

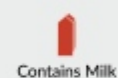


# *Dum Pukht*

*The Grand Cuisine of India*



#### DUMPUKHT WELLBEING AND DIETARY INDICATORS



Contains Milk



Contains Wheat/  
Rye/ Barley/ Oat



Contains Nut

**CF**

Contains Fish



Contains Crustacean

**CP**

Contains Pork



Contains Soy



Contains Egg



Contains Sulphite

Please inform our service associate in case you are allergic to any of the ingredients.

## DAASTAAN-E-DUM PUKHT

The ancient tradition of Dum cooking came to its own in 18th Century Awadh.

With his kingdom in the grip of famine, Nawab Asaf-ud-Daulah, initiated a food for work programme employing thousands in the construction of the exquisite *Bara Imambara*. Large cauldrons were filled with rice, meat, vegetables and spices, then sealed to make a simple, one-dish meal that was available to workers day and night. Then, one day, the Nawab caught a whiff of the aromas emanating from a cauldron and the royal kitchen was ordered to serve the dish.

Gradually refined to please the royal palate, Dum cooking soon spread to other Indian courts, Hyderabad, Kashmir, Bhopal... In each, the maestros who supervised the kitchen added their own distinctive magic.

Which is why Dum Pukht serves not just a cuisine, but an experience that goes beyond the mere satisfaction of appetite to the realm of sensuality; an evocative presentation of aromas, flavours and textures, that pays tribute to an appreciation of the finer things in life to become A Grand Cuisine.

Early 18th Century silver  
inlaid bidri bowl.







## SHORBA

The word shorba, which comes from the Persian 'shor' combined with 'ba' to mean a saline drink, is a curry which is usually of the consistency of soup. Traditionally prepared by keeping the *handi* on a slow fire to simmer overnight, the result is a refreshingly rich nutritious extract, delicately imbued with the varied flavours of herbs and spices, for a deliciously invigorating experience.

Silver wire inlaid in cut outs on a silver sheet covered bidri hookah base from the Deccan, late 18th Century.







## ORIGINS

Flavoured with spices that are typically Indian, using ingredients and techniques that are unlike those used in the west, these soups differ from their western counterparts in taste and texture. Generally rich and full bodied, shorbas come from a tradition of cooking that has been around for almost as long as 9000 years.

The first rudimentary soup can be traced back to about 6000 BC, which is when boiling is believed to have been established as a method of cooking – upon the invention of leak-proof and water-proof vessels.

Shorbas present the delectable world of soups and broths that are indigenous to this region. From delicately flavoured vegetable soups to robust meat broths and stews, shorbas offer delicious and bracingly healthy options with which to begin your meal.

### VEGETARIAN



#### SHORBA TIMATER

*Per serve (~210) 141 Kcal*

A delicious soup of tomatoes, cumin and fresh green coriander, garnished with crackling wheat crisps ₹ 450



#### SHORBA PURBAHAR

*Per serve (~210) 253 Kcal*

Shorba of lentils cooked with fresh ginger, coriander and chilies, served with a sprinkling of ground cumin and a dash of lemon juice ₹ 450

### NON-VEGETARIAN



#### SHORBA SHAHI PASAND

*Per serve (~220) 103 Kcal*

Cinnamon and clove spiced clear chicken soup, infused with saffron ₹ 600



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



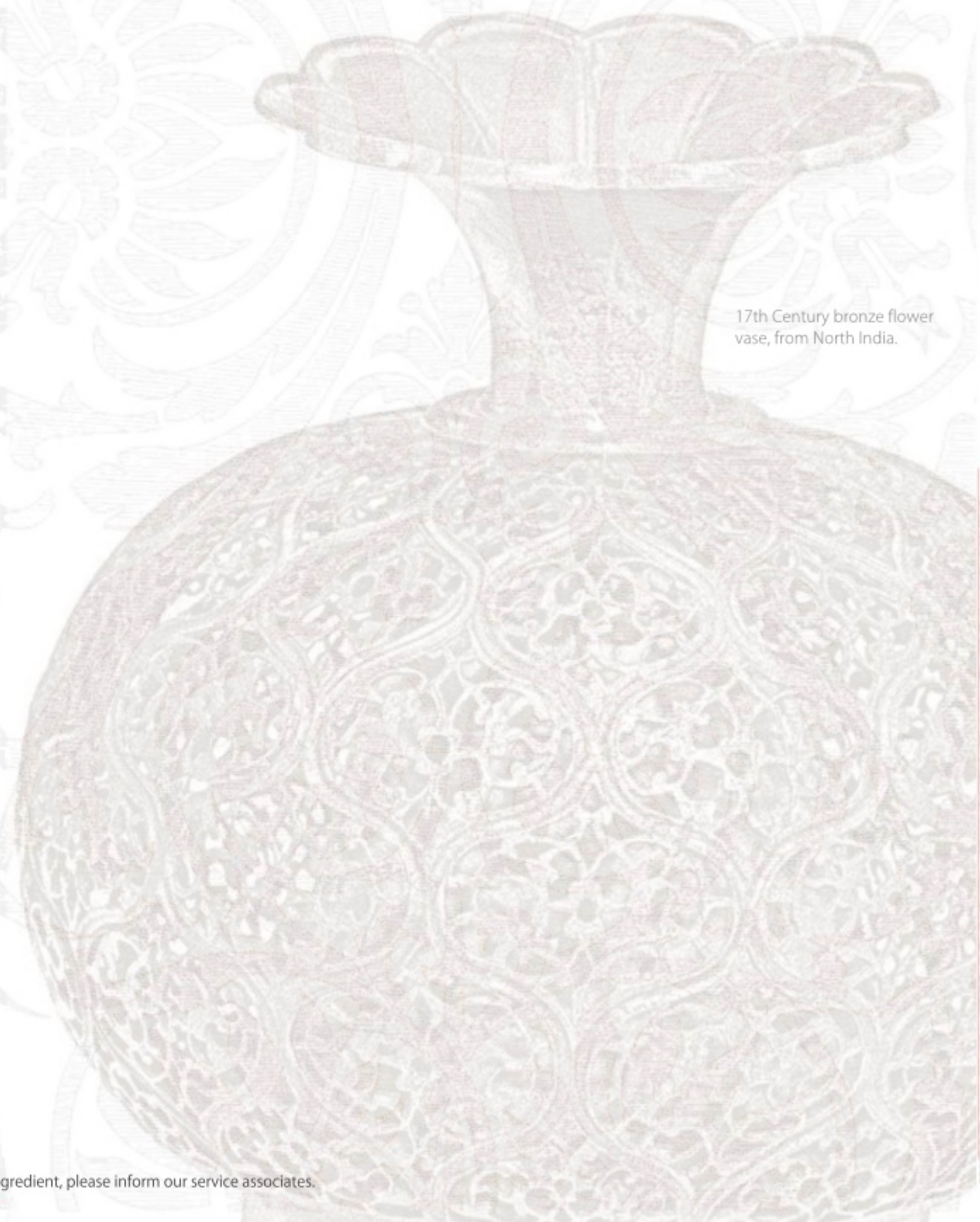
Vegetarian specialties



Non-vegetarian specialties.

All prices are in Indian Rupees. All government taxes as applicable will be extra. In case of any allergy to any ingredient, please inform our service associates.

17th Century bronze flower vase, from North India.

