

# PURPLE

*poppadom*

## **CHEF TASTER MENU**

***(Seven Course)***

**Amuse Bouche**

**- SECOND COURSE -**

Salmon, red rice and green lentil risotto, pickled vegetable,  
shallot and chilli dressing

***Prosecco Spumante, (Italy) - 100ml***

**- THIRD COURSE -**

Goat cheese and beetroot salad |  
Kashmiri chillies marinated chicken tikka supreme |  
Ground lamb blended with spices and bread crumbed

***Muscat Sec Enseduna (France) - 75ml***

**- FOURTH COURSE -**

Pork ribs marinated in homemade spice, slow cooked and grilled, served with  
rocket leaves, pickled cucumber, carrot and daikon

***Faraway Farm Shiraz (South Africa) - 100ml***

**- FIFTH COURSE -**

Saag Murgh, Naan

***Tabali Viognier Reserve Limari valley (Chile) - 75ml***

**- SORBET -**

Cherry sorbet

**- DESSERT -**

Chef's selection of desserts

***Tabali, Late Harvest Muscat, Limari valley, Chile - 50ml***

***49.95 per person, Served for a minimum of two***

***Add 20.00 for matching wines***