

Wine Pairing Set Menu

01 to 30 September 2024 | \$108++

Amuse-Bouche

§ Kumbh Ki Galouti

Minced Mushroom | Saffron | Cajun Spice | Onion | Galouti Masala

Appetiser



Marqués de Cáceres Rosé

Gosht Lagan Ka Seekh

Minced Lamb | Cheese | Butter | Mathania Chilli | Ginger | Garlic | Saffron
Garam Masala Powder

§ Makhan Soya Chaap

Soya | Cheese | Butter

Main Course



Marqués de Cáceres Crianza Red

§ Sansara-E-Lazeez Maas

Lamb | Awadhi Spice | Mathania Chilli

§ Kukkad Makhan Masala

Chicken Tikka | Tomato Gravy | Butter | Cream

Sailana Jheenga

Tiger Prawn | Turmeric | Fenugreek | Coconut Yoghurt | Onion | Tomato

Ghee Palak Laashuni

Clarified Butter | Garlic | Organic Spinach

§ Dal-E-Sansara

Black Lentil | Clarified Butter | Butter | Cream | Fenugreek Leaves

Shahi Gosht Biryani

Lamb | Basmati Rice | Saffron | Aromatic Spices

Bread

Garlic Naan | § Churi Paratha

Dessert



Marqués de Cáceres Verdejo Rueda

Kulfi Falooda

Condensed Milk | Vermicelli | Sweet Basil Seed

§ Chef's Signature

Kindly inform our team if you have any special dietary needs or food allergies.