

Diwali festive menu €49.00, wine pairing + €30.00

Amuse Bouche

Banana Fritters

Non vegetarian

or

Vegetarian

1st Course

Shrimp Uttapam 2,5,8,11

Fermented lentil & rice batter pan cake topped with shrimp.

(Eden Valley Riesling)

2nd Course

Methi Murgh 8,9

Fenugreek flavoured, tandoor baked chicken, with broccoli puree, crispy kale, & honey.

(Wente Morning Fog Chardonnay)

3rd Course

Raspberry Sorbet

4th Course

Hari Mirchi Ka Bhuna Gosht 8

East Wicklow lamb curry with chillies, fennels & stone flowers.

(Noto Rosso Zisola)

5th Course

Kaddu Ka Halwa 8,9

Sweet delight of golden pumpkin with pumpkin dust, nutmeg cream and whiskey.

(Chambers Ruterglen Muscat)

1st Course

Rose Uttapam 5,8,11

Fermented lentil & rice batter pan cake with rose flavour.

(Eden Valley Riesling)

2nd Course

Malai Broccoli 8,9

Tandoori broccoli, nutmeg, broccoli puree with mint chutney.

(Wente Morning Fog Chardonnay)

3rd Course

Raspberry Sorbet

4th Course

Methi Paneer 8,9

Fenugreek flavour cottage cheese stuffed with dried fruits, cashew nut, garlic, cumin & cinnamon in rich sauce.

(Noto Rosso Zisola)

5th Course

Kaddu Ka Halwa 8,9

Sweet delight of golden pumpkin with pumpkin dust, nutmeg cream and whiskey.

(Chambers Ruterglen Muscat)

Allergens

1 | Gluten-Wheat, 2 | Crustaceans, 3 | Eggs, 4 | Fish, 5 | Peanuts, 6 | Soybeans, 7 | Lupins, 8 | Dairy, 9 | Nuts, 10 | Celery, 11 | Mustard, 12 | Sesame Seeds, 13 | Sulphites, 14 | Molluscs.