

PONDICHERRY

AMUSE BOUCHE

Fermented rice and coconut dumplings '*Kuzhipanyaram*' stuffed with blue cheese, served with a plum chutney

1st COURSE

Buttered French morrells with slow-cooked lentils and spiced sago wafers '*vadagam*'

2014 Domaine Jean Perrier & Fils Chateau de Monterminod, Altesse, AOP Roussette de Savoie, SAVOIE

2ND COURSE

Jumbo prawns, scallops and barramundi with pounded chilli, coriander seeds, black pepper and cherry tomatoes "*Bouillabaisse*"

2014 La Manufacture Bourgogne Pinot Noir, AOP, CÔTES D'AUXERRE

MAINS

Slow pot braised lamb shank with mace, green cardamom, nutmeg in a red wine reduction

Chicken thigh fillets cooked with coconut, turmeric, ginger, cassia bark and green tomatoes

Wok tossed rainbow chards and beets with black mustard seeds, '*urud*' dal and dried whole chillies

2010 Confidences de Prieuré-Lichine (2nd wine of 4th growth Chateau Prieuré-Lichine), Margaux, BORDEAUX

DESSERT

Canelé with saffron sabayon and poached bosc pears

2007 Chateau Coutet, Barsac, France