

JUGALBANDI MENU - A Duet From Chef & Sommelier

JUMBO PRAWNS IN A POMEGRANATE MARINADE & BHATTI CHICKEN CUBES
MARINATED IN A HOMEMADE EXOTIC BLEND OF SPICES FROM THE TANDOOR

Accompanied With Mixed Salad & Chef's Special Chutney

A glass of GUNDERLOCH FRITZ RIESLING, 2011

A Riesling Of Rich Golden Yellow With A Nose Of Peaches In Syrup, Lime And Honeysuckle



GUCCHI MUSHROOMS CHICKEN ALMOND SOUP

Laced with truffle oil



PAN SEARED SOFT LAMB KEBABS - A LUCKNAVI DELICACY CRISPY FRIED
FISH TOPPED WITH TANGY CRAYFISH & PRAWN BHARTA

A glass of GIESEN ESTATE, SAUVIGNON BLANC 2010

Lovely Peach & Apple Flavours With Zingy Passion Fruit & Lime Lingering On The Finish



CHEF'S SPECIAL SORBET



BRAISED LAMB SHANK IN A ROBUST PEPPER JUS

Or

SPRING CHICKEN MORSELS IN DUMPUKHT STYLE SAUCE WITH
ASPARAGUS AND EDAMAME STIR FRY
DUMPUKHT BLACK LENTIL DELICACY

Accompanied with Saffron Pulao & choice of hot naan breads

A glass of CHATEAU CADILLAC LESGOURGES 2010

Red Ruby Colour, An Intense Nose Of Red Berries & Vanilla With Roasted Notes



MALAI KULFI

With fresh fruits

A Flute Of Baileys Irish Cream



TEA / COFFEE



S\$ 159 ++ per person

All prices are subject to service charge & government taxes as applicable