



**FESTIVE SEASON 2023
PROGRAM**

FESTIVE SPECIALS IN RIVAYAT RESTAURANT

On Sunday, 24th of December

Timing - 7pm to 10pm Dinner

Entertainment: Live acoustic Duo

Price: 1200 MAD

Mentored by Michelin-starred chef Rohit Ghai, a true connoisseur and lover of the heritage of Indian cuisine, Rivayat promises a magical experience, taking you on a journey to the very limits of Indian flavors.

Festive ~ Expedition

Amuse Bouche
Chestnut & truffle shorba

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**Golgappe ~ Tamarind**  
Wheat bubbles, mix sprouts, minted water

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Lobster ~ Apple
Tellicherry pepper, curry leaf, yoghurt

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**Salmon ~ Mooli**  
Tandoori tikka, raita, pickle

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Turkey ~ Garlic
Charred boneless, pickle, lentil salad

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**Lamb ~ Couscous**  
Rump, roganjosh, samosa, mint

or

**Sea Bass ~ Ceylon**  
Pan-seared, curry leaf, coconut, lemongrass

(Served with Black Dal, Steamed Rice & Breads)

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Chocolate ~ Lava
Meringue, chilli, vanilla, soil

or

Malpua ~ Rabri
Pancake, berries, saffron

Vegetarian Festive ~ Expedition

Amuse Bouche
Chestnut & truffle shorba

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**Golgappe ~ Tamarind**  
Wheat bubbles, mix sprouts, minted water

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Aloo Tikki ~ Honey Yoghurt
Crispy potato cake, tamarind, mint chutney

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**Cauliflower ~ Textures**  
Samosa, pickle, chutney

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Paneer ~ Pepper
Cottage cheese, raw papaya, chutney

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**Aubergine ~ Peanut**  
Sesame, coconut, ground spices

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**Courgette ~ Spinach**  
Dumplings, capsicum, cashew nut

(Served with Black Dal, Steamed Rice & Breads)

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Chocolate ~ Lava
Meringue, chilli, doughnut

or

Malpua ~ Rabri
Pancake, berries, saffron