

aspen & meursault

Brinder X Manpreet Tasting Menu

Mango and Passion Fruit Paani Poori

Punk Pet-Nat: Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic

Beetroot and Coconut Samosas with Pindi Chana Masala and textures of Beetroot

Moscato: Moscato, Morasinsi, Puglia – Italy

Rava Idly with Mulligattawny and Gunpowder

Bolfan: Riesling, Bolfan Vinski, Zagorje- Croatia

Grilled Cauliflower Steak with Masala Hummus and Coriander Pesto

Palhete do Tareco: Grossa/ Aragonéz/ Trincadeira, XXVI Talhas, Alentejo – Portugal

Pulled Jackfruit Cottage Pie with Keralan Mash

Kabbelend: Cinsault, Kabbelend, WO Paarl – South Africa

Hyderabadi Baghare Baingan with Jaggery Rice and Peanut Butter

Sourdough Melba Toast

Harvest 4: Montepulciano, Diogenes the Dog, Puglia – Italy

Asparagus Biryani Parcels with Goan Curry

Kindzmarauli: Saperavi, Chelti Winery, Kakheti - Georgia

Jaggery and Cashew Nut Brûlée

Tokaj Dolce: Furmint, Szolo, Tokaj - Hungary

Please note that there may be variances to the menu on the day.
Please do inform your sommelier of any allergies we should be aware of.