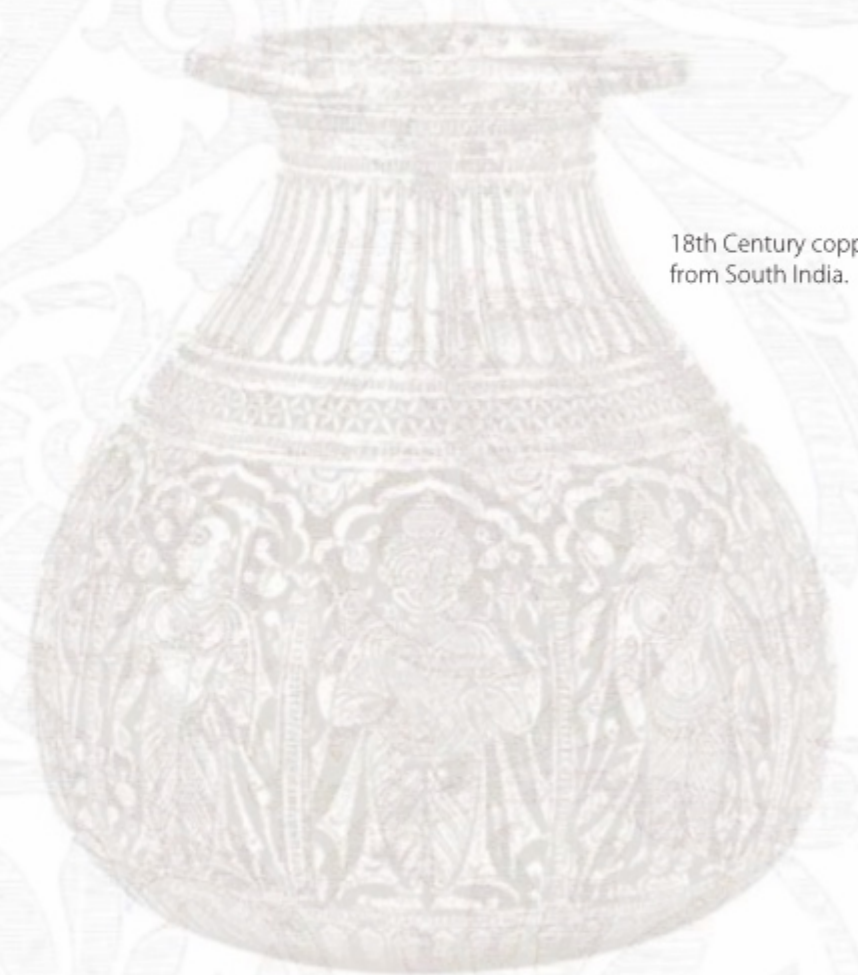






## KEBAB

Requiring a truly refined sensibility, the perfectly cooked *kebab* – juicy, flavourful and succulent – is made in an astonishing variety of ways – over open fires, stone slabs, griddles, using different cuts of meats and now even vegetables, which are marinated in myriad ways, ground sometimes and even string bound for a delectable range of flavours and textures.



18th Century copper pot  
from South India.





## ORIGINS

Though found throughout the world today, kebabs came into prominence in this part of the world. In India, this form of cooking flourished prodigiously.

The kebab was believed to have been born out of necessity: the shortage of cooking fuel is said to have made cooking large portions unfeasible, forcing butchers to sell small cuts of meat - the kebab offered a logical solution. The common story, though, is that medieval Persian and Mongolian soldiers used to grill meat on their swords over open-field fires. Others claim that kebabs originated in Greece and around the Eastern Mediterranean several centuries before. Whatever its origins, the kebab is certainly not a humble preparation anymore.

In India, traditions from these regions have fused and been infused over centuries with subtle, aromatic and regal Mughal and Awadhi styles to create a truly stunning variety of delectable, mouth-watering kebabs. Each distinctly spiced, marinated, and cooked as part of a completely separate tradition in kebab preparation, one that is all of the above, and yet distinctly Indian.

### VEGETARIAN



#### DUDIYA KEBAB

*Per serve (~250) 675 Kcal*

Cottage cheese, stuffed with spiced potato, shallow fried and finished on Dum ₹ 1150



#### HARA KEBAB AWADHI

*Per serve (~380) 958 Kcal*

Delicate kebab of spinach and channa dal stuffed with cottage cheese, pan grilled ₹ 1150



#### SEEKH NILOFARI

*Per serve (~240) 829 Kcal*

Mix of puffed lotus seeds and lotus stems, flavoured with fresh herbs, mace and green cardamom. Grilled on skewer and sprinkled with aromatic masala ₹ 1150



#### KEBAB LABGEER

*Per serve (~250) 529 Kcal*

Delicate aromatic patties of fresh beetroot and homemade cheese spiced with brown cardamom seeds and saffron. Pan grilled in butter for a crisp bite ₹ 1150



#### SUNHERI GOOLAR

*Per serve (~300) 859 Kcal*

Deep fried kebab made of raw banana and spices, embellished in gold dust, served with Navrattan chutney ₹ 1150

### NON-VEGETARIAN



#### JHINGA DUM NISHA

*Per serve (~260) 402 Kcal*

Jumbo prawns with cheese and yoghurt, flashed in tandoor and finally on Dum Served with a delicate saffron flavoured seafood chutney ₹ 2850



#### MAHI DARIYA

*Per serve (~200) 360 Kcal*

Fillet of seasonal fish marinated with green chilli, cloves and cinnamon, dipped in butter milk batter, flavoured with royal cumin seeds. Fried to a light golden crisp, sprinkled with lemon juice ₹ 1850



#### MURGH CHANDI TIKKA

*Per serve (~280) 536 Kcal*

Tikka of chicken dipped in aromatic royal cumin marinade, grilled in the tandoor and finished on Dum ₹ 1750



#### SEEKH GILAFI DUM PUKHT

*Per serve (~260) 393 Kcal*

Minced chicken kebab, laced with crisp juicy tomatoes and capsicum, complemented with pungent green chilies and onions ₹ 1750



