

V E G T A S T I N G M E N U

6 courses 65
Wine pairing 45



Masala grilled avocado, olives,
caramelized onions, iceberg lettuce
2016 Riesling, Dr Thanisch, Mosel, Germany

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Golden beet cakes with mustard and poppadum crust;
cranberry chutney
2016 Pouilly Fume Les Aveillons Domaine de la Loge, Loire Valley, France

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Tandoori Broccoli marinated, honey,
nigella seeds, wheat crisps
2017 Larrosa`Rosado, Izadi, Rioja, Spain

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Chutney Paneer tikka,
pickling spice, Ajwain roti
2017 Zweigelt Esterházy Estoras, Burgenland, Austria

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Sorbet

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Spicy Aubergine steak roasted
with English mustard, glazed avocado
Served with; Baby potato, Dal Maharani, Rice or Naan
2016 Akluj Red, J'NOON' Mahārāshtra, India

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Kulfi Platter

2015 Late Harvest Gewürztraminer, Montes, V. Central, Curicó, Chile



T A S T I N G M E N U

6 courses 70
Wine pairing 45



Masala grilled avocado, olives,
caramelized onions, iceberg lettuce
2016 Riesling, Dr Thanisch, Mosel, Germany

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Char-grilled Scottish scallop, star anise coated,
spiced mango thuvayal
2016 J'NOON, Akluj, Maharashtra, India

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Sea bream grilled with browned garlic,
sundried tomato, smoked aubergine
2017 M/S Akluj, Maharashtra, India

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Guinea fowl tikka, Chettinad spices,
smoked tomato sauce, ajwain roti
2016 Valpolicella Corte Giara, Allegrini, Veneto, Italy

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Sorbet

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Somerset lamb chops,
Kashmiri-chillies, Nagercoil clove
Served with; Baby potato, Dal Maharani, Rice (or) Naan
2017 Nerello Mascalese 'IL Passo' Vigneti Zabù, Sicily, Italy

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Kulfi Platter

2015 Expression Maury, Mas de Lavail, Roussillon, France