

WINE DINNER MENU

CANAPES

Chicken 65 (448kcal)

Crispy fried chicken, curry leaf, green chillies (mu)

Aloo Tikki Chaat (424kcal)

Tamarind & coriander chutney, sweet yoghurt (v) (mu)

Pani Poori (139kcal)

Wheat bubbles, tamarind sauce, mint water (v) (g, mu)

STARTERS

Salmon Tikka (286kcal)

Herb marinated, yellow mustard chutney (d, f, mu)

Vegetable Seekah Kebab (306kcal)

Seasonal vegetables and soy cooked together on a skewer tomato & jaggery chutney (ve)
(so, mu)

MAINS

Kashmiri Lamb Kofta (1533kcal)

Hand-pounded lamb meat dumplings simmered in saffron, aromatic spices & yoghurt gravy
(d, e, mu)

Alleppey Fish Curry (696kcal)

Flavourful sword fish curry with mango, tamarind, coconut sauce (f, mu)

Spinach & Mushroom Kofta (470kcal)

Onion & tomato masala tempered with garlic (ve)

Served with garlic naan, dal makhani, tandoori aloo, steam rice

DESSERTS

Bebinca (455kcal)

A multi-layered cake that originates from the Indo-Portuguese cuisine of Goa. Made from egg, coconut milk & nutmeg. Mango bomb (d, g, e)

Tea and Coffee