#### DUM PUKHT KAKORI

*Per serve (~430) 1184 Kcal*

Delicate melt-in-your-mouth kebab of finely minced lamb, finely flavoured with cloves and cinnamon, wrapped around a skewer and char grilled. Served with a sprinkling of saffron ₹ 1900



#### HABIBIA CHOPS

*Per serve (~300) 739 Kcal*

Lamb chops marinated with black cumin, black pepper, figs and malt vinegar, then cooked on a griddle before being finished on Dum ₹ 1900



#### SHAHI SHAMMI

*Per serve (~270) 607 Kcal*

Aromatic pan grilled lamb mince kebab blended with scallions and coriander melange, complemented with pungent green chilies and onions ₹ 1900



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut



Contains Crustacean



Contains Fish

 Vegetarian specialties  Non-vegetarian specialties.

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16th-17th Century Arabic script engraved and tinned brass stem cup.







## QUORMA, QALIYA, SALAN & NEHARI

Typically, Dum Pukht cooking uses a round, heavy-bottomed pot, a *handi*, in which food is tightly sealed and cooked over a slow fire. There are two main aspects to this style of cooking; *bhunao* and *Dum*, or 'roasting' and 'maturing' of a prepared dish.

Herbs and spices play an extremely critical role. Many are chosen for their healing and nutritive properties as much as to enhance flavours. Each dish has its own selection of spices that enrich it. The process of slow roasting gently persuades each to release maximum flavour.

This is why the presence or absence of a single herb or spice makes such a remarkable difference.



Late 18th Century silver inlaid  
bidri hookah base.





## ORIGINS

Between *qaliyas*, *salans* and *quormas* the whole ambit of Indian curries is covered.

The innovation of Mughal cuisine gave India two major styles of cooking curry: one being the indulgent *quorma* and the other being the equally rich *qaliya*.

Indulgently crafted and explored in detail over the course of centuries, *quorma* dates back to the 16th Century. In its simplest form *quorma* refers to meat stir fried with onion and *ghee* until the *ghee* separates. The dish is usually a red meat preparation as other meats cannot take the extent of stir frying required and have to be handled very carefully.

The word *qaliya*, of Arabic origin, refers to meat sautéed in *ghee* before being tenderly simmered in water and finished with a gentle touch of exotic spices, turmeric and saffron, often combined with dry nuts. This delicate process of cooking also lends itself to vegetarian dishes with amazing results.

*Salan* – often translated as *mans* or *machhli*, *saag*, *subzi ki masaledaar tarkari*, *salan* has become a generic term for any spiced, aromatic dish. Any curry that isn't either a *quorma* or a *qaliya* is almost automatically, a *salan*.

Completely indigenous to this region, *qaliyas* and *salans* represent the most popular culinary methods used in India, presenting a feast of gravies and stews that always excite the senses and delight the palate.

### VEGETARIAN



#### QASAR-E-PUKHTAN

Per serve (~400) 766 Kcal

Paneer cubes simmered in a silky fresh tomato gravy, flavoured with royal cumin and dried fenugreek leaves ₹ 1450



#### ARBI QALIYA

Per serve (~500) 901 Kcal

Colocasia in a turmeric accented yoghurt and onion gravy with Dum Pukht garam masala ₹ 1350



#### GUNCH-WA-QEEMA DUM PUKHT

Per serve (~400) 392 Kcal

Florets of cauliflower prepared with dices of capsicum and tomatoes, cooked in smooth tomato and dried fenugreek gravy ₹ 1350



#### SUBZ PURDAH

Per serve (~800) 1436 Kcal

An aromatic preparation of capsicum, tomato, cottage cheese, mushrooms and pineapple, Dum cooked in a "Purdah" of puff pastry ₹ 1550



#### SUBZ MILONI

Per serve (~400) 797 Kcal

A melange of seasonal vegetables cooked in a smooth green puree of spinach and fenugreek ₹ 1400



#### MIRCH BAINGAN KA SALAN

Per serve (~500) 1074 Kcal

Large whole green chilies and baby egg plant, simmered in a velvet smooth gravy of yoghurt tamarind coconut and peanuts ₹ 1400



#### DUMPUKHT BADIN JAAN

Per serve (~180) 620 Kcal

Slices of round brinjals marinated, shallow fried and topped with tomato concasse, garlic and flavoured with spiced yoghurt. Finished on Dum ₹ 1350



