



Bollymood

DEGUSTATION

Friday October 13th 2017 | \$149 per person including wine matches

To Start

Indian Rose Bubbles (cocktail)
Served with canapés
Papdi chaat
Garage project beer battered Oysters, curried mayonnaise
Spiced venison pastrami

1st course

Masala Naan bread
Churned butter
Rasam
Lot 8 extra Virgin olive oil

2nd course

Beetroot Paneer Samosa
Wine Match – Martinborough Vineyard Manu Riesling 2015

3rd course

Goan Coastal Ora King Salmon
Coconut Cloudy Bay Clam, Achari kheera, curry leaves, black garlic, Lot8 Yuzu Oil
Wine match – Martinborough Vineyard Chardonnay 2014

4th course

Free Range Murgh Malai kali Mirch
Imli date chutney, laccha pyaaz
Wine Match – Martinborough Vineyard Pinot Gris

5th course

Gelissimo Tamarind Sorbet

6th course

Preston's Local Lamb
Masala lamb cheeks, carrots,
Sweet bread Baby Turnip, savoury crumble, Masala Jus, Lot8 Curry Oil
Wine match – Martinborough Vineyard Te Tera Pinot Noir

7th course

Meetha
Pistachio kulfi, Rose petal Jam, Gelissimo Mango
Saffron meringue, Chocolate
Wine match- Martinborough Vineyard Late harvest Riesling

8th course

Schoc chocolate truffle