



YAATRA

Restaurant & Bar



FESTIVE EVENTS GUIDE

2024





WELCOME TO YAATRA PRIVATE DINING & EVENTS

We very much look forward to welcoming you to Yaatra Restaurant & Bar this festive season.

We have a wide range of menus and spaces to host your party... Let us do all the arranging.

We are in a beautiful building created in 1906 as the Westminster Fire Station and led by Executive Chef Amit Bagyal, previously of Michelin-starred Benares and Kanishka Mayfair.

Lunch menus start from £29.50 and dinner menus start from £45. If you fancy a more relaxed gathering with canapés and cocktails, we have some wonderful menus and lots of room to host this for you.

We can tailor menus to suit you, if there is something you want – please just let us know.

CAPACITIES

- The Watch Room** seats 8
- The State Room** seats 12–20 / standing 50
- The YAATRA Ruby Restaurant** seats 60 / standing 100
- YAATRA Restaurant Exclusive Hire** seats 170 / standing 300+



SET LUNCH MENU

2 Courses 29.50 · 3 Courses 34.50

Add a Festive Champagne Cocktail for £10 per person

Poppadom Basket (v)(d) 8

Assorted roasted & fried poppadoms served with a sweet & spicy mango chutney, mint yoghurt

STARTERS

Malai Soya Chaap (v)(d)(g)

Street style soya marinated with cardamom yoghurt & cream served with watercress & onion salad

Delhi Aloo Tikki Chana Chaat (v)(d)(g)

Pindi masala chana, aloo tikki, honey yoghurt, papdi, mint sauce & tamarind sauce

Awadhi Murg Tikka (d)

Smoked yoghurt, cardamom marinated chicken breast served with kachumber salad, barberry chutney

Lamb Boti Kebab (d)

Tandoori spices marinated lamb, served with garlic yoghurt chutney, watercress & onion salad

Togarashi Roasted Scallops (d)(g) Supplement £5

Togarashi spiced coconut butter sauce, lemon citrus podi

Tandoori Kebab Platter – Awadhi Chicken, Kashmiri Lamp Chop, Kasundi Prawn (d) Supplement £8

Served with mint chutney & kachumber salad

SEASONAL PICKS

Jersey Aloo Masala (vg) 7

Smoked Black Lentils & Kidney Beans (v)(d) 8

Yaatra Special Chana Dal Tadka (v) 7

Pomegranate, Cucumber & Mint Yoghurt (v)(d) 3

Punjabi Onion Salad (vg) 4

Saffron Rice (v)(d) / Steamed Rice (vg) 4 each

Garlic Naan / Plain Naan / Roti (vg)(g) 5 each

Assorted Indian Bread Basket (v)(d)(g) 12

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MAINS

Tawa Masala Seabass

Pan seared masala seabass fillet & shrimps served with coconut kiri hodi sauce

Organic Black Carrot & Kohlrabi (vg)

Black carrot & kohlrabi kofta cooked with vegetable korma & toasted lotus seed

Delhi Style Butter Chicken (d)(n)

Chicken thigh tikka cooked with rich makhani sauce

Beef Short Rib Xacuti Supplement £6

8-hour spiced braised beef short rib served with jersey potato and chef's own Xacuti Masala

Vegetarian Kebab Platter –Tandoori Paneer & Pineapple, Malai Soya Chaap, Hara Bhara Kebab (v)(d)(g) Supplement £6

Served with kachumber salad, mint yoghurt chutney

DESSERTS

Burnt Chocolate Marquise Tartlet (v)(d)(g)(n) Supplement £5

Rich chocolate marquise, burnt white chocolate ganache, pine nut brittle with mandarin sorbet

Divine Coconut Jaggery Cheesecake (v)(d)(g)

No bake coconut & jaggery cheesecake, warm bebinca, caramel goat milk ice-cream

Gulab Jamun Rabri Parfait (v)(d)(g)(n)

Traditional gulab jamun served with saffron rabri parfait & pistachio

Trio of Sorbet (vg)

Lemon verbena & mint | honey & tutti frutti | kumquat & popcorn



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KEBAB & CURRY FEAST

£55 per person

A 3-Course Menu including plated Starter and Dessert,
Main Course is served Family Style, to share

STARTER

Maharaja Kebab Platter (d)(g)

Tandoori prawn, lamb sheek, chicken tikka

or

Vegetarian Maharani Kebab Platter (v)(d)(g)

Tandoori paneer, vegetable sheek, soya tikka

MAINS (to share)

