

04 JULY 2025

An Evening of
INDIAN PLATES & POURS

Sip, savour, and discover India in a way you've never experienced before.

Maharaja bubbly to start with
GROVER ZAMPA SOIREE BRUT *served with Canapes*

FIRST COURSE

Served with : White Rhino IPA

MURGHI NO FARCHO NAY EEDA PAPAETA NI SALAD

Chicken fillet marinated in green masala, dipped in egg and fried, served with a potato & egg salad.

SECOND COURSE

Served with : Charosa Selection Chenin Blanc

GOAN STYLE GRILLED FILLET OF BASS ON SOFT RISOTTO

Grilled garlic, chilli and lime marinated fillet of bass, served on a bed of soft risotto with peppers and cumin.

THIRD COURSE

Served with : Rhythm Pineapple Wine

RHYTHM STRAWBERRY WINE SORBET
APPLE AND TOASTED WALNUT SALAD

FOURTH COURSE

Served with : Grover Zampa La Reserve

JARDALOO MA GOS NO PALAV MASALA NI DAAR

Diced lamb with organic Hunza apricots, cooked with basmati rice & served with pureed mixed lentils flavoured with raw cane sugar and tamarind.

FIFTH COURSE

Served with : Rampur Barrel Blush Whisky & Smoke Lab Saffron Vodka

BAKED KERALAN COCONUT MILK PUDDING

A real classic from South India, this is a baked custard unlike any other. It uses coconut milk instead of dairy milk and is flavoured with Keralan palm sugar, nutmeg and cardamom.