



Diwali Tasting Menu

November 12th, 2023



AMUSE BOUCHE

MODERNIST PAPDI CHAAT

green apple, mango, tamarind gel

FIRST

BHAJI MINISTRONE SOUP

masala straw, mixed vegetables, scallion

SECOND

Choose One

TANDOORI FISH FARCHA

mint aioli, compressed cucumber, pickled onion

BETROOT MURABBA

beetroot Croquette, house salad, kasundi mayo

THIRD

Choose One

MAKAI PANEER LASAGNA

amul cheese, spinach, sunflower

MALWANI LAMB CHOP

fresh coconut, roasted spices, parsnip

ROULADE BUTTER CHICKEN

butter powder, micro greens, makhani sauce

DESSERT

Choose One

BESAN BURFI

crème anglaise, berries

PHIRNI CASHEW CAKE

black rice wafers, thandai ice cream

Diwali Wine Pairings

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Choose One For Each Course

FIRST

*Reventos Blanc de Blanc Brut
Le Contesse Sparkling Rose*

SECOND

*Ecco Domani Pinot Grigio
King Estate Pinot Noir*

THIRD

*Susan Balbo Signature Malbec
Evening Land Seven Springs Chardonnay*

FOURTH

*Taylor Fladgate Tawny Port 10yr
Sandeman Tawny Port 10yr
Weingut Julius Treis Riesling*