Chicken Butter Makhani (d)(n)

Chicken cooked in creamy tomato sauce

Paneer Butter Makhani (v)(d)(n)

Diced paneer cooked in creamy tomato sauce

Cumin Roast Potato (vg)

Cumin & turmeric tempered baby potato

Smoked Yaatra Dal (v)(d)

Rich & smokey black lentils

Vegetable Tawa Pulao (v)(d)

Mixed vegetables cooked along with spices & basmati rice

All served with Assorted Bread Basket (v)(d)(g)



DESSERT

Gulab Jamun Brulee (v)(d)(g)(n)

Minimum 8 people. Vegetarian Curry Feast available!

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FRONTIER MENU

£45 per person · Choose one Starter, Main & Dessert

All food will be individually plated

STARTER

Samosa Chana Chaat (v)(d)(g)

Spiced potato filled pastry, chickpeas served with mint & yoghurt chutney

Tawa Masala Seabass (d)

Mild spiced marinated seabass served with kachumber salad & mint chutney

Free Range Tandoori Chicken (d)

Tandoori spiced marinated chicken breast served with kachumber salad & mint chutney

MAINS

Roast Turkey Masala (d)

Tandoori cooked turkey breast served with honey roasted carrots, potato & peas, masala gravy

Roast Lamb Rump (d)

Mild spiced marinated grilled lamb rump served with honey roasted carrots, masala green peas & potato mash, masala gravy

Fishermen Seafood Curry

Oak tossed prawn, king fish and mussels cooked with shallots & coconut curry sauce

Organic Carrot & Kohlrabi Kofta (vg)

Roasted carrot & kohlrabi kofta served with onion & tomato gravy

All served with Cumin Potato, Yellow Dal, Steamed Rice (vg)

DESSERT

Christmas Pudding (d)(a)

Clotted cream ice cream, brandy sauce

Gulab Jamun Brulee (d)(n)



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RAJDHANI MENU

£65 per person · Choose one Starter, Main & Dessert

All food will be individually plated

STARTER

Organic Beetroot & Coconut Cutlet (v)(d)(g)

Roasted beetroot & coconut cutlet served with apple relish, berry chutney

Togarashi Grilled Scallop (d)(n)

Hand dived scallop, togarashi spiced coconut butter & citrus podi

Barra Lamb Chop (d)

Chilli & smoked yoghurt marinated lamb chop, served with kachumber salad & mint chutney

MAINS

Kerala Wild Turbot & Prawns

Pan seared masala turbot fillet, grilled prawns & coconut curry, curry leaf podi

Tandoori Paneer & Pepper (v)(d)(n)

Apricot stuffed paneer served with honey roasted carrots, roasted pepper & tomato gravy

Chettinad Spiced Roast Turkey (d)

Southern Indian spices marinated turkey breast served with honey roasted carrots, green peas potato masala, spicy Chettinad spiced gravy

Scottish Red Venison (d)(a)

Garam masala marinated venison loin served with honey roasted carrots, green peas potato masala & red wine jus

All served with Smoked Dal, Saffron Rice & Assorted Bread

DESSERT

Christmas Pudding (d)(a)

Clotted cream ice cream, brandy sauce

Chocolate & Orange Mousse Tartlet (v)(d)(g)

Spiced chocolate and orange mousse, clotted cream ice cream



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YAATRA TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on this journey through Yaatra.

£80 per person • Lunch until 1.30pm and dinner until 8.30pm
£90 per person to include a Firestation Champagne Cocktail

Wines selected by our wine buyer Nick Smith

Additional £60 per person for premium pairing wines
and £90 per person for deluxe pairing wines



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WELCOME SNACKS

Vegetable Tartlet (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy

Deluxe • Brut Mosaïque, Champagne Jacquart, Reims, France

1ST COURSE

Charred Kasundi Mustard Prawn, Mint Sauce (d)

Premium • Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, Provence, France

Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

2ND COURSE

Togarashi Scallop, Coconut Butter Sauce, Citrus Podi (d)(g)

Premium • Traditionale Riesling, Pikes, South Region, Australia

Deluxe • Châteauneuf-du-Pape Blanc, Domaine de la Janasse, Rhône, France

3RD COURSE

Aloo Tikki & Chickpea Chaat, Tamarind & Mint Chutney (v)(d)(g)

4TH COURSE

Cardamom Smoked Chicken Tikka, Kachumber Salad, Barberry Chutney (d)

