



## *Fundraising Dinner*

*To Help The Victims of The Nepalese Earthquake*

MONDAY, 25<sup>TH</sup> OF MAY, 2015  
(VEGETARIAN MENU)

### **SPICE POT**

*“Chaas”, Tamarind Chutney and Cilantro*

### **DELTA ASPARAGUS AND MORELS**

*Green Garlic, Yogurt Beignets and Mushroom Jus*

### **STRING HOPPERS**

*Seasonal Vegetables, Cashew Nut Broth and  
Black Mustard*

### **TANDOORI STRAWBERRIES**

*Marshmallow, Lime Ice Cream and Vanilla Crisp*

**MENU 75.00 - WINE PAIRING 60.00**

*\*Prices exclude taxes and gratuity*

*\*\*Menu subject to last minute seasonal changes*

EXECUTIVE CHEF SRIJITH GOPINATHAN  
MASTER SOMMELIER RICHARD DEAN



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### **PEA SALAD**

*Fines Herbes, Snap Peas, Burrata  
and Pickling Juice*

### **ALASKAN HALIBUT**

*Green Peas Composition, Spiced Tomato Thokku  
and Basil*

### **PORCINI CRUSTED ROASTED CHICKEN**

*Spring Garlic and Cippolini Onion  
and Wild Mushroom Jus*

### **TANDOORI STRAWBERRIES**

*Marshmallow, Lime Ice Cream and Vanilla Crisp*

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