



7TH INDIAN WINE DAY
THURSDAY, NOVEMBER 16, 8:00 PM ONWARDS

INDIAN CANAPESE STATIONS

JAITUNI MALAI MURGH TIKKA ON SAMUNDARI NAMAK COOKIES
ACHARI MASALA LAMB LEG MOUSSE ON KARARA TOAST
PULLED MANGO, PICKLED PUMPKIN AND MINT THEPLA WRAP
WHOLE WHEAT PUFFED CRACKERS FILLED WITH CUMIN POTATO AND TAMARIND PEARLS

SULA BRUT

PRE STARTERS

SMOKED MUSHROOM, SWEET PATATO STRING, SALTED CHEESE AND
ONION RELISH, PHULKA TACO

SULA BRUT

STARTERS

GOAN SPICED TANDOORI PRAWN, BAKARKHANI, LEMON CHEESE STRAW,
MUSTARD CRESS
OR
PANCH PHORON SPICED GRILLED YOGHURT PATTY, BAKARKHANI,
TANGY GUAVA SALSA, MINT CRISP

KRSMA SAUVIGNON BLANC

MAINS

PARATKA MURGH TIKKA, ACHARI MALAI, KASUNDI CASSAVA, MINI GILAFI & PHENI
OR
ANJEER, AKHROTI BHARA TAWA PANEER ROLL, CHUTKI MATAR, MUGHALAI CURRY,
MINT GILAFI & PHENI PARATHA

RASA SHIRAZ

DESSERTS

BADAM HALWA PIE WITH GOLDEN VANILLA & RASGULLA ICE CREAM

MEETHA PAAN

SULA BRUT ROSE

Menu curated by: Chef Diwas Gurung

Price : INR 3000*