

**Mint Room Bath**

*Presents*

**New Delhi 2020**

*A Dinner Event Bringing the Famed Cooking of India's New Delhi into Today's  
Gastronomic Era with Quality British Ingredients, As Prepared by One of the  
UK's Finest Indian Chefs*

**SAURAV NATH**

*(Formerly at London's Benares & Michelin Starred Gymkhana)*

*Devised & Hosted by*

**HUMAYUN HUSSAIN**

*(One of the UK's Leading Exponents of Indian Food & Restaurants)*

**@**

**Mint Room Bath**

*Longmead Gospel Hall, Lower Bristol Rd, Bath BA2 3EB*

**Bookings: 01225 446656**

**Monday 30<sup>th</sup> March**

*7 – 9.30pm*

**£45 per person**

*(Advance Booking Only )*

**For Bookings Please Call**

**01225 446656**

**Email: [bath@mintroom.co.uk](mailto:bath@mintroom.co.uk)**

*(Please specify any dietary requirements you may have when booking)*

**Saurav Nath**

Chef Saurav Nath started his career with India's famed Taj hotel group and having become well-versed with European cooking at the Hyatt Regency in New Delhi, he graced the UK's Indian dining scene receiving high praise at Masterchef Atul Kochhar's Michelin-starred Benares, before being appointed by Kochhar as the Head Chef at his Colony restaurant in London's fashionable Marylebone. Nath then joined the Michelin Starred Gymkhana, arguably London's finest Indian restaurant. He has also headed up the kitchens of the acclaimed Indian street food restaurant Inito in London's Spitalfields, Inito. Nath has also worked on pop-up restaurants with such iconic, culinary giants as Pierre Koffman and Eric Chavot.

## **Humayun Hussain**

A longtime former food and hospitality journalist turned consultant, Humayun has a high-profile and a very well-respected standing in the food and restaurant sector. He has contributed extensively in the national media and been an Inspector for the AA Restaurant Guide. He has also made various TV appearances - twice with super-chef Gordon Ramsay – and been a panel judge for various awards shows and events. A member of the prestigious Guild of Food Writers, Humayun continues to offer a 360 food and restaurant consultancy.

### **MENU**

#### **Amuse Bouche**

##### **Dilli 6 ki Aloo Tikki Chaat**

*(Layered sweet & savoury yogurt foam, crispy potatoes patties, curried chickpea, lemony spiced salt, mint gel, tamarind pulp & savoury biscuits)*

#### **Starter**

##### **Chatpata Murgh Boti**

*(Tandoori grilled chicken breast coated with red chillies, royal cumin seed, coriander gel, apricot chutney, carrot pickle & parsnip crisp)*

##### **Vegetarian Option**

*(Tandoori grilled cottage cheese coated with red chillies, royal cumin seed, coriander gel, apricot chutney, carrot pickle & parsnip crisp)*

#### **Fish Course**

##### **Sookhe Masala ki Machchi**

*(Aromatic, pan roasted sea bream, tandoori potato salad, watercress & apple chutney, radish & fennel pickle)*

##### **Vegetarian Option**

*(Aromatic, pan roasted long red pepper, tandoori potato salad, watercress & apple chutney, radish & fennel pickle)*

#### **Main Course**

##### **Chaamp Tajdaar**

*(Tandoori roasted baby rack of lamb, with lamb keema, burnt spring onion, purple broccoli, turnip pickle & spicy lamb jus)*

##### **Vegetarian Option**

*(Tandoori roasted baby cauliflower, with broccoli keema, burnt spring onion, purple broccoli, turnip pickle & tomato fondue)*

#### **Sides**

**Kathal** *(Whole jackfruits sautéed in a tangy tomato sauce)*

**Dal Makhni** *(12-hour, slow-cooked black lentils)*

**Naan Bread & Pulao Rice**

#### **Dessert**

##### **Daulat ki Chaat**

*(Layers of sweet milk foam, rose water, pistachio & spring season fruits)*