#### ALOO BUKHARA KOFTA SALAN

Per serve (~500) 940 Kcal

Vegetable marbles stuffed with dried plums and almonds, simmered in a cardamom and cumin gravy ₹ 1400



#### GUCCHI SUBZ -E- ZAR

Per serve (~500) 747 Kcal

Morels filled clotted cream and green herbs. Tossed with spring onions and finished on Dum and garnished with ginger juliennes ₹ 1800



#### DUM KE ALOO

Per serve (~500) 783 Kcal

Barrel shaped potatoes stuffed with cashews and pomegranate seeds, finished on Dum with a thick sauce ₹ 1350



#### MAASH QALIYA

Per serve (~500) 529 Kcal

Green moong lentils, slow cooked with spinach, fresh ginger and green chilies. Tempered with white cumin seeds and topped with browned onions ₹ 1200



#### DAL DUM PUKHT

Per serve (~500) 774 Kcal

Arhar lentil cooked with yellow chilies, yoghurt and exotically tempered with caramelised garlic ₹ 1200



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut



Vegetarian specialties



Non-vegetarian specialties.

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17th Century brass and silver inlaid bidri hookah base.





## ORIGINS

*Muqawwiya* is a carefully and deliberately invented attitude or recommendation for a special category of foods; one that addresses both *sehat* or health and *zaiqa* or enjoyment of flavours. Invented by herbalists, *muqawwiya* seeks to preserve health, prevent illness and disease, and at the same time present an indulgent and scrumptious culinary experience.

*Nehari* is one such delectable example of *muqawwiya*. Traditionally, cooked overnight in pots that are buried in the ground, with burning coals atop their lids, *nehari* is a rich nutritional, delicious stew of tender morsels of meat. Shanks of meat are boiled with salt to make a broth and then added to a *masala* of ground onions, black cumin, cloves, cardamom, ginger and garlic paste, and chilli powder and left to slow-cook for approximately 7 or 8 hours.

Individual portions are then garnished with ginger, lemon, coriander, fried onions and green chillies. The most indulgent flavours of *nehari* emerge from the meat itself, particularly the unique texture brought to the dish by stewing bone marrow.



### NON VEGETARIAN



#### JHINGE KA SALAN

Per serve (~500) 1143 Kcal

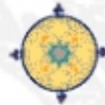
Jumbo prawns simmered in a turmeric and fenugreek flavoured yoghurt gravy finished on Dum ₹ 2950



#### MAHI SARSON

Per serve (~300) 474 Kcal

Fillet of seasonal fish imbued with mustard seed paste, cooked on Dum, served with a garnish of fresh coriander and juliennes of ginger soaked in lemon juice ₹ 1950



#### MURGH QALIYA

Per serve (~500) 1155 Kcal

Morsels of chicken braised on Dum with turmeric and whole spices, drizzled with saffron and garnished with gold leaf ₹ 1850



#### GRAND MUGHAL ROAST

Per serve (~1250) 3120 Kcal

Whole chicken marinated in Indian spices star anise and brown onion, roasted to perfection. Served with Haldi Paratha and reduced tamarind and spices infused jus to serve four ₹ 2700

\*Please allow us 45 mins to serve



#### MURGH KHUSHK PURDAH

Per serve (~800) 1504 Kcal

A resplendent dish of chicken, cured with a star anise scented marinade, grilled in a tandoor. Dum cooked with an assortment of vegetables and a sprinkling of mace behind a purdah of puff pastry ₹ 1950



#### MURGH HANDI QUORMA

Per serve (~500) 1189 Kcal

Boneless drumsticks of chicken simmered in brown onion, garlic and yoghurt gravy. Perfumed with saffron, rose water and garnished with almond slivers ₹ 1950



#### DUM PUKHT KOH-E-AWADH

Per serve (~500) 1035 Kcal

A robust quorma of mutton shanks, Dum cooked in their own tinged juices and perfumed with saffron ₹ 2150



#### RAAN-E-DUM PUKHT

Per serve (~500) 1506 Kcal

Leg of Lamb, stuffed with onions, pickled garlic and cheese. Cooked on Dum ₹ 3000



#### SHAHI NEHARI

Per serve (~500) 1141 Kcal

Prime cuts of lamb, cooked overnight with aromatic potli masala then assimilated with extract of roasted lentil and onions ₹ 2150



#### DIWANI HANDI

Per serve (~500) 1148 Kcal

Select cuts of lamb simmered on low heat, in a sealed handi with seasonal vegetables and aromatic herbs, sprinkled with mace and cardamom ₹ 2000



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut



Contains Crustacean



Vegetarian specialities



Non-vegetarian specialities.

