

ANANDA SPRING TASTING EXPERIENCE

AMUSE BOUCHE

OLD DELHI CHAAT, FRESH TURMERIC YOGHURT

A Glass of Veve Clicquot

KILKEEL SCALLOPS

CAULIFLOWER KORMA & TEXTURES, CHORIZO CHUTNEY

Cabernet Franc Goulaine Rosé D' Anjou- floral notes, round & lively, lasting aroma

KASHMIRI MORELS

WILD MUSHROOM, UMAMI KHICHDI, PURPLE POTATO DIMES

Chardonnay Domaine De Montarels - burgundy style beautifully balanced & crisp

DUCK TIKKA

TANDOOR SMOKED BARBARY DUCK, PLUM MURABBA, PASSIONFRUIT

Pinot Noir Bouchard Aine' & Fils- aromas of sour cherry, smooth, great richness

FOLLOWED BY GOAT'S BUTTER, NAAN, HOUSE LENTILS

AGED BLACK LIME SORBET

HIMALAYAN SEA SALT, TOASTED CUMIN

CAUSEY FARM LAMB

SEARED LAMB CHOPS, BABY PEA BIRYANI, PARSNIPS, YAKHNI CURRY

Terrazas Malbec- flavours of black cherries, notes of vanilla, caramel & toast

(CELEBRATING INTERNATIONAL MALBEC WEEK)

OR

JHINGA NEELGIRI

PRAWN TWO WAYS, WILD GARLIC, COCONUT & CURRY LEAF EMULSION

Riesling Trimbach - balanced palate of fruit & acidity with a fine dry, mineral finish

DARK CHOCOLATE CRÉMEUX

KIRSCH KULFI POPS, CHERRY RIPPLE ICE CREAM

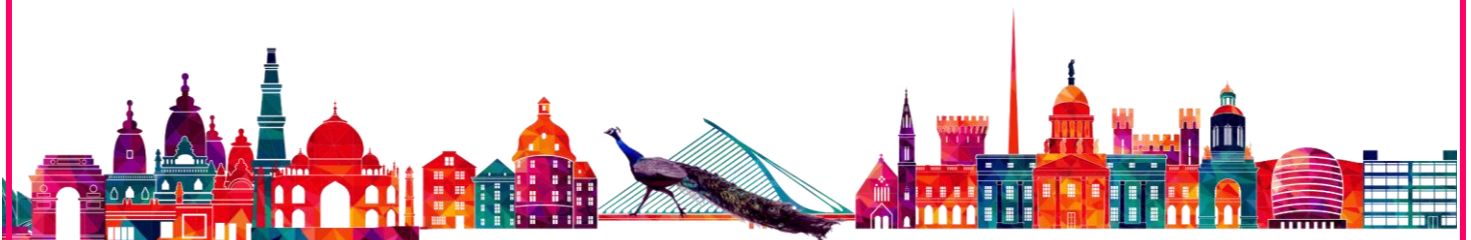
Otima 10-Year-Old Twany Port

TEA / COFFEE

FOOD TASTING €65

FOOD & PRESTIGE WINE PAIRING €100

This menu is available for the whole table



"BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH"