

Tasting Dinner

FIRST COURSE

FLUKE TADKA

MUSTARD SEED AND CURRY LEAF SAUTÉED IN A FIERY GREEN CHILI OIL
SPOONED OVER THIN SLICES OF RAW FLUKE
WITH FRESH BABY COCONUT, POACHED FENNEL AND CELLO RADISH

SECOND COURSE

TANDOORI OCTOPUS

CHARRED CONFIT OCTOPUS, PURPLE PICKLED POTATOES

THIRD COURSE

CHIPOTLE CHICKEN TIKKA

CHIPOTLE MARINATED CHICKEN, CRISPY POTATOES, LIME AIOLI

FOURTH COURSE

SERVED OVER PULAO RICE

LAMB KOLHAPURI - *Handi*

LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND
WHITE POPPY SEEDS

FIFTH COURSE

DESSERT SAMPLE PLATTER

GIANDUJA CHOCOLATE CAKE, JUNOON CHEESE CAKE, GRAND MARNIER ORANGE MOUSSE