

# Akasa Chef's Tasting Menu

A curated multi-course journey through Indian cuisine

\$85 per person | Wine Pairing +\$45

## AMUSE BOUCHE

Pani Puri

Crispy hollow shells filled with spiced water, tamarind, and mint

## FIRST COURSE

Scallop Moilee

Pan-seared scallop with coconut and turmeric sauce

## SECOND COURSE

Tandoori Cauliflower

Whole roasted cauliflower with pickling spices and mint chutney

## THIRD COURSE

Lamb Chop Vindaloo

Spiced lamb chop with vindaloo reduction and potato espuma

## FOURTH COURSE

Palate Cleanser: Mango Sorbet with Chili Salt

## FIFTH COURSE

Duck Breast Korma

Sous-vide duck breast with cashew korma sauce and saffron rice

## DESSERT

Cardamom Chocolate Sphere

Dark chocolate sphere with cardamom ice cream and hot rose syrup

## PETIT FOURS

Assorted Indian sweets and chai tea