



KOYAL PRESENTS

25th February

A Tale of Grain & Spice

Time:- 7.00pm

Rising Story of Indian Single Malts

Our team at Koyal has created a vibrant culinary menu inspired by diverse Indian regions, celebrating unique flavor profiles, textures, and traditional techniques such as pickling, steaming, braising, and smoking — the heart of old-school regional cooking.

We showcase five distinctive styles of Indian single malts, each expertly paired with a five-course tasting menu. The journey begins with soft and delicate whiskies and concludes with bold, complex expressions.

£55 Five-Course Food Menu

£35 Whisky Pairing (35ML)

£50 Advance to Confirm Booking

1st Course – East India

Bengali Black Cod Paturi

Fennel & Dill Remoulade

Double marinated black cod – yellow and black mustard – fresh coconut – green chilli

Paired with:-Indri Trini (35ML)

Three Wood Creamy and fruity with toasted almond and pineapple

2nd Course – Coastal West

Goan Pork Belly Balchao

Garlic Butter Pao

Slow cooked pork belly – Tody vinegar – Garlic – pickling chilli paste

Paired with:-Rampur Double Cask (35 ML)

Toasted barley, raisin, black pepper and vanilla oak

3rd Course – South India

Keralan Grilled Chicken

Spiced Millet & Black Sesame Khichdi

Spice crusted chicken chaap – black pepper – curry leaf – millet kedgeree

Paired with:-Amrut (35ML)

Honeyed malt with allspice and sweet apricot

4th Course – North India

Punjabi Smoked Lamb

Garlic Methi Naan

Clove and black cardamon smoked lamb – brown onion sauce – garam masala

Paired with:-Amrut Fusion(35ML)

Robust malt with sweet peat, coffee and oaky vanilla

5th Course – Ultimate Classic

Red Carrot Halwa

Tart Whisky-Infused Saffron Clotted Cream

Slow cooked red carrot – milk reduction – pistachio – green cardamon

Paired with:-Godawan Series 02(35ML)

Fruit and Spice Single Malt blend with Drambuie

Soft rich yet complex malt with apricot honey and sweet vanilla notes

