

PURPLE

poppadom

CHEF TASTER MENU

(Seven Course)

- AMUSE BOUCHE -

- SECOND COURSE -

Sea-bass wrapped in banana leaf with a Keralan style masala of shallots, garlic and curry leaves, cooked in its own juices. Served with prawn risotto

Prosecco Spumante, (Italy) - 100ml

- THIRD COURSE -

Home-made samosa, curried chick peas and chutneys |
Ground lamb blended with spices and bread crumbed |
Cardamom infused tikka supreme

Riesling Dr Loosen (Germany) - 75ml

- FOURTH COURSE -

Slow cooked beef with chunks of tapioca and spices, salad leaves,
crispy beef, shallots and chilli relish and Naan

Marques de Caceres Crianza Rioja (Spain) -100ml

- FIFTH COURSE -

Murg Makhni, Pilav rice, Naan

Tabali Viognier Reserve Limari valley (Chile) -75ml

- SORBET -

Blueberry sorbet

- DESSERT -

Chef's selection of desserts

Tabali, Late Harvest Muscat, Limari Valley, Chile - 50ml

***45.00 per person, Served for a minimum of two
Add 20.00 for matching wines***