

MINT LEAF 6 COURSE DEGUSTATION DINNER MENU

Wine arranged by Enotria World Wines

Pan Seared Asparagus

Coconut shavings, lemon juice, roasted aubergine and tomato chutney.

Jacquart, Rose Mosaïque NV France

Smoked Chicken Supreme

Kashmiri chilli marinade, brown lentil chat and white radish salad.

Garnache, El Mago 2013 Spain

Tandoor Grilled Wild Prawn

Lime, sea salt, saffron, onion seed, spiced yoghurt,
fennel pickled cucumber and chilli masala drizzle.

Kalimera Biancolella d' Ischia 2013 Italy

Roast King Fish

Golden quinoa and spice crust, onion and coconut sauce,
curry leaf mustard vinaigrette.

Dry Riesling, Chateau Ste Michelle 2013 USA

Braised and Seared Rack of Lamb

Aromatic biryani rice, smoked paprika raita.

Cabernets/Malbec Unanime, La Moscata 2012 Argentina

Pistachio and Cardamom Kulfi, Saffron Falooda and Almond Tuile

Rose petal coulis.

Tokaji Aszu 5 Puttonyos Patricius 2003 Hungary