

# WINE PAIRING MENU

*\$98++ per person*

## APPETIZER

Kumbh Ki Galouti \$  
Minced Mushroom | Saffron | Spiced Cajun |  
Onion | Galout Masala

### Nuesto Verdejo Do Rueda 2021 – Portugal

*The citrus aromas with notes of white flowers and apples and pears strong acidity, which gives it a fresh and lively appearance and great complexity.*

## MAIN COURSE

Kukkad Butter Masala \$  
Chicken | Tomato Gravy

### Chateau Puybarbe, Cotes de Bourg 'Gaid' 2019 - France

*Ripe, modern and intense nose offering violet, blackberry, cassis, new oak and spicy notes. The palate combines concentration and freshness with polished tannin, layers of floral dark fruit, well integrated wood and a long pure finish*

SanSara-E-Lazeez Maas \$  
Lamb | North Indian Curry

### Monte do Zambujeiro Tinto 2018 - Portugal

*Dark ruby red. Intense and fresh in the bouquet, a mix of fruit and flowers with a hint of toasted oak. Juicy and refreshing, soft and pleasant in structure with a little backbone of tannins*

Dal E-SanSara  
Black Lentil

## RICE

Barista Matar Pulao  
Basmati Rice | Saffron | Green Pea | Onion

## BREAD

Garlic / Butter / 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.*