



TANDOOR & TERROIR

HORS D'OEUVRES

GROUND LAMB KOFTA BITES

MARSALA DEILED EGGS

CURRIED YOLKS ∞ PICKLED ONIONS ∞ MICRO CILANTRO

SMOKED DUCK LEG & CHERRY SAMOSAS

COAL-ROASTED BEET & YOGURT TARTELLETES

MINT LEMONADE MIMOSAS

ENTRÉES

CURRIED LOBSTER

NAAN YOGURT ∞ KASHMIRI CHILI ∞ POMEGRANATE SEEDS ∞ LIME

2023 DOUDEAU LÉGER SANCERRE

GARAM MASALA – CURED DUCK BREAST

SPICED MANGO - CILANTRO CHUTNEY ∞ COCONUT RICE PANCAKES
PICKLED BABY TOMATO ∞ COCONUT-BRAISED CAULIFLOWER

MANGO SAFFRON OLD FASHIONED

PATRA NI MACCHI

BANANA LEAF WRAPPED ∞ SNOWY GROUPER ∞ CURRIED VEGETABLES ∞ CILANTRO CHUTNEY

2022 SANFORD PINOT NOIR, SANTA RITA HILLS

TANDOORI LAMB CHAAP

SAFFRON RICE BIRYANI ∞ CRUNCHY EGGPLANT

2022 DELAS CROZES-HERMITAGE LES LAUNES

DESSERT

BANANA FRITTERS ∞ PISTACHIO ICE CREAM ∞ CARAMELIZED SAFFRON HONEY ∞ SALT-ROASTED PISTACHIOS

RUM COCONUT LASSI