

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

INDIAN CANAPES

TANDOORI SHRIMPS WITH GREEN APPLE TARTARE ON CORIANDER JALOUSIE CURRIED CHICKEN MARMALADE WITH SMOKE BRIE ON MILLET TOAST PANEER MAKHANI TARTELET WITH FRIED CHERRY TOMATOES AND BASIL CRISP GREEN CHILLI TECCHA WITH LENTIL MASHED ON THALIPETH

THE SOURCE RESERVE SAUVIGNON BLANC

TO BEGIN

ROSEMARY FRAGRANT BEETROOT GALAUTI ON CARAWAY PUFF WITH GOOSEBERRY MARMALADE CHARCOAL SALMON WITH FIG COMPOTE

DINDORI RESERVE CHARDONNAY

TO FOLLOW

BUTTER CHICKEN WARKEY PARATHA MUGHLAI ANJEER KOFTA WITH ZAFFRAN RICE SERVED WITH RAGI CRACKERS DAL BALUCHI

RASA SHIRAZ

TO FINISH

KULFI TIRAMISU GULAB JAMUN CHEESECAKE

TROPICALE

Menu curated by: Chef Rishi Kapoor

Price: INR 3000*





