

POP-UP DINNER

**JUSTINDIA**  
*TAKES OVER*  
**JNcQUOI CLUB**  
BY CHEF JUSTIN PAUL

March 27<sup>th</sup>

JNcQUOI Club

**AMUSE BOUCHE**

**GOAN OCTOPUS CARPACCIO**

Pimentos, chalotas, coentros, cominhos e vinagre de coco  
Sweet pepper, shallots, cilantro, cumin and toddy vinegar

**ENTRADAS STARTERS**

**KANDARI MURGH TIKKA**

Frango do campo, beterraba baby, romã e citrinos  
Organic chicken, baby beets, pomegranate and citrus

**TAMATARI JHINGA**

Camarão-tigre, óleo de mostarda, tomate desidratado e malagueta kashmiri  
Tiger prawn, mustard oil, dehydrated tomato and kashmiri chilli

**PRATOS PRINCIPAIS MAIN COURSES**

**MANGO FISH CURRY**

Bacalhau, manga verde, óleo de coco, malagueta e chalotas  
Codfish, green mango, coconut oil, chilli and shallots

**BEEF KATTAPPANA**

Lombo de novilho, carne de vaca seca, pimenta preta, feno-grego e chalota  
Beef tenderloin, sun-dried beef, black pepper, fenugreek and shallot

**GOAN PRAWN CURRY**

Camarão-tigre, kokum, coco, malagueta seca, coentros e cominhos  
Tiger prawn, kokum, coconut, dry chilli, coriander and cumin

**SOBREMESA DESSERT**

**LYCHEE AND ROSE KULFI**

Leite meiji, cristal de rosa, "roseelastic" e pérola de rosa  
Meiji milk, rose blossom crystal, rose elastic and rose pearl