

The Song of India

**4 of our popular menus for
your choice**

**Chef's Tasting Menu
Journey Through India
Degustation Menu
Jugalbandi Menu (Wine paired)**

Vegetarian and Non- Vegetarian options

*Menu items are subject to availability
& may be replaced with items of similar value*

CHEF'S TASTING MENU NON-VEGETARIAN

**TEMPERED CHICKEN ALMOND SOUP
WITH HERBED CROUTON STICK**

**BASIL CASHEW CHICKEN TIKKA
GILAFI LAMB SEEKH KEBAB
& FISH TIKKA
WITH CHEF'S SPECIAL CHUTNEY**

**BRAISED LAMB SHANKS IN PEPPER JUS
OR
SPRING CHICKEN TIKKA
IN HONEY MAKHNI SAUCE**

**OR
TENDER FISH MORSELS IN GOAN COCONUT
INFUSED SAUCE
Served with CUMIN TEMPERED POTATOES &
SIMMERED YELLOW LENTIL
&
Accompanied with RAISIN SAFFRON PULAO &
HOT ASSORTED NAAN BREAD BASKET**

**BEETROOT WITH MELON SEEDS HALWA &
ROSE GULKHAND GELATO
WITH FRESH FRUITS**

MASALA TEA

\$79++ per person

All prices are subject to service charge and government taxes as applicable

CHEF'S TASTING MENU VEGETARIAN

**TEMPERED TOMATO BELLPEPPER SOUP
WITH HERBED CROUTON STICK**

**JAIPURI ASPARAGUS TIKKI
PUNJABI SAMOSA
& SPROUTED POOCHKA CHAAT
WITH CHEF'S SPECIAL CHUTNEY**

**TWO TONE COTTAGE CHEESE & SPINACH
DUMPLINGS IN A PIQUANT TOMATO SAUCE
OR
TANDOORI COTTAGE CHEESE IN ONION
CAPSICUM MASALA**

**Served with CUMIN TEMPERED POTATOES,
CRISPY OKRA &
SIMMERED YELLOW LENTIL
&
Accompanied with RAISIN SAFFRON PULAO &
HOT ASSORTED NAAN BREAD BASKET**

**BEETROOT WITH MELON SEEDS HALWA & ROSE
GULKHAND GELATO
WITH FRESH FRUITS**

MASALA TEA

\$75++ per person

All prices are subject to service charge and government taxes as applicable

JOURNEY THROUGH INDIA
(NON-VEGETARIAN)

TEMPERED CHICKEN & ALMOND SOUP
WITH HERBED CROUTON STICK

MUSTARD ENHANCED SMOKED SALMON
& TANDOORI CHICKEN
WITH MINT CHUTNEY

LIME SORBET
LACED WITH TRUFFLE OIL

THE ART PLATTER

COASTAL PRAWN CURRY *from the Malabar Coast*
BHUNA LAMB GHOSHT *from Hyderabad*
DUMPUKHT CHICKEN IN POTLI MASALA *from Lucknow*
GARLIC ENHANCED SPINACH & COTTAGE
CHEESE *from Punjab*
BLACK LENTIL DELICACY *from Uttar Pradesh*

ACCOMPANIED with
SAFFRON BASMATI RICE
HOT TANDOORI NAAN BREAD BASKET
YOGHURT RELISH

ALPHONSO MANGO KULFI
& GULAB JAMUN
WITH FRESH FRUITS

TEA / COFFEE

\$112++ per person

All prices are subject to service charge and government taxes as applicable

JOURNEY THROUGH INDIA
(VEGETARIAN)

TEMPERED TOMATO BELLPEPPER SOUP
WITH HERBED CROUTON STICK

PANEER BELLPEPPER TIKKA
& DELHI CHAAT OF THE DAY
WITH MINT CHUTNEY

LIME SORBET
LACED WITH TRUFFLE OIL

THE ART PLATTER

GARLIC ENHANCED SPINACH & COTTAGE CHEESE *from Punjab*
BABY POTATOES TOSSED IN ROASTED
SPICE SAUCE *from Rajasthan*
MOILEY OF VEGETABLES IN WHOLE MASALA *from Kerala*
CRISPY FRIED OKRA *from Gujarat*
BLACK LENTIL DELICACY *from Uttar Pradesh*

ACCOMPANIED with
SAFFRON BASMATI RICE
HOT TANDOORI NAAN BREAD BASKET
YOGHURT RELISH

ALPHONSO MANGO KULFI
& GULAB JAMUN
WITH FRESH FRUITS

TEA / COFFEE

\$98++ per person

All prices are subject to service charge and government taxes as applicable

DEGUSTATION MENU
(NON-VEGETARIAN)

