

## ***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**