# WINE & DINE

Chef Ajay Kumar invites you to an exclusive Wine & Dine experience - a carefully curated five-course menu that celebrates the artistry of Indian flavours, paired with exceptional wines chosen to elevate every bite.

30 OCT 2025 06.30 P.M.



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### AMUSE BOUCHE

Avocado & pomegranate chaat poori
Stars Touch of Rosé, DO Cava, Perelada, Catalunya, Spain

#### COURSE 1 - FISH

Grilled cod, raw mango and papaya salad, beetroot chutney  $% \left( 1,0,0,0\right) =0$ 

Walking With Kings Roussanne-Grenache Blanc, Thistledown, South Australia, Australia

#### COURSE 2 - CHICKEN

Malai chicken tikka, makhani sauce, pomegranate

The Great Escape Chardonnay, Adelaide Hills, Thistledown, South Australia, Australia

#### PALATE CLENSER

Kala khatta sorbet, crispy mint leaf, Himalayan rock salt

## COURSE 3 - DUCK

Pan-fried duck breast, Keralan-style curry, soft dosa bread

Thorny Devil Grenache, McLaren Vale, Thistledown, South Australia, Australia

### COURSE 4 - BEEF

Spicy beef curry, mashed tapioca with coconut

The Quickening Shiraz, Eden & Ebenezer, Barossa, Thistledown, South Australia, Australia

## COURSE 5 - DESSERT

Coconut Payasam - white chocolate & cardamom mousse, slow-cooked vermicelli pudding, pistachio ice cream, coconut

Pink Muscat, Stella Bella Wines, Margaret River, Australia

