



ANANDA SEASONAL TASTING EXPERIENCE

AMUSE BOUCHE

OLD DELHI CHAAT, SHEEP MILK YOGURT

A Glass of Veve Clicquot

BEETS & ST' TOLA'S GOAT CHEESE

ASH ROASTED CANDY BEETROOT, LOVAGE, ORANGE

Lawson's Dry Hills Sauvignon Blanc – *aromas of passionfruit, lemon & gooseberry*

KASHMIRI MORELS

WILD MUSHROOM, UMAMI KHICHDI, PURPLE POTATO DIMES

Chardonnay Domaine De Montarels - *burgundy style beautifully balanced & crisp*

DUCK TIKKA

TANDOOR SMOKED BARBARY DUCK, DUCK LEG CONFIT SAMOSA, PLUMS

Winzer Blauer Zweigelt Kremstal – *light & delicate, fruity, velvety touch*

FOLLOWED BY GOAT'S BUTTER, NAAN, HOUSE LENTILS

AGED BLACK LIME SORBET

HIMALAYAN SEA SALT, TOASTED CUMIN

JUNGLEE VENISON

GHEE POELED SIKHA DEER HAUNCH, FERMENTED PANCAKE, PAIRED RELISHES

Yalumba "Organic" Shiraz Eden Valley – *fruit driven, fine tannins*

OR

HALIBUT NEELGIRI

BLACK KALE, HEIRLOOM TOMATOES, COCONUT & CURRY LEAF EMULSION

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

CARAMEL & CARDAMOM

PANNA COTTA, PEACHES, AMARETTO ICE CREAM

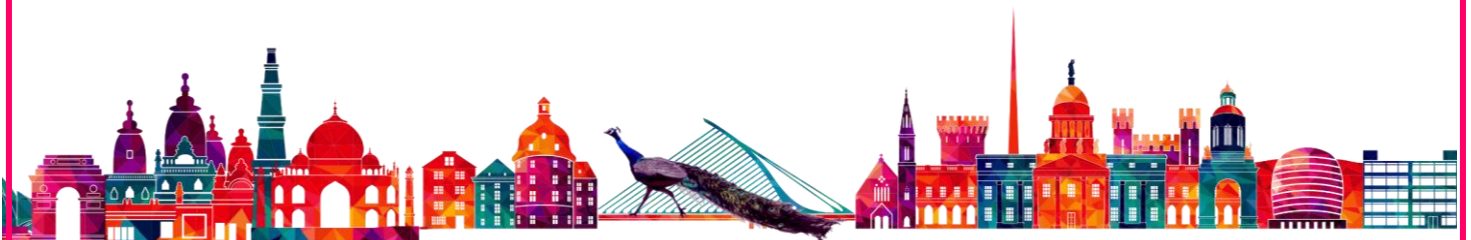
Trimbach Gewurztraminer Vendage Tardive - *spicy citrus fruits, melony richness*

TEA / COFFEE

FOOD TASTING €65

FOOD & PRESTIGE WINE PAIRING €105

This menu is available for the whole table



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