

JUGALBANDI MENU - A Duet From Chef & Sommelier

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

Accompanied With Mixed Salad & Chef's Special Chutney

A glass of GUNDERLOCH FRITZ RIESLING, 2015

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



GUCCHI MUSHROOMS CHICKEN ALMOND SOUP

Laced with truffle oil



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

A glass of GIESEN ESTATE, SAUVIGNON BLANC 2016

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 & EDAMAME STIR FRY

DUMPUKHT BLACK LENTIL DELICACY

Accompanied with Saffron Pulao & choice of hot naan breads

A glass of CHATEAU LOUMELAT LESGOURGES 2012

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



BAILEYS & MACADAMIA KULFI

With fresh fruits

A Flute Of Baileys Irish Cream



TEA / COFFEE



S\$ 178 ++ per person