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Early 18th Century brass ewer with traces of dark blue lacquer from Lahore.





## NAAN

The *shahi nanfus* was in charge of ensuring that breads, traditionally prepared in the *tandoor*, complemented the classic grand cuisines. Often they were developed as the perfect accompaniment to a particular dish, and served to enhance its aroma and flavour.

17th-18th Century lime-paste  
brass container.







## ORIGINS

Bread features prominently in all cultures of the world.

More than just a staple, it is a symbol of the basic necessities of human existence. In India, as in many other cultures, to break bread with someone means that you have accepted them among your circle of trusted friends.

Throughout this region, most flatbreads are made with milled flour, either *atta* or *maida*, and water. However, the astonishingly varied methods of cooking them have allowed for an extremely wide selection of breads in India. They can be baked or griddle-cooked, fried or deep fried. Some breads are leavened, and yet others are unleavened.

What is inescapable about this bewildering range of breads is that culinary history has evolved an extensive and exquisite art of pairing around them.



### ROGANI ROTI

Per serve (~110) 371 Kcal

Whole wheat bread enriched with aromatic ghee, cooked on the griddle on low heat

₹ 250



### KHAMIRI ROTI

Per serve (~130) 340 Kcal

Whole wheat sour dough bread, cooked in the tandoor

₹ 250



### MANDE

Per serve (~130) 409 Kcal

Paper thin whole wheat flour bread, cooked on inverted dome shaped griddle

₹ 250



### WARQI PARANTHA

Per serve (~150) 491 Kcal

Exotic ajwain flavoured multi-layered bread, baked in clay tandoor

₹ 250



### NAAN-E-BAH KHUMMACH

Per serve (~130) 356 Kcal

Unleavened semolina and whole wheat bread flour bread, sprinkled with poppy seeds, aniseed and baked in a tandoor

₹ 250



### TAFTAN DUM PUKHT

Per serve (~200) 574 Kcal

A unique and flaky, part puff pastry, part leavened refined flour bread, topped with melon seeds and baked in the rarely used iron tandoor

₹ 250



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian specialities



Non-vegetarian specialities.

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## BIRANJ

*Biryan*, which means 'fried before cooking', was brought to India by Taimur the Lame, in the 14th Century. Gradually, the humble rice dish made its way to the *shahi bawarchikhanas*, where it combined with the Indian *pulao* to transform into the stately *Biryani* – a wonderful aromatic preparation where each grain of the finest long-grained Basmati rice sings its individual fragrant song.



Early 18th Century cast silver and gilt rosewater sprinkler.





## ORIGINS

A special category of rice preparations ranging from spicy, fragrant *biryanis*, to light, playful *pulao*s, the world of *biranj* embraces the more delicate side of cooking by bringing together a range of aromatic spices and refined techniques.

Both *biryani* and *pulao* emerged at approximately the same time, around the 5th Century BC, when systematic cultivation made rice easily available to people in the Middle East and Central Asia. Brought to India by Taimur in the 14th Century, it is now an integral part of Indian cuisine.

Today, the finest examples of both kinds of *biranj* are made with the best *Basmati* rice. The difference between *biryani* and *pulao* is in the cooking method. Strictly speaking, *biryani* is prepared by first stir-frying the rice, layering it with meat, herbs and spices and then cooking it on *Dum* to aromatic perfection in its own juices. *Pulao*, on the other hand, involves parboiling the rice, layering it with the other ingredients and then steaming the mixture in a *handi* sealed with dough.

At present, there are seven distinct styles of cooking *biryani* within the Indian subcontinent alone: Awadhi, Calcuttan, Hyderabad, Memoni, Sindhi, Sri Lankan and Tahari. Each of these styles differ on family tradition, recent innovations, and ingredients.



### VEGETARIAN



#### GUCCHI PULAO

Per serve (~730) 782 Kcal

Saffron fragrancd Basmati rice cooked with morels, stuffed with herbed cheese and finished in a sealed handi with cardamom

₹ 1950



#### SUBZ BIRYANI

Per serve (~730) 1004 Kcal

Seasonal vegetables and aged basmati rice cooked on dum in a subtly spiced vegetable extract

₹ 1750

### NON-VEGETARIAN



#### DUM PUKHT BIRYANI

Per serve (~787) 1255 Kcal

Basmati rice simmered mutton with mace and ittar, finished in a sealed handi

₹ 2050



#### MURGH YAKHNI PULAO

Per serve (~810) 1126 Kcal

Pulao of spring chicken and long grain Basmati rice flavoured with aromatic spices

₹ 1850



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian specialties



Non-vegetarian specialties.

