

# 4-COURSE DEGUSTATION MENU

NON-VEGETARIAN

\$128 per person

**\$178 per person**

*(accompanied with wine & cognac)*

Amuse Bouche

*Ruffino Rosatello - Italy*



Roasted Tomato Saar Soup, Herbal Mulethi Foam



Pan-Seared Black Cod, Lime Ajwaain Marinade

Tandoori Lamb Chop

*Saint Clair Vicar's Choice Sauvignon Blanc - New Zealand*



Sorbet



Chargrilled Kasuri Chicken, Egg Foam, Kokam Curry

Saffron Pulao

Crispy Okra, Dal Maa Dumpukht, Fluffy Naan

*Victoria Park Shiraz - Australia*



Lychee Kulfi Frostie

Crispy Kesari Jalebi



Kashmiri Kahwa Tea

*Rémy Martin VSOP - Cognac*



Petit Fours