



DASTAAN داستان

THE DIWALI FEAST SUPPER CLUB

A Royal Celebration of Light, Flavor, and Tradition:

Join us for an unforgettable Diwali dining experience as we gather to celebrate the Festival of Lights. This multi-course feast celebrates India's rich culinary tapestry—opening with vibrant street-side bites, building to a grand center-table feast featuring **slow-roasted Goat Raan**, and ending on a sweet, auspicious note.

Please Note: This is a set-menu experience designed for a singular culinary narrative. We cannot cater to specific dietary requirements or allergies; we invite those with an open palate to join us for this unique exploration.

The Experience:

- Date: Thursday, November 5th, 2026
- Starting Time: 7:00 PM (Please arrive by 6:45 PM to be seated)
- Duration: Approximately 2 hours
- Price: £44 per person



Diwali Supper Club

Welcome Drink

Kesari Spiced Bellini : *Saffron and cardamom-infused mango elixir topped with chilled Prosecco*

Amuse-Bouche

Khaman Dhokla : *Light, golden steamed chickpea sponge tempered with mustard seeds, curry leaves, and fresh coconut.*

King's Starter

Raj Kachori : *Crisp, golden pastry sphere packed with spiced lentils, sprouted moong, sweet yogurt, and vibrant mint-tamarind chutneys.*

The Diwali Grand Feast (Served Family-Style)

Goat Raan: *Whole leg of goat, marinated in warm spices and slow-roasted until pull-apart tender.*

Kali Dal: *Rich, smoky black lentils simmered overnight over slow embers with butter and cream.*

Aloo Masala: *Spiced baby potatoes tossed with roasted cumin, turmeric, and fresh cilantro.*

Vegetable Pulao: *Fragrant basmati rice gently spiced and steamed with seasonal garden vegetables.*

Accompaniments: *Flaky, layered Latcha Paratha, refreshing Mango & Ginger Raita, House-made Achar, and crisp Tomato Salad.*

Mithai

Motichoor Laddoo: *Melt-in-your-mouth golden pearls of fried chickpea flour bound with ghee, saffron, and crushed pistachio.*

