

# Spice & Sip

## A Culinary Journey of Koyal's Best Flavours with Fine Wine

Embark on an unforgettable evening where the bold, aromatic world of Indian cuisine meets the elegance of fine wines. Spice & Sip celebrates the art of pairing—where every spice, texture, and aroma finds its perfect match in a thoughtfully curated glass

### 1st COURSE

#### Stir-fried crispy Squid

costal spices, garlic samphire

Côtes de Gascogne, L'Eclat, Domaine de Joÿ 2025, France

### 2<sup>nd</sup> COURSE

#### Garlic Tiger prawn

Double Marinated Charcoal Grilled Prawn

GRENACHEGRIS, LESSARDINES 2024,

### 3rd COURSE

#### Punjabi Chole Samosa Chat

Home Made Bhuna Khada Masala Crispy

Chenin Blanc, Sula Vineyards 2023, Nasik, India

### Rest Course

#### Jasmine tea and root ginger Chuski

### 4<sup>th</sup> COURSE

#### Mughlai Murgee chop

creamy tomato-fenugreek sauce, Garlic onion naan, Indian Kuchumber salad

Pinotage, Wild Garden 2022, Cape coast, South Africa

### 5th COURSE

#### Slow cooked Punjabi Dhaba mutton

Tadka dal with burnt garlic and chilli, Ghee rice

Negroamaro, Il Pumo, San Marzano 2024, Puglia, Italy

### 6th COURSE

#### Apple and Medjool date Crumble, saffron custard, Winter jaggery kulfi

Muscat De Beaumes De Venise , France

