

WINE PAIRING LUNCH

ARRIVAL

Rodelia Prosecco NV

Veneto, Italy

Lively, crispy and fresh on the palate with a good acidity and a clean appealing finish.

FIRST COURSE

Choose from:

Samsun Chicken Pide

The city of Samsun is famous for its pide, a thick form of flatbread. Topped with onions, tomatoes, peppers, garlic, and cheese.

Sikandari Falafel (v)

Delicately spiced chickpea and herb fritters with hummus.

Served with:

Almorano Pinot Grigio DOC

Veneto, Italy

Fruity, elegant bouquet with delicate citrus notes; fresh and crisp.

SECOND COURSE

(Served with Basmati Rice OR Butter Naan)

Choose from:

Kashmiri Lamb Rogan Josh

Cubes of slow-cooked lamb, simmered in a sauce of Kashmiri chillies, tomatoes, onions.

Shahi Butter Chicken

The classic Delhi style dish of chicken tikka cubes, cooked in a creamy tomato sauce.

Punjabi Chicken Tikka

Succulent pieces of marinated chicken tikka, with fresh coriander and chaat masala, and mint chutney.

Darbari Paneer Karahi (v)

Indian cottage cheese simmered in rich karahi spices, chillies, onion, tomatoes and peppers.

Served with:

Stoney River Sauvignon Blanc

Gisborne, New Zealand

Bright, with green apple, lemon peel, apricot and jasmine notes, leading to a juicy and lively palate. Splendidly supported by vibrant acidity, finishing long and mouth-watering.

OR

Rocky Malbec

Mendoza, Argentina

Fruit-forward, full of blueberries, plums and cherries, with less emphasis on oak. A touch of vanilla and cacao in the background.

THIRD COURSE

Choose from:

Baklava

Layered filo pastry with crushed pistachio and syrup, and a scoop of vanilla ice cream.

Persian Chocolate Brownie

Warm chocolate brownie coated with chocolate, pistachio and rose. Served with vanilla ice cream.

Served with:

Muscat De Frontignan

Languedoc, France

A charming Languedoc dessert wine with gentle floral aromas and soft honeyed notes. The sweetness is smooth and well balanced, leading to bright, clean citrus flavours similar to Seville orange.



QAVALI x

