



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts.

## Indian Fusion

CIS\$ 55 pp Wine Included

### First

#### **Amuse Bouche** Chef Choice

#### **Sommelier Choice : Rickety Bridge Blanc De Blanc**

Lively, Fine Mousse. Bright & Zesty Citrus Aromas Tinged With Brioche Nuances. Refreshing Flavours Of Green Apple & Limestone On The Palate. These Delightful Flavours Combine Seamlessly With Classic Richness & Finely Balanced Acidity.

### Second

#### **Jumbo Scallops**

Mushroom Dusted Scallops | Kashmiri Chili Aioli

#### **Tandoori Prawns**

Cumin Scented Sweet Potato Puree | Garlic Chips

#### **Bombay Masala Puri**

Carom Tart | Green Pea Curry | Red Onion | Tomatoes | Chick Pea Noodles | Cilantro | Sweet Lassi Dressing

#### **Sommelier Choice : William Fevre Chablis**

Fleshy & Elegant Bouquet Revealing Citrus, White Fruits & Flowers Aromas.

### **MAINS** All Main Course Will Be Served With **Clay Oven Bread | Lentil or Basmati Rice**

#### **Lamb Rogan Josh**

Braised with Ginger | Browned Onions | Organic Tomatoes | Kashmiri Chilies

#### **Wahoo**

Curry Leaves Rogan | Kerala Fish Curry Sauce

#### **Chicken**

Free Range Butter Chicken | Fried Shallots | Roasted Almonds

#### **Sommelier Choice : Rickety Bridge Shiraz**

The Wine Offers Opulent Dark Forest Fruit With Aromatic Notes Of Spice, White Pepper & Dark Chocolate.

### Dessert

#### **Indian Fantasy**

Lavender Black Jamun | Ghee Cake | Saffron & Cashew Nut Ice Cream

#### **Mille Feuille**

Pistachio & Cardamom | Lemon & Apricot Mousse | Italian Meringue | Rose Kulfi

#### **Sommelier Choice : Taylor's Port, 2005**

The nose is built on a blackcurrant, cherry and blackberry aromas interlaced with notes of apricot and plum.

**Vegetarian Option Will Be Available**

Menu Subject to Change Biweekly