

# PURPLE

*poppadom*

## **CHEF'S SIX COURSE TASTER MENU**

### **- AMUSE-BOUCHE -**

### **- SECOND COURSE -**

Seabass wrapped in banana leaf coated with a Kerala masala of shallots, garlic and curry leaves, cooked in its own juices, served with tapioca mash

### **- THIRD COURSE -**

*A trio of:*

Home-made samosa, curried chickpeas, yoghurt, tamarind chutney, green chutney.  
A mint and coriander marinated chicken supreme  
Ground lamb blended with spices and bread crumbed

### **- FOURTH COURSE -**

Dhaba murgh (chicken), steamed rice, thoran, chilli coriander naan

### **- SORBET -**

Coconut and Malibu sorbet

### **- DESSERT -**

Chef's selection of desserts

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