

WINES

MENU

Welcome Drink

Cava Mercat Brut, Dry Sparkling White, Spain

40% Macabeo 40% Xarel-lo 20% Parellada. **89 point Robert Parker.** Vinified in the traditional method and aged 18 months, this sparkler is rich with pear, apple, and cream aromas. Brilliant finesse balanced with notes of papaya and pear and subtle notes of hazelnut.

Pouilly Fuisse 2011, Maison Tramier et Fils, Burgudy, France

100% Chardonnay. Pale, fresh, and lively, this crisp white. With white flower aromas, the palate dry, fruity, and has a long finish.

Chateauneuf du Pape 2003 Chateau de La Fond du Loup, France

Grenache, Syrah, Mourvedre, Cinsault. A fine vintage that's still drinking beautifully. Balanced with aromas of vanilla and ripe red fruit, is dry, soft and has a liquorice spice finish.

Moscato d'Asti D.O.C.G., sweet sparkling white, Italy

100% Moscato. Intensely cool fragrance, with notes of orange blossom, sage, and a touch of honey. True to its famous style, this wine is sweet, well balanced, and lively! (alc. 5.5%)

Cava Mercat Brut, Dry Sparkling White, Spain

Appetizer Platter

Pouilly Fuisse 2011, Maison Tramier et Fils, Burgudy,
France

Vegetable Samosa, homemade pastries filled with curried potatoes, green peas and cashew nut.

Chicken Tikka, Tandoor roasted chicken chunks in yoghurt & spices marinade

Fish Tikka, Tandoor roasted mackerel chunks in lemon & turmeric marinade

Mains

Chateauneuf du Pape 2003 Chateau de La Fond du
Loup, France

Tandoori Lamb Chops, with Roganjosh gravy & Saffron Pulao
or

Tandoori Salmon with Ajwaini Lacha Naan and Mint Sauce
or

Butter Chicken Masala, tender chicken nibbles in buttery tomato
gravy with Garlic Naan

Dessert

Moscato d'Asti, sweet sparkling white, Italy

Kesar Pista Kulfi, traditional Indian ice cream flavored with Saffron
& Pistachio nuts.