

# MINT ROOM®

Indian Dining

**PIPER-HEIDSIECK**

Champagne

## TOUR OF INDIA TASTING MENU

Let us take you on a culinary tour of our vast subcontinent, where flavours, spices and styles of cooking vary widely from region to region, from the rich tomato and lamb-based dishes of the north and east to the coconut milk and mustard seed infused seafood of the south.

We'll transport you with a selection of tasting dishes from every corner... of the Subcontinent.

### Indian Street Chat

Wheat puff-pastry stuffed with spiced sweetcorn and tamarind jus

Spiced mixed lentils vada with tomato and basil shorba

*Piper-Heidsieck Brut Champagne 100ml*

### Sago Tikki

Spiced purple potato patties with sago crust, carrot mash and citrus salsa

*Dashwood Pinot Gris, Marlborough, New Zealand 75ml*

### Rabbit Varuval

Wild rabbit with curry leaves and peppercorns, served with crispy dosa

*Pulpo Albariño Pagos del Rey from Rías Baixas, Spain 75ml*

### Dhuya Machli

Tandoori grilled monkfish with black salt, raw mango salad and caviar, smoked with cedar wood

*Gewürtztraminer Alsace, Portrait Range Domaine Zinck from France 75ml*

### Kuchi Ice

Lemon & orange blossom popsicle

### Laal Mass

Free-range rack of roast Wiltshire lamb with caramelised onion, Greek yogurt and smoked tomato sauce

### Accompaniments

Paneer bhurji, tomato pappu, coconut rice and speciality Indian breads

*Flagstone Dark Horse Shiraz from the Western Cape, South Africa 150ml*

### Bombay Mess

Meringue, baby jamun tukra, fresh berries, fig and whipped cream

*Limoncello Del Lago from Italy 35ml*