

**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***

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**Smoked Chicken Supreme**

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

***Garnache, El Mago 2013 Spain***

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**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***

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**Roast King Fish**

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

***Dry Riesling, Chateau Ste Michelle 2013 USA***

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**Braised and Seared Rack of Lamb**

Aromatic biryani rice, smoked paprika raita.

***Cabernets/Malbec Unanime, La Moscata 2012 Argentina***

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**Pistachio and Cardamom Kulfi, Saffron Falooda and Almond Tuile**

Rose petal coulis.

***Tokaji Aszu 5 Puttonyos Patricius 2003 Hungary***