

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

Rabindranath Tagore

CHEF P D KHAN'S IFTAR FEAST

AT THE CINNAMON CLUB

£65 per person

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

Peeruddin Khan is from the lineage of Chefs in Lucknow whose ancestors cooked in the courts of the Nawabs for generations. Several recipes have been in the family for generations.

The whole month of Ramadan involves fasting and at the end of the day sitting down with the family and feasting. However, feasting is not restricted to those fasting alone but it extends beyond religious boundaries to friends and wider society making this a social and cultural celebration. Iftar feast is a great way for people from different communities to come together and take part in the celebrations, regardless of their religion. We are delighted to bring you this menu, a showcase from the Master Chef PD Khan

(vg) Vegan (v) Vegetarian (g) Contains gluten (n) Contains nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

IFTAR FEAST MENU

APPETISERS

Fruit chaat, charred dates filled with spiced marzipan, shot of mango lassi (v)(n)

KEBAB PLATTER for the table

Mustard paneer tikka with beetroot raita (v)

Bhatti da Murgh - Char-grilled chicken thigh with allspice and royal cumin, coriander chutney

Awadhi lamb galouti, smoked paprika raita (g)(n)

MAINS (choose one)

Mirchi Baingan ka Salan - Bullet chilli and aubergine in sesame tamarind sauce (vg)(n)

Kokum crusted halibut on the bone, shallot and tamarind sauce

Punjabi style butter chicken masala (n)

Hyderabadi lamb haleem, gilafi seekh kebab, saffron brioche (g)

SIDES for the table

Biryani rice (v)

Fenugreek laccha paratha (v)(g)

Black lentils (v)

DESSERT

Sevian kheer, shahi tukra and gulab jamun (g)(n)

Vegetarian alternatives available on request