

THE ROYAL KITCHENS OF INDIA

THE ART OF REGAL DINING

A journey through India's regal past, where artistry met indulgence. Each course revives royal recipes with contemporary flair, bringing to life flavours once reserved for palaces, celebrations, and timeless traditions.

Rathore's 100 Layer Potatoes (V) (D) (G)

Ker sangri pickle, yoghurt espuma, crunchy papad.

Paired with Sula Chenin Blanc

Kashmiri Nadroo Tikki (V) (D) (G) (N)

Apricot stuffing, yakhni sauce, lotus root chips.

Paired with Sula Sauvignon Blanc

Awadhi Mushroom Galouti Kebab (V) (D) (N) (G)

Sheermal bites, 23 karat gold, pickled beet & cucumber salad, cumin dressing.

Paired with Sula Shiraz

OR

Awadhi Lamb Galouti Kebab (D) (G) (N)

Sheermal bites, 23 karat gold, pickled beet & cucumber salad, cumin dressing.

Paired with Sula Shiraz

Mysore Royals Stuffed Roasted Pumpkin (V) (D) (N)

Dry fruit – cottage cheese stuffing, jaggery tamarind glaze, curry leaf-cashew dust.

Paired with Sula Dindori Shiraz

Royal Bengal Rizala Murgh (D) (N)

Chicken roulade, nutty gravy, saffron, green papaya.

Bread: Reshmi paratha, bakarkhani (V) (D) (N) (G)

Paired with Sula Rasa Cabernet Sauvignon

OR

Royal Bengal Chennar Kalia (V) (D) (N)

Paneer roulade, nutty gravy, saffron, green papaya relish.

Bread: Reshmi paratha, bakarkhani (V) (D) (N) (G)

Paired with Sula Rasa Cabernet Sauvignon

Odia Royal Chenna Poda (D) (G) (N)

Caramel sauce, pista crumble, dates ice cream, edible flower.

Paired with Sula Chenin Blanc Late Harvest

(V) Vegetarian, (D) Dairy, (G) Gluten, (N) Nuts.

Beverage Partners



SULA
VINEYARDS

african+eastern
INSPIRING GREAT BLENDS