Premium • Beaujolais Villages, Louis Tête, Beaujolais, France

Deluxe • Haut-Medoc, Château de Villegeorge, Bordeaux, France

5TH COURSE

Goat Osso Boccu, Turmeric & Ginger Sauce

Served with Smoked Lentils, Saffron Rice, Garlic Naan (v)(d)(g)

or

Beef Short Rib Xacuti Supplement 8

8-hour spiced braised beef short rib served with jersey potato & chef's own Xacuti Masala

Premium • Malbec Marchiori & Barraud, Mendoza, Argentina

Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

6TH COURSE (PRE-DESSERT)

Lemon Verbena & Mint Sorbet (vg)

FINAL COURSE (DESSERT)

Burnt Chocolate Marquise Tartlet (v)(d)(g)(n)

Rich chocolate marquise, burnt white chocolate ganache,
pine nut brittle with mandarin sorbet

Premium • Late Harvest Riesling, Urlar, Bordeaux, Wairarapa, New Zealand

Deluxe • Tokaji Late Harvest Cuvée, Sauska, Hungary

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VEGETARIAN TASTING MENU

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£90 per person to include a Firestation Champagne Cocktail

Wines selected by our wine buyer Nick Smith

Additional £60 per person for premium pairing wines
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WELCOME SNACKS

Vegetable Tartlet (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy

Deluxe • Brut Mosaique, Champagne Jacquart, Reims, France

1ST COURSE

Charred Malai Soya Chaap, Mint Sauce (v)(d)(g)

Premium • Grüner Veltliner Vom Haus, Pfaffl, Niederösterreich, Austria

Deluxe • Châteauneuf-du-Pape Blanc, Domaine de la Janasse, Rhône, France

2ND COURSE

Spinach & Lentil Kebab, Watercress & Onion Saladi (v)

Premium • Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, Provence, France

Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

3RD COURSE

Aloo Tikki & Chickpea Chaat, Tamarind & Mint Chutney (v)(d)(g)

4TH COURSE

Grilled Pineapple Paneer Tikka, Kachumber Salad, Barberry Chutney (v)(d)

Premium • Traditionale Riesling, Pikes, South Region, Australia

Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

5TH COURSE

Black Carrot & Kohlrabi Kofta, Root Vegetable Korma, Toasted Lotus Seed

Served with Smoked Lentils, Saffron Rice, Garlic Naan (v)(d)(g)

Premium • Crios Malbec, Susana Balbo, Mendoza, Argentina

Deluxe • Haut-Medoc, Château de Villegeorge, Bordeaux, France

6TH COURSE (PRE-DESSERT)

Lemon Verbena & Mint Sorbet (vg)

FINAL COURSE (DESSERT)

Burnt Chocolate Marquise Tartlet (v)(d)(g)(n)

Rich chocolate marquise, burnt white chocolate ganache,
pine nut brittle with mandarin sorbet

Premium • Late Harvest Riesling, Utlar, Bordeaux, Wairarapa, New Zealand

Deluxe • Tokaji Late Harvest Cuvée, Sauska, Hungary

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TRADITIONAL CHRISTMAS DAY MENU

£125 per person · Choose one Starter, Main & Dessert

All food will be individually plated

Children under 12 have the option to dine from our Children's menu, 3 courses for £65 with a Mocktail upon arrival

MULLED WINE BELLINI UPON ARRIVAL

PRE-STARTER

Roasted Chestnut & Truffle Soup (v)

STARTER

Charcoal Smoked Spiced Duck Liver Pâté (g)

Chilli focaccia & cherry pickles

Charcoal Smoked Spiced Chickpea Pâté (v)(g)

Chilli focaccia & cherry pickles

Rarebit Mushroom with Pickle Dressing (v)(d)

Cheese filled portobello mushroom with pickled dressed salad

Indian Herbs Salmon Gravlax

Green salad & cream cheese

Tandoori Prawn Cocktail

Crunchy orange salad

MAINS

Vegetarian Wellington (v)(d)(g)(n)

Grilled Whole Seabream (d)(n)

Tandoori Spiced Roast Turkey (d)(n)

Masala Roast Lamb Rump (d)(n)

All mains are served with honey roasted carrots, buttered beans, ghee roasted potatoes, brussel sprouts & sage chestnuts

DESSERT

Christmas Pudding (d)(a)

Clotted cream ice cream, brandy sauce

Chocolate & Orange Mousse (v)(d)(g)(n)