PAN SEARED SPICED FOIE GRAS
WITH WARM MIXED SALAD AND MANGO
CORIANDER CHUTNEY

GUCCHI MUSHROOMS CHICKEN ALMOND SOUP
LACED WITH TRUFFLE OIL

SOFT AWADHI LAMB KEBABS
TANDOOR ROASTED BROCCOLI AND BELL
PEPPERS
WITH PEAR & CLOVE CHUTNEY

KEY LIME & CUMIN SORBET

LEMON CHILLY LOBSTER
IN KERALA MOILY SAUCE
ASPARAGUS AND EDAMAME STIR FRY
DUMPUKHT BLACK LENTIL DELICACY
WITH SAFFRON WALNUT RICE
ACCOMPANIED WITH:
CHOICE OF HOT TANDOORI BREADS
(SAFFRON SESAME OR TRUFFLE MUSHROOM)

CHOCO CHIKKI TORTE
& ALPHONSO MANGO KULFI
WITH FRESH FRUITS

TEA / COFFEE

S\$133++ per person

Prices are subject to service charge and prevailing Government taxes

DEGUSTATION MENU
VEGETARIAN

CHARGRILLED POTATO
WITH CORN PEARLS & BELL PEPPER
BABY PUFFS STUFFED WITH MANGO & SPROUTS
WITH WARM MIXED SALAD & MANGO CORIANDER CHUTNEY

GUCCHI MUSHROOMS LENTIL ALMOND SOUP
LACED WITH TRUFFLE OIL

PANSEARED CRISPY ASPARAGUS SESAME KEBAB
TANDOOR ROASTED BROCCOLI, ZUCCHINI AND
PEPPERS
WITH PEAR & CLOVE CHUTNEY

KEY LIME & CUMIN SORBET

HAZELNUT STUFFED COTTAGE CHEESE DUMPLING
IN A HONEY MAKHNI SAUCE
ASPARAGUS AND EDAMAME STIR FRY
DUMPUKHT BLACK LENTIL DELICACY
WITH SAFFRON WALNUT RICE
ACCOMPANIED WITH:
CHOICE OF HOT TANDOORI BREADS
(SAFFRON SESAME OR TRUFFLE MUSHROOM)

CHOCO CHIKKI TORTE
& ALPHONSO MANGO KULFI
WITH FRESH FRUITS

TEA / COFFEE

S\$119++ per person

Prices are subject to service charge and prevailing Government taxes

JUGALBANDI MENU (Wine Paired)

A Duet from Chef and the Sommelier

**JUMBO PRAWNS IN A POMEGRANATE MARINADE &
BHATTI CHICKEN CUBES MARINATED IN A HOMEMADE EXOTIC BLEND
OF SPICES FROM THE TANDOOR**

ACCOMPANIED WITH MIXED SALAD AND CHEF'S SPECIAL CHUTNEY

A glass of GUNDERLOCH FRITZ RIESLING, 2015

A Riesling of rich golden yellow with a nose of peaches in syrup, lime & honeysuckle

GUCCHI MUSHROOMS CHICKEN ALMOND SOUP

LACED WITH TRUFFLE OIL

**PAN SEARED SOFT LAMB KEBABS- A LUCKNAVI DELICACY
CRISPY FRIED FISH TOPPED WITH TANGY CRAYFISH & PRAWN BHARTA**

A glass of GIESEN ESTATE, SAUVIGNON BLANC 2016

Lovely peach & apple flavours with zingy passion fruit & lime lingering on the finish.

CHEF'S SPECIAL SORBET

BRAISED LAMB SHANK IN PEPPER JUS

OR

**SPRING CHICKEN MORSELS IN DUMPUKT STYLE SAUCE WITH
ASPARAGUS AND EDAMAME STIR FRY
DUMPUKHT BLACK LENTIL DELICACY**

ACCOMPANIED WITH: SAFFRON PULAO &

CHOICE OF HOT NAAN BREADS

A glass of CHATEAU LOUMELAT LESGOURGES 2012

Red ruby colour, an intense nose of red berries & vanilla with roasted notes

MALAI KULFI

WITH FRESH FRUITS

A glass of Baileys Irish Cream

TEA / COFFEE

S\$168++ per person

Prices are subject to service charge and prevailing Government taxes

Chef Manjunath Mural