



Gourmand Menu - 22nd September 2022

Mixed papadums with homemade chutney

Canapés

Salmon chilli ceviche crispy cup

Crab bitterballen

Masala kaleji on toasted brioche

Pulled pork & green mango summer roll

Course 1. Crustacean

tandoori king prawn; tiger prawn balchao and khichedi

Course 2. Spice Crusted Tuna

grilled with a black sesame crust; green pea upma, Goan coconut mussel curry

Palate Cleanser

Strawberry and basil sorbet with tamarind chutney

Course 3. Duck

grilled breast with a spicy orange marinade; anise jus; roast leg spring roll; salad with balsamic dressing

Course 4. Lamb

Welsh fore-shank nihari, cumin cauliflower, fenugreek new potatoes and garlic naan

Course 5. Guinea Fowl

biryani with quail egg, aubergine salan, pomegranate raita

Dessert

Faluda – Malai kulfi, rose ganita, basil seed jelly, rabardi and nuts

Wines to Match

Rivarosé Brut Prestige,
France Sparkling Rosé

Machherndl, Gruner
Veltliner, Austria

Joseph Drouhin, Pinot Noir,
Burgundy, France

Cannonball Cabernet
Sauvignon, USA

Dr. Burklin-Wolf,
Riesling Trocken