Spiced chocolate and orange Mousse, chai ice cream

Cheese Platter (v)(d)(g) Supplement £5 per person

Colston Bassett Stilton, Keen's Cheddar, smoked cheese

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NEW YEAR'S EVE MENU

5pm–7pm £75 per person · 7.30pm onwards £125

Choose one Starter, Main & Dessert

All food will be individually plated

Live DJ from 10.30pm–2.30am

GLASS OF BRUT MOSAÏQUE, CHAMPAGNE JACQUART ON ARRIVAL

CANAPES

Winter Vegetable Tartlet, Tamarind & Mint Chutney (v)(d)(g)

Masala Paneer Puff, Tomato Garlic Aioli (v)(d)



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STARTER

Delhi Aloo Tikki Chana Chaat (v)(d)(g)

Pindi masala chana, aloo tikki, honey yoghurt, papdi, mint sauce & tamarind sauce

Togarashi Scallop (d)(g)

Togarashi spiced coconut butter sauce, lemon citrus podi

Kasundi Mustard Prawn (d)

Fermented yellow mustard marinated fresh prawn grilled on charcoal, served mint chutney, kachumber salad

Pineapple, Paneer & Vegetable Skewer (v)(d)

Indian five spiced skewered marinated paneer, pineapple & vegetables, served mint chutney, watercress & onion salad

Awadhi Murg Tikka (d)

Smoked yoghurt, cardamom marinated chicken breast served with kachumber salad, barberry chutney

Herdwick Kashmiri Lamb Chop (d)

Lamb marinated with kashmiri chilli, ginger, garlic & yoghurt, served with mint chutney & kachumber salad

MAINS

Tawa Fry Turbot & Shrimps

Spiced tawa turbot & shrimps' pandan leaf infused coconut kiri hodi, garnish with curry leaf sambal spice

Organic Purple Carrot & Kohlrabi Kofta (vg)

Fried vegetable kofta, root vegetables crisp served with mild coconut korma & lotus seed

Paneer Lotus Pasanda (v)(d)(n)

Paneer cooked with rich cashew & tomato gravy, garnish with silver wraaq, lotus seed, fenugreek cream

Beef Short Rib Xacuti

8-hour spiced braised beef short rib served with jersey potato and chef's own Xacuti Masala

Nihari Lamb Shank (d)

Herdwick lamb shank slow cooked with saffron, caramelized onion & yoghurt sauce

Delhi Style Butter Chicken Makhani (d)(n)

Tandoori chicken tikka cooked with rich & creamy tomato gravy, fenugreek cream

All served with Smoked Black Lentils, Garlic Naan & Saffron Rice (v)(d)(g)

DESSERT

Divine Coconut Jaggery Cheesecake (v)(d)

No bake coconut & jaggery cheesecake, warm bebinca, caramel goat milk ice-cream

Chocolate Dulce Bliss (v)(d)(n)

Rich ruby chocolate mousse, almond choco strip, white chocolate & basil sorbet

Trio of Sorbet

Lemon verbena & mint · honey & tutti frutti · kumquat & popcorn

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CANAPÉS

£3.50 each • Minimum order of 6 canapés per selection



SAVOURY

Potato Bonda South Indian spiced tempered potato ball with berry chutney (v)(g)

Cocktail Samosa Spiced potato filled in Indian pastry with tamarind chutney (v)(g)

Dahi Puri Wheat bubble with honey yoghurt and tamarind (v)(g)(d)

Chili Paneer Skewers Chili sauce tossed fried panner (v)(d)

Amritsari Fish Finger Gram flour coated fried fish served with mint chutney

Crispy Chicken Momo or Vegetable Momo Mild spiced dumpling with tomato chutney (g)

Tandoori Chicken Tikka Smoked yoghurt & chilli marinated chicken tikka with berry chutney (d)

Butter Chicken Mousse Cone Creamy chicken mousse served in cone with mint chutney (d)(g)

Lamb Seekh Kebab Ground lamb skewer served with mint chutney (d)(g)

Koliwada Prawn Fried spiced prawns served with lemon mayo

SWEET

Pistachio & Mawa Burfi (v)(d)

Chocolate and Chilli Brownie (d)(g)

Mini Gulab Jamun (v)(d)(g)

BOWL FOOD

£8 each • Minimum order of 6 bowls per selection

Butter Chicken Khichadi Chicken cooked with creamy tomato sauce & rice (d)(n)

Paneer Makhani Khichadi Paneer cooked with creamy tomato sauce & rice (v)(d)(n)

Sea Bass Coconut Curry Tawa seabass cooked with mild coconut-based sauce served with rice

Vegetarian Biryani Mixed vegetables cooked with aromatic basmati rice & raita (v)(d)

Lamb Biryani Diced lamb cooked with aromatic basmati rice & raita (d)

CANAPÉS PACKAGE

6 Canapés & 1 Bowl Food per person

£25 per person

Minimum 8 people.

