



Our Chef's Table is the ultimate indulgence for our guests. Our Head Chef has carefully created a superb dining menu of speciality dishes inspired by over 25 years in kitchens across the world. To accompany your meal, we have worked with some of the finest wine connoisseurs in the country to pair a wine or prosecco with each dish to accentuate the flavours. We hope you enjoy.

Appetiser

- **Poppadum with Chutney**

- Paired with Vaporetto Prosecco 11%.

A stylish Italian sparkling wine made by Bisol from the region of Veneto that is based on prosecco grapes.

Nose: *Light and delicate with a hint of fresh pears and lemons*

Palate: *Refreshing, with a sumptuous mouthfeel and a delicate touch of sweetness to balance the crisp acidity*

Starters

- **Pepper Chicken Tikka**
Boneless morsels of chicken marinated in yoghurt and spices and cooked in clay oven
- **Onion Pakora**
Strands of Spanish onions crispy fried in spiced vegetables
- **Vegetable Samosa**
Crispy fried filo pastry stuffed with spiced vegetables

- Paired with Villa dei Fiori Fiano, Puglia Italy. 12.5% -

Fiano is an indigenous grape variety to southern Italy and this is a very fruity and refreshing example. With age, the wine develops a honeyed and nutty character.

Nose: *Fruity aromas of peach and passion fruit*

Palate: *This wine has fresh, peachy fruit flavours with a clean, crisp citrus twist on the finish. An easy drinking time wine.*

Middle Course (Fish)

- **Ajwani Machi**
Crisp fried fish pakoras seasoned with light spices and aromatic carom seeds
- **Jhinga Shimla Mirch**
Grilled King Prawn marinated with pureed smoked red pepper and ground spices

- Paired with Soul Tree, Sauvignon Blanc 2015. 13% -

Vibrant and invigorating with notes of elderflower, pear and green herbs. A tropical Sauvignon that breaks from the mould. Crisp, fresh and dry on the palate.

Nose: *Vibrant and grassy citrus, gooseberry and delicate hints of exotic tropical fruit*

Palate: *Refreshingly crisp with green herbs, a smooth texture and a pleasing finish*



Main Courses

- **Chicken Tikka Masala**
Barbecued chicken tikka cooked in a fenugreek and butter flavoured tomato gravy
- **Beef Madras**
Madras speciality of spring beef, cooked with red chillies, tomatoes and fresh fenugreek leaves
- **Aloo Jeera**
Cumin flavoured spiced potatoes
- **Mushroom Combo**
Assorted mushrooms sautéed with garlic, onions and herbs.
- **Saffron Pilaf rice**
- **Naan Bread**

- Paired with Cabernet Sauvignon, Soul Tree. 14% -

Nasik Valley India. Elegant and attractive with blackcurrant and a slight hint of mint. Supple tannins, black fruits and juicy through the finish.

***Nose:** Elegant & spicy, with plums and raspberries*

***Palate:** Intense and spicy with pleasant fruit flavours and a smooth finish.*

Dessert

- **Gajar Halwa**
A sweet carrot pudding normally associated with North India.

- Paired with The Bulletin Zinfandel Rose USA 10.5% -

In sunny California, The Bulletin produces fantastic smooth, easy-drinking wines that are full of flavour

***Nose:** A typically blackberry / cherry fruit dominated nose, is matched on the palate by ripe fruit.*

***Palate:** Plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing bright acidity on the finish.*