

**AN EVENING OF ELEVATED INDIAN CUISINE AT ADDA
WITH JACK DANIEL'S WHISKIES**

Date : 30 March 2021, Tuesday
Time : From 7pm
Venue : ADDA | 7500E Beach Rd, #01-201 Diners Building, Singapore 199595
Price : \$114.40++ (Citi Credit Cardholders) | \$143.00++ (Other Payment Modes)
Dress Code : Smart Casual

Amuse Bouche

Golgappa Shot
Pineapple Mango Tamarind Spiced Tangy Poppers

*Jack Daniel's Tennessee Rye Mint Julep
Jack Daniel's Fire Tennessee Fire Boulevardier*



Entree / Starter

Bollywood Burger

Beetroot Burger layered with Pickled Raddish, Onions, Chilli, Tomato, Chicken Crunch

Desi Tacos

Lentil Gujarati Tepla arranged with Kadai Pulled Lamb, Techa Greek Yogurt

Laksa Salmon

Local Fav inspired Laksa Reduction Syncratished
with Tandoori Chargrilled Grainy Mustard Salmon

Lamb Chop Wazvan

Slow Cooked Lamb Chop in Kashmiri Wazvan Style

Jack Daniel's Single Barrel Rye (Neat/On the Rocks)



Mains

Butter Chicken Pot Pie

Chef's Signature Uniquely Created Butter Chicken sealed with a Crisp Masala Pie

Kurkuri Okra Fry

Crispy Okra in Onion Tomato Tempered Sauce

Dal Maa Dumpukht

24 hours processed & Slow Cooked Black Lentil with Fenugreek Leaves, Blend of Dry Masala
with a touch of White Butter & Cream

Ghee Saffron Rice

Fragrance Basmati Rice Flavoured with Desi Ghee & Saffron Rice
with Tempering Whole Spice

Naans

Flavoured Flatten Bread made in Tandoor

Jack Daniel's Single Barrel Strength (Neat/On the Rocks)

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Dessert

Gulab Jamun Cheese Cake

Jack Daniel's Tennessee Honey Cold Brew Old Fashioned

**Menu and pairing details accurate as at 23 February 2021 & subject to changes.*