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17th Century gold dish with red, green and white enamel from North India.







## MEETHA

The dessert, as the grand finale of a lavish meal, demands an exquisite balance of flavour and texture, the creation of which has always been acknowledged as a specialised art. But whether hot, cold, exotic, rich or melt-in-your-mouth light, they are an aspiration towards complete satisfaction, garnished with a gossamer film of gold or silver – the crowning touch to a grand cuisine experience.

Late 17th Century brass paandan  
or paan-holder from North India.







## ORIGINS

More than just dessert, *mithai* or *meetha* offer a portal to a culture of indulgence and revelry and are deeply significant during festivities and celebrations in this region. Not surprisingly, India is home to a truly astounding and indulgent variety of delectable sweets, made in every corner of the country with anticipation and pleasure.

Most *mithai* are actually quite easy to make and can be simply divided into two separate categories: those that are milk-based, and those that are flour-based, flavoured by a selection of spices like cardamom, clove, *kewra* and saffron. There is also a smaller category of Indian desserts that are made from fruit, rare but delicious, scarce but incredibly popular. The sweetness of most *mithai* comes from jaggery or molasses and not from sugar and indeed, the methods of cooking give Indian desserts their distinctive shapes, textures and flavours.

### VEGETARIAN



#### SHAHI TUKRA

Per serve (~150) 737 Kcal

An exotic dessert of saffron rabri, spread on a slice of syrup soaked homemade bread, garnished with silver leaf, pistachio and almonds ₹ 550



#### SHAHED-E-JAAM

Per serve (~180) 629 Kcal

A large gulab jamun filled with pistachio, almond and dipped in saffron honey syrup ₹ 550



#### KULFI BADSHAH PASAND

Per serve (~180) 339 Kcal

Creamy saffron and pistachio kulfi, served crowned with gold leaf ₹ 550



#### GULAB KI KHEER

Per serve (~160) 343 Kcal

Reduced milk, delicately cooked on low heat with rose petals, garnished with pistachio and silver leaf ₹ 675



#### KESARI PHIRINI

Per serve (~200) 356 Kcal

Milk reduced with rice, flavoured with saffron and cardamom ₹ 550



#### PISTEH- E-SHAHI (Sugar free)

Per serve (~180) 309 Kcal

Rich full cream milk reduced with rice and pistachio, hint of green cardamom ₹ 675



#### ZAUK-E-SHAHI

Per serve (~150) 560 Kcal

Khoya dumpling in saffron flavoured reduced milk ₹ 550



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut





Vegetarian specialities



Non-vegetarian specialities.

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Made from grapes that are fermented to produce a richly flavoured beverage that has appealed to connoisseurs across the world, wines open up a wide and complex world of notes and textures that have served to enhance and complement cuisines in remarkable ways.

Wines have for centuries played a central part in the appreciation of western cuisines, in which a great deal of deliberation has gone into the pairing of types of food with types of wines.

However, it is a relatively new concept in the world of Indian cuisine. And though there are no rules to pairing wine with Indian cuisine, a particularly rewarding guideline suggests that the focus should be on the compatibility of the wine with the spices in a dish, rather than the dish itself.

Our sommelier will be pleased to assist you in choosing from our extensive selection of wines, for a perfectly paired culinary experience.



#### VEGETARIAN

French Loire valley whites (Pouilly-Fumé), Italian Pinot Grigio, South African Sauvignon Blanc, Australian white blends (Semillon-Sauvignon, etc.), Italian reds like Chianti, French Beaujolais or lighter Burgundy reds, Dry Rosé wines.



#### SEA FOOD

New Zealand Sauvignon Blanc, Californian Sauvignon Blanc, Italian whites, South American Chardonnay (Chile, Argentina), French Chablis or other Burgundy whites (like Pouilly-Fuissé, Meursault, Puligny-Montrachet), Dry Riesling. For the red enthusiasts – New Zealand Pinot Noir, French Beaujolais.



#### CHICKEN

New Zealand Pinot Noir, Burgundy reds, Italian Chianti, French Bordeaux and Burgundy reds. For lighter preparations – Italian whites, Australian or South American Chardonnay (Chile, Argentina), Californian Pinot Noir, French Beaujolais.




