

PURPLE

poppadom

CHEFS TASTER MENU

(Seven Course)

- FIRST COURSE -

Amuse Bouche

- SECOND COURSE -

Sea-Bream, green marination, cooked in the tandoor,
heritage tomato, Malabar shrimps and petite naan

Aikya by Soul Tree, NV (India) - 100ml

- THIRD COURSE -

Bombay chaat
Cardamom infused chicken tikka
Lamb pattice

Front Row Chenin/Roussane (South Africa) - 75ml

- FOURTH COURSE -

Crispy chicken with chilli garlic, coconut, kale, seeds and served with a petite naan

Riesling Dr Loosen (Germany) - 100ml

- FIFTH COURSE -

Nadan beef curry, red rice and green lentil risotto

Marques de Caceres Excellens Cuvee Especial Crianza (Spain) - 75ml

- SIXTH COURSE -

Coconut water and Malibu sorbet

- SEVENTH COURSE -

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