

Chef's Table Menu – Non-Vegetarian (Six Courses)

**First Course: *Palak Chaat***

**Wine: Fiorini, “Corte Degli Attimi” Lambrusco  
Sorbara, Lombardy NV**

**Second Course: *Karwari Scallop***

**Wine: Minkov Brothers, “Le Photographe” Riesling  
Thracian Valley, Bulgaria 2011**

**Third Course: *Spicy Reshmi Kebab & Mango Shrimp***

**Wine: Teutonic Wine Company, Pinot Gris  
Maresh Vineyard, Dundee Hills, 2014**

**Fourth Course: *Black Cod***

**Wine: Elizabeth & Francois Jourdan Rosé, Aramon,  
Languedoc France 2016**

**Fifth Course:**

***Lamb Chettinad***

Coconut / stone flower / fennel / curry leaves

***Chicken Makhani***

Broiled chicken / tomatoes / fenugreek

***Dal Makhani***

Lentils / tomato / garlic / green chilies

***Vegetable Patia***

Seasonal vegetables / onion / Tomato

***Bhindi Amchoor***

Sliced okra / raw mango powder

**Wine: Celler Escoda-Sanahuja, “La Llopetera” Pinot Noir  
Conca de Barbera, Spain 2010**

**Sixth – Dessert Course:**

Apple Jalebi / Gulab Jamun / Carrot Halwa

**Wine: Christophe Thorigny, Chenin Blanc,  
Vouvray France 2014**

Chef's Table Non-Vegetarian Menu 75  
Wine Pairing Option 50

Chef's Table Menu – Vegetarian (Six Courses)

**First Course: *Palak Chaat***

**Wine: Fiorini, “Corte Degli Attimi” Lambrusco  
Sorbara, Lombardy NV**

**Second Course: *Tawa Baingan***

**Wine: Minkov Brothers, “Le Photographe” Riesling  
Thracian Valley, Bulgaria 2011**

**Third Course: *Cauliflower Uttapam***

**Wine: Liquid Geography, Mencia  
Bierzo, Spain 2015**

**Fourth Course: *Kabuli Tikki***

**Wine: Jean-Michel Guillon, Chardonnay  
Bourgogne (Gevrey-Chambertin), France, 2008**

**Fifth Course:**

***Makkai Kofta***

Sweet corn/ cashew nut / garam masala

***Paneer Tawa Masala***

Cottage cheese / dry fenugreek / ginger / chili

***Vegetable Patia***

Seasonal vegetables / onion / tomato

***Dal Makhani***

Lentils / tomato / garlic / green chilies

***Bhindi Amchoor***

Sliced okra / raw mango powder

**Wine: Celler Escoda-Sanahuja, “La Llopetera” Pinot Noir  
Conca de Barbera, Spain 2010**

**Sixth – Dessert Course:**

Apple Jalebi / Gulab Jamun / Carrot Halwa

**Wine: Christophe Thorigny, Chenin Blanc,  
Vouvray France 2014**

Chef's Table Vegetarian Menu 60  
Wine Pairing Option 50

Grand Menu (Four Courses)

**First Course:**

***Palak Chaat***

**Wine:** Fiorini, “Corte Degli Attimi” Lambrusco  
Sorbara, Lombardy NV

**Second Course:**

***Karwari Scallop***

**Wine:** Minkov Brothers, “Le Photographe” Riesling  
Thracian Valley, Bulgaria 2011

**Third Course:**

***Lamb Chettinad***

Coconut / stone flower / fennel / curry leaves

***Chicken Makhani***

Broiled chicken / tomatoes / fenugreek

***Dal Makhani***

Lentils / tomato / garlic / green chilies

***Vegetable Patia***

Seasonal vegetables / onion / tomato

***Bhindi Amchoor***

Sliced okra / raw mango powder

**Wine:** Celler Escoda-Sanahuja, “La Llopetera” Pinot Noir  
Conca de Barbera, Spain 2010

**Fourth - Dessert Course:**

Apple Jalebi / Gulab Jamun / Cardamom Ice Cream

**Wine:** Christophe Thorigny, Chenin Blanc,  
Vouvray France 2014

Grand Menu 60  
Wine Pairing Option 40

Grand Menu – Vegetarian (Four Courses)

**First Course:**

***Palak Chaat***

**Wine:** Fiorini, “Corte Degli Attimi” Lambrusco  
Sorbara, Lombardy NV

**Second Course:**

***Tawa Baingan***

**Wine:** Minkov Brothers, “Le Photographe” Riesling  
Thracian Valley, Bulgaria 2011

**Third Course:**

***Makkai Kofta***

Sweet corn/ cashew nut / garam masala

***Paneer Tawa Masala***

Cottage cheese / dry fenugreek / ginger / chili

***Vegetable Patia***

Seasonal vegetables / onion / tomato

***Dal Makhani***

Lentils / tomato / garlic / green chilies

***Bhindi Amchoor***

Sliced okra / raw mango powder

**Wine:** Celler Escoda-Sanahuja, “La Llopetera” Pinot Noir  
Conca de Barbera, Spain 2010

**Fourth – Dessert Course**

Apple Jalebi / Gulab Jamun / Cardamom Ice Cream

**Wine:** Christophe Thorigny, Chenin Blanc,  
Vouvray France 2014

Grand Vegetarian Menu 50  
Wine Pairing Option 40