



Diwali Menu

\$158++ per person

Sommelier Recommended Wine Pairing at \$48++

AMUSE-BOUCHE

PAIR IT WITH SAINT CLAIR RIESLING, MARLBOROUGH, NEW ZEALAND

Corn Crisp (v)

Avocado, Lychee, Pomegranate, Red Onion, Tangerine, Lime

APPETIZERS

PAIR IT WITH SAINT CLAIR PINOT NOIR, MARLBOROUGH, NEW ZEALAND

Free-Range Goose "Gilawat" Kebab

Foie Gras, Lichen, Aromatics, Saffron Roti, Prune-Tangerine Jam

- or -

Charred Octopus

Chilli-Garlic-Soy, Scallion, Purple Aubergine Chips

- or -

Monkey Head Mushroom Shammi (v)

Truffle, Black Cardamom, Nutmeg, Mint-Mango-Scallion Slaw, Cumin-Sweet Pea

MAINS

PAIR IT WITH POGGIO SCALETTE CHIANTI, TUSCANY, ITALY

Grilled Sand Lobster

Curry Leaf-Coconut Bisque, Lemon Mustard Rice

- or -

Roasted Lamb Rack

Nutmeg, Charred Potatoes and Asparagus, Saffron-Pan Glaze

- or -

Fired Romanesco (v)

Philly Cheese, Fenugreek, Mint-Pickled Ginger, Fennel, Smoked Tomato-Butternut Sauce, Nigella-Sesame Naan

DESSERTS

PAIR IT WITH ASTORIA PROSECCO, VENETO, ITALY

Masala Chai Dulce de Leche Cheesecake

Shahi Tukda — Rose & Cardamom Brioche Toast

Hazelnut-Carrot Halwa

Spiced Berry Compote, Gold Leaf

(V) VEGETARIAN

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal.
Prices are subject to 10% service charge and prevailing government taxes.