

ANANDA JANUARY TASTING EXPERIENCE

AMUSE BOUCHE

MATHRI CANNOLI CHAAT, SPICED CHICKPEAS

A Glass of Champagne

KILKEEL SCALLOPS

CAULIFLOWER KORMA & TEXTURES, CHORIZO CHUTNEY

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

DUCK TIKKA

TANDOOR SMOKED BARBARY DUCK, PLUM MURABBA, PASSIONFRUIT

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

AGED BLACK LIME SORBET

HIMALAYAN SEA SALT, TOASTED CUMIN

RARA GOSHT

CAUSEY FARM LAMB CHOP, CURRIED MINCE, WINTER VEGETABLES

Grenache Syrah Pesquie- intense nose, well balanced, round tannins

OR

GOAN HALIBUT

SEA ASPARAGUS, RAVA FRIED MUSSELS, COCONUT & MANGOSTEEN CURRY

Sauvignon Blanc Lawson's Dry Hill- aromas of passion fruit & gooseberry, crisp finish

Mains Accompanied by Goat's Cheese Kulcha, Cuinneog Buttered Lentils

DARK CHOCOLATE CRÉMEUX

KIRSCH KULFI POPS, CHERRY RIPPLE ICE CREAM

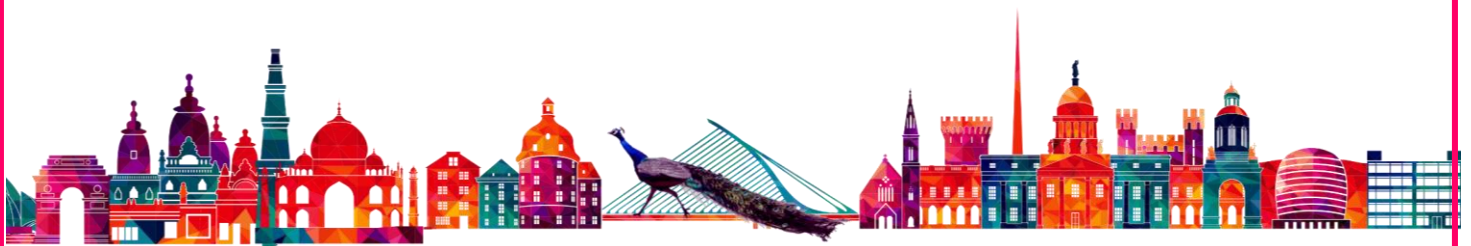
Otima 10-Year-Old Twany Port

TEA / COFFEE

FOOD TASTING €60

FOOD & PRESTIGE WINE PAIRING €95

This Menu is available for the whole table



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

WHILE WE DO ALL, WE CAN TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF. A DISCRETIONARY 12.5% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.