



WINE PAIRING MENU

VEGETARIAN

AMUSE BOUCHE

Khandvi (tangy and savoury gram flour rolls)

served with Val de Vie, Polo Club Sauvignon Blanc

STARTER

Aloo Nargisi Kebab

crispy deep-fried potatoes with soft rich paneer stuffing

Butternut and Truffle Galouti Kebab

spiced butternut velvet discs

Tandoori Paneer Tikka

tandoor-roasted homemade cottage cheese,
chaat masala, mint chutney

served with Val de Vie, Ryk Neethling Premium Red Blend

SORBET

MAINS

Navrattan Korma

mélange of vegetables in a creamy cashew-yogurt
and aromatic spices gravy

Paneer Makhani

cottage cheese in creamy tomato gravy

Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice

Assorted Indian Bread Basket

served with Val de Vie, The Perfect Host Chenin Blanc

DESSERT

Alphonso Mango Cheese Cake

decadent mango-infused cheesecake on a crunchy biscuit base

served with Val de Vie, Cuvée de Vie Brut



WINE PAIRING MENU

NON-VEGETARIAN

AMUSE BOUCHE

Khandvi (tangy and savoury gram flour rolls)

served with Val de Vie, Polo Club Sauvignon Blanc

STARTER

Kudu Pepper Fry

spicy stir-fried kudu with black pepper and south Indian spices

Chicken Liver Bhuna Masala

pan-roasted chicken liver in Indian spices

Adraki Lamb Chop

charred Karoo lamb chop, dry ginger & spices

served with Val de Vie, Ryk Neethling Premium Red Blend

SORBET

MAINS

Springbok Korma

slow-cooked spiced Springbok in creamy cashew-yogurt
and aromatic spices gravy

Bombay Brasserie Butter Chicken

fenugreek in silky tomato sauce infused with a secret blend of spices

Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice

Assorted Indian Bread Basket

served with Val de Vie, The Perfect Host Chenin Blanc

DESSERT

Alphonso Mango Cheese Cake

decadent mango-infused cheesecake on a crunchy biscuit base

served with Val de Vie, Cuvée de Vie Brut