

THE
Vagabond Club
SINGAPORE

TRIBUTE PORTFOLIO

• **PASS AROUND STARTERS** •

AMRITSARI FISH FRY | CORIANDER CHUTNEY
AFGHANI CHICKEN BOTI | MIDDLE EASTERN GARLIC DIP
POTATO AND PEAS SAMOSA | MINT CHUTNEY
TANDOORI BROCCOLI FLORETS | CAROM SEEDS AND GREEK
YOGHURT DIP
CRISPY MUSHROOMS | BBQ SAUCE

• **CHEFS' SIGNATURES TASTING LIVE STATIONS** •

RAWALPINDI LOBIA CHAAT

Black-eyed beans mixed with Chefs Signature seasonings; home-pounded spices topped with tomatoes, onion & yoghurt

KULHAD DUM BIRYANI

NALLI NIHARI BIRYANI

Tender shank of lamb layered with rice & caramelized onion and enriched further with kaleji & nihari gravy served in Mini Sealed Earthen pot.

AWADHI KATHAL BIRYANI

Sturdy, Savory jackfruit & delicately flavored rice, potted sealed and cooked the traditional way adorned with barberries and sultanas, Mirch ka salan served in Mini Sealed Earthen pot.

• **DESSERT** •

ZAFFRANI KHEER

A light dessert of milk and ground basmati rice flavoured with cardamom topped with pistachio & almond silvers.

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BEVERAGE MENU

09.00pm to 12.00am

• **COCKTAILS** •

SPICED WHISKEY SOUR

Bourbon, Cinnamon, Cloves, Star Anise, Elderflower

TIME FOR LOVE

Vodka, Elderflower Liqueur, Homemade Sweetener

• **RED WINE** •

CORNER STONE MERLOT

• **WHITE WINE** •

CORNER STONE CHARDONNAY

• **BEER** •

ASAHI SUPER DRY

PERONI

• **SOFT BEVERAGES** •

PEPSI

PEPSI BLACK

7-UP

GINGER ALE

TONIC WATER