



**Summer Farewell – Taste of India  
Special 5 Course Set Menu**

Our talented chefs are eager to take you on a journey through their cultural roots, bringing childhood memories to life with authentic flavours and ingredients from their regions. With the option to add a glass each of the paired wines to match (additional cost).

**First Course**

Tandoori snapper | moilee sauce | kachumber | torched mandarin | rice puffs (CD)

Wine Pairing: 2024 Te Mata Sauvignon Blanc

**Second Course**

Coconut beef sheekh | flaky paratha | pickle onion | curry leaves (CG)

Wine Pairing: 2024 Babich Family Estate Chardonnay

**Third Course**

Southern railway duck curry | orange | pickled beetroot | braised onion served with coconut rice (CD)

Wine Pairing: 2023 Church Road Syrah or 2024 Loner Pinot Noir

**Fourth Course**

Watermelon Sharbat Granita (VE)

**Fifth Course**

Gajjar ka halwa cheesecake | rice noodles | malai | saffron | pistachio snow (CD, CN)

Wine Pairing: The Ned Late Harvest Riesling

V - Vegetarian | CN - Contain Nuts | VE - Vegan | CD – Contains Dairy | CG – Contains Gluten |  
CC – Contains Crustacean Our menu and kitchen contain multiple allergens and foods, which may cause intolerance.