

PURPLE

poppadom

CHRISTMAS SEAFOOD TASTER MENU

(Six Course)

- FIRST COURSE -

Pan fried scallops, coconut, heritage tomato, shallot and chilli relish, petite naan

Prosecco Spumante, (Italy) - 100ml

- SECOND COURSE -

Crispy soft shell crab dusted with curry leaves and garlic |

A spiced cake of crab encased in crispy breadcrumb |

Warm salad of crab claw meat and sweetcorn, with turmeric and coconut

Tamarind Garden Chardonnay /Gewürztraminer (Chile) - 75ml

- THIRD COURSE -

Spice crusted squid, lightly fried, served with salad leaves and bell pepper mayonnaise

Riesling Dr Loosen (Germany) -75ml

- FOURTH COURSE -

Sea-bream, green marination, tandoor cooked, heritage tomato,

Malabar shrimps, petite naan

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

- FIFTH COURSE -

Tiger prawns Alleppey, steamed rice, thoran

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

- SORBET -

Coconut water and Malibu 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