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COCKTAILS

The Fire Station Martini 14.5

Vodka, passionfruit puree, vanilla syrup, lemon juice, Prosecco

Maharaja's Teapot – serving: Roast Banana Old Fashioned 16.5

Charred banana infused bourbon, anise & cinnamon syrup, whisky bitters, orange bitters

Churchill's Escape 13.5

Tequila, mango, mint and black pepper shrub, lime, ginger ale

1906 Rum Punch 14.5

Tandoor pineapple infused spiced rum, toasted coconut ceylon arrack, lime, pineapple juice, bitters

The Floral 13.5

Elderflower, lychee, orange blossom, Prosecco

NON-ALCOHOLIC

The Mini Floral 6.5

Elderflower, lychee, orange blossom, non-alcoholic Prosecco

Yaatra Elixir 6.5

Lime, orgeat, coriander, ginger, apple, ginger ale



BELLINIS 10 each

**Mixed Berries, Peach, Mango & Passionfruit,
Cranberry & Orange**

Full Bar and Spirit List available.

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WINES & MAGNUMS

SPARKLING WINE

	Bottle 750ml
Via Vai Prosecco, Vento, Italy	£44
Brut Mosaïque, Champagne Jacquart, Reims, France	£85
Bollinger Special Cuvée	£140

WHITE WINE

	Bottle 750ml
Anciens Temps Blanc, Vin de France, France	£38
Fiano IGT Terre Siciliane, Molino a Vento, Sicily, Italy	£43
Sauvignon Blanc, Frost Pocket, New Zealand	£55
Grüner Veltliner Vom Haus, Pfaffl, Austria	£60
Chablis, Domaine de Vauroux, Burgundy, France	£85

RED WINE

	Bottle 750ml
Anciens Temps Rouge, Vin de France, France	£38
Estate Merlot, De Martino, Maipo, Chile	£45
Barbera Amonte, Volpi, Piemonte, Italy	£49
Rioja Crianza Journey Collection, Ramon Bilbao, Rioja, Spain	£50
Côtes-du-Rhône Les Becs Fins Tardieu-Laurent, Rhône, France	£68

ROSÉ WINE

	Bottle 750ml
Anciens Temps Rosé, Vin de France, France	£38
Cotes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, Provence, France	£53

WHITE MAGNUMS

	Bottle 1500ml
Sauvignon Blanc Tunella, Friuli, Italy	£135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany	£175
Macon IGE Domaines Leflaive, France	£260

RED MAGNUMS

	Bottle 1500ml
Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina	£135
Côtes-du-Rhône Cuvée Speciale Tardieu-Laurent, Rhône, France	£180
Château Barrail du Blanc Grand Cru St-Emilion, France	£210

Wine list subject to change.

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PRIVATE DINING ROOMS



THE WATCH ROOM

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line... 'Save the Abbey whatever the cost!'

THE YAATRA RUBY RESTAURANT

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors.

This room is perfect for large parties, corporate events and anyone you want to impress!



THE STATE ROOM

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.

OR ENJOY ALL OF YAATRA – EXCLUSIVE HIRE

seats up to 170 / standing 300+

We have a 50% deposit policy, with a 10 working days cancellation policy.



VENUE FEATURES

- ◆ Late license available until 3am
- ◆ WIFI available
- ◆ Personalised menus and place cards
- ◆ Personalised cocktails
- ◆ Music options available
- ◆ Recommended florists
- ◆ Cloakroom facilities
- ◆ Entertainment contacts provided
- ◆ Bar hire only available



We can tailor everything to suit you, if there is something you want – simply let us know.





OPENING HOURS

Monday to Saturday

12pm–3pm and 5pm–11pm

CHRISTMAS SPECIAL HOURS:

- Christmas Eve:** Open for private hire only
12pm–4pm
- Christmas Day:** Open for private hire only
12pm–3pm and 5pm–11pm
- Boxing Day:** Open for private hire only
- New Year's Eve:** Open for private hire only
- New Year's Day:** Open for private hire only



YATRA

Restaurant & Bar

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