



Bombay Prawn Masala

Main Course, Serves 8

Prawns:

- 1 3/4 kg./4 lbs. king prawns or extra-large shrimp, shelled and deveined
- 60 ml./1/4 cup galgal (sour lemon juice)
- 10 g./2 tsp. Kashmiri red chili powder
- 10 g./2 tsp. ground turmeric
- 5 g./1 tsp. ground cumin, toasted

Masala:

- 60 ml./1/4 cup sunflower oil
- 5 g./1 tsp. fennel seeds
- 2 onions, sliced
- 6 cloves garlic, sliced
- 2 tomatoes, peeled, seeded and cut into small wedges
- 2 red bell peppers, seeded, deveined and julienned
- 10 g./2 tsp. ground coriander
- 5 g./1 tsp. ground black cardamom
- 5 g./1 tsp. crushed black peppercorns
- 235 ml./1 cup coconut milk
- 1/4 bunch cilantro, leaves only, chopped
- 1 scallion, sliced on the bias

For the Prawns:

- Toss all ingredients well. Set aside.

For the Masala:

- Heat the oil in a large pot over medium heat. Add the fennel seeds and sauté until they start to crackle. Add the onion and sauté until slightly browned. Add the garlic; sauté until both the onion and garlic are golden brown. Add the tomatoes, peppers, coriander, cardamom and peppercorns; cook until tomatoes and bell peppers are just tender.
- Add the prawns; cook until the prawns just turn pink. Add the coconut milk and cilantro; simmer to heat through (gently, to avoid curdling). Serve with scallion sprinkled on top.

Paneer Bombay Dhaba Tikka

Appetiser, Serves 8

- 500 g./16 oz. Indian curd (yogurt)
- 60 ml./1/4 cup mustard oil
- 30 g./2 tbsp. ginger-garlic paste
- 30 g./2 tbsp. Kashmiri red chili paste
- 1 1/2 g./1 tsp. ground coriander
- 1 1/2 g./1 tsp. ground cumin
- 1 1/2 g./1 tsp. kasuri methi (dried fenugreek leaves)
- 3 g./2 tsp. garam masala
- 500 g./1 lb. paneer cheese, cut into 2 1/2-cm./1-in. squares
- 1 red bell pepper, cut into 2 1/2-cm./1-in. squares
- 1 yellow bell pepper, cut into 2 1/2-cm./1-in. squares
- 1 green bell pepper, cut into 2 1/2-cm./1-in. squares
- 30 ml./2 tbsp. ghee (clarified butter)
- 1 1/2 g./1 tsp. amchur (dry mango powder)

- Line a colander or large strainer with cheesecloth and place it in a bowl. Pour in the curd and let sit 30 minutes to remove excess water.
- Transfer the drained curd to a plate and use your palms to break up any lumps. Transfer it to a large bowl and stir in the mustard oil, ginger-garlic paste, chili paste, coriander, cumin, kasuri methi and garam masala. Add the paneer and bell peppers, and stir to coat. Marinate 30 minutes.
- Preheat a gas or charcoal grill. Thread the paneer and peppers on skewers and grill, basting with ghee as needed. When browned and cooked through, transfer to a platter and sprinkle with the amchur.

Mango Caipovicha

Beverage, Serves 1

- 5 ml./1 tsp. lime juice
- 10 pieces diced mango, plus more mango for garnish
- 45 ml./1 1/2 oz. vodka
- Crushed ice, as needed

- Place the lime juice and diced mango in a glass. Using a pestle or a fork, mash the mango up slightly. Add the vodka and stir well. Add ice and garnish with more mango.




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InterContinental The Grand
 Mumbai
 Sahar Airport Road
 Mumbai, 400059 India
 p. 91.22.66992222
 f. 91.22.66998888