

FIVE COURSES · THREE POURS

Wine Pairing Menu

THE KITCHEN

IN THE GLASS

AMUSE BOUCHE

Saffron Mushroom Patties *Kumbh ki Shami*

Minced mushroom · saffron · Cajun · Indian spices

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SOUP

Basil & Fox Nut Broth *Tulsi Makhana Shorba*

SPARKLING

Teresa Rizzi Prosecco DOC

Veneto, Italy

APPETISER

Clay-Oven Tiger Prawns

Tandoori Jheenga

Char-grilled tiger prawns · Mathania chilli · Rajwada royal spices

— or —

Nut-Crusted Cottage Cheese *Paneer Kebab*

Cottage cheese · dried nuts · Dhani chilli

WHITE

Journey's End Haystack
Chardonnay

Stellenbosch, South Africa

MAIN COURSE

Slow-Braised Lamb Chops

Mutton Pasanda Dum

Australian mutton chops · onion · tomato · Indian spices

— or —

Spinach & Cottage Cheese Dumplings *Palak Paneer Kofta*

Spinach · cottage cheese · Akasa signature spices

Served with gilafi naan

RED

Núñez de Garay
Tempranillo

Spain

DESSERT

Royal Saffron Bread Pudding *Shahi Double ka Meetha*

Akasa signature bread pudding · condensed milk · saffron

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