

## **Marina Tasting Menu**

£40

**with wine Pairing**

£65

### **Taste of Cloud**

Crispy fried cubed potatoes & chickpeas tossed with tamarind & mint chutney drizzling with sweet yogurt, ripe banana and pomegranate seeds.

**Louis Dornier Champagne, France**

### **Taste of Sky**

Tandoori grilled chicken breast tikka coated with Kashundi mustard, fennel & green cardamom served with green apple chutney and sprouting lentil.

**Kleine Zalze Cellar Selection Chenin Blanc**

### **Taste of Seas**

Butter poached Atlantic scallops glaze in mix peppers with coconut infused green herb sauce and cauliflower pickle.

**Vidal sauvignon blanc Marlborough, New Zealand**

### **Sorbet of the day**

### **Taste of Land**

Rump of Yorkshire lamb, masala made with lamb mince, spinach and baby carrots, Rajasthani Lal Maans, wilted spinach puree and baby carrot.

**Peregrine Pinot Noir Central Otago, New Zealand**

### **Side**

Baby potatoes with cumin  
Black Urad Dal, cooked overnight  
Naan and rice

### **Taste of Sweet**

Garam masala infused chocolate mousse, chocolate soil and gulab jamun

***Muscato de Beaumes-de-Venise, Cave des Vignerons, France***