tandoori Spencer Gulf wild king prawns with carom seed

Sandalwood and camphor flavored free-range chicken breast, cucumber raita

MAINS

Tandoori halibut steak on the bone with Mangalore curry sauce

Old Delhi style butter chicken

Raan - Alexander's slow braised lamb leg, nutmeg and peppercorn sauce

Broccoli & coconut porial with mustard seeds

SIDES

Nawabi style root vegetable biryani

Sheermal bread (g)

24 hour cooked black lentils

Burhani raita

DESSERT

Cardamom & mango kulfi with mango & mint salad

ABC- Apple, blackberry and carom seed crumble