



8th December 2016 Lunch

Canapés

Mixed pappadoms with homemade chutney
Cream cheese kabab
Salmon tataki with ginger soy and sesame
Chaat on a spoon
Lobster, mango kachumber

Course 1. Crustacean

South Indian spiced crab claw meat in a crisp cup,
coconut chutney, shrimp balchao and rice idli

Course 2. Red Mullet

grilled with garlic, lime and chilli; cashew nut
upma, Goan coconut clam curry

Palate Cleanser

Strawberry and basil sorbet with tamarind chutney

Course 3. Turkey

Ballotine of turkey breast stuffed with spicy
chicken mince, goji berries and pistachio, served
with garlic chilli beans, Laphroaig makhani and
Amritsari kulcha

Course 4. Lamb

Roasted Welsh rack of lamb with a herb crust,
methi potato, buttered turnip and nihari sauce

Course 5. Quail

Biryani with quail egg, aubergine salan,
pomegranate raita

Dessert

Mango mousse and caramelized coconut crisp
mille feuille served with a guava cake and custard
apple milkshake shot

Wines to Match

Rivarosé Brut Prestige,
France Sparkling Rosé

Pago Centro, Luis Felipe
Edwards, Sauvignon Blanc,
Chile, 2015

Minaia, Gavi di Gavi,
Italy 2015

Il Rospo, Montesecondo,
Cabernet, Sauvignon,
Italy 2013

Chateau Paradis, Provence
France, 2015