



WINE PAIRING MENU

\$98++ per person

APPETIZER

Kumbh Ki Galouti \$

Minced Mushroom | Saffron | Spiced Cajun | Onion | Galout Masala

Nuestro Verdejo Do Rueda 2021 – Spain (150ml)

Vibrant citrus and white floral notes, crisp acidity, and layered complexity.

MAIN COURSE

Kukkad Butter Masala \$

Chicken | Tomato Gravy

Chateau Puybarbe, Cotes de Bourg 'Gaia' 2019 – France (150ml)

Intense and modern with dark fruits, fresh palate, and a pure, long finish.

SanSara-E-Lazeez Maas \$

Lamb | North Indian Curry

Monte do Zambujeiro Tinto 2019 – Portugal (150ml)

Pleasantly structured, dark ruby red with a fresh mix of fruits, flowers and oaks.

Dal-E-SanSara

Black Lentil

RICE

Barista Matar Pulao

Basmati Rice | Saffron | Green Pea | Onion

BREAD

Garlic Naan / Paronthia

DESSERT

Kulfi Falooda

Condensed Milk | Vermicelli | Sweet Basil Seed

\$ Chef's Signature

*All prices are in Singapore Dollars and subject to service charge and prevailing GST.
Kindly inform our team if you have any special dietary needs or food allergies.*