#### LAMB

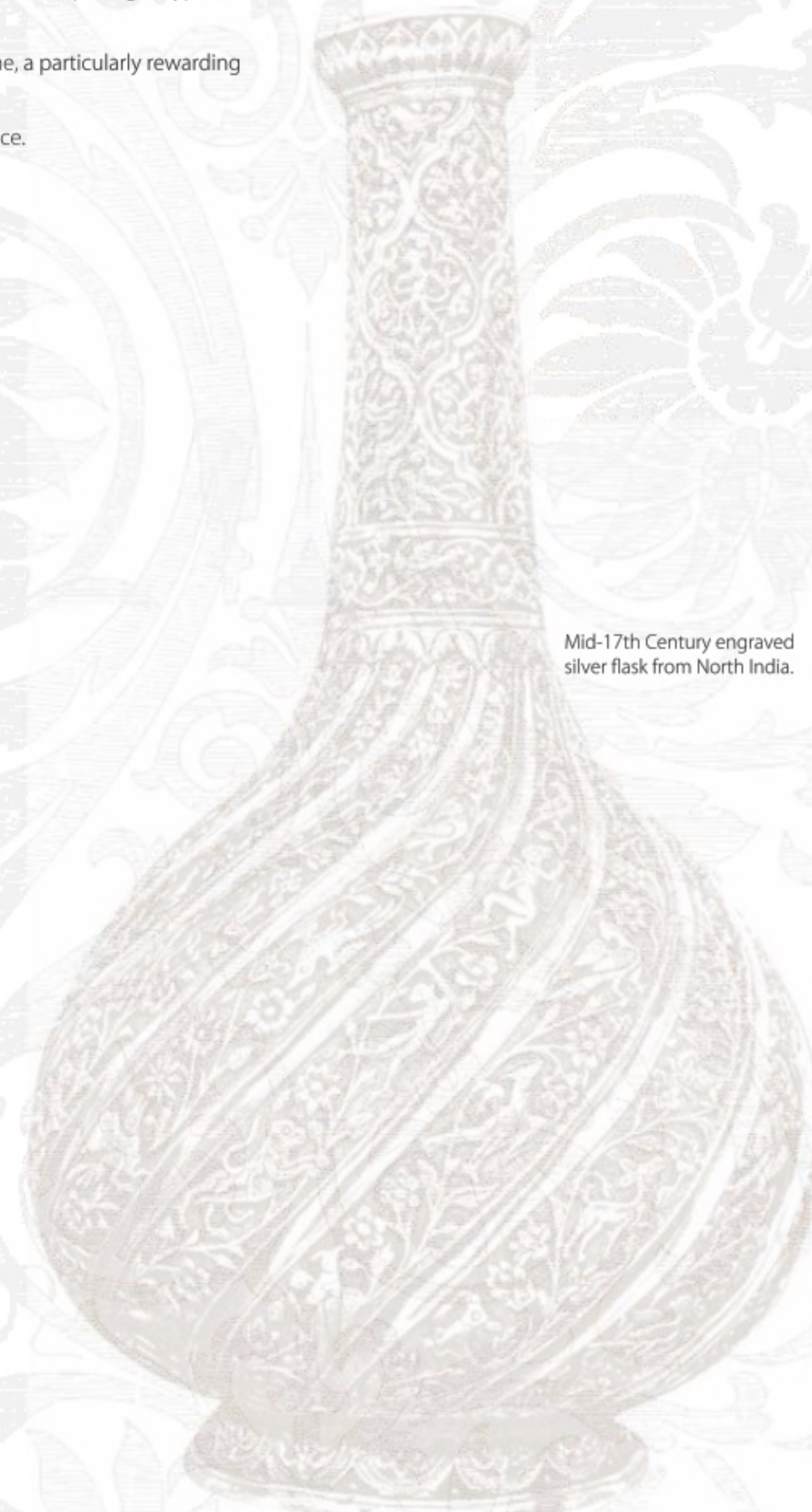
Australian Shiraz or Shiraz-Cabernet blends, Chilean Cabernet, French Rhone valley or Bordeaux reds, Grenache or Grenache-Shiraz blends, Italian reds (Barolo, Barbaresco, Barbera, Brunello, Amarone and Tignanello).



#### DESSERTS

Australian Torbreck Bothie, Tuscan Aleatico, Italian Nivole.

 Vegetarian specialties  Non-vegetarian specialties.



Mid-17th Century engraved silver flask from North India.



