

The Cinnamon Club Guest Chef Series – Collaboration Dinner
Vivek Singh and Adam Handling
Monday 12th June, 2017

Canapes

Cod roe mousse in wonton canapés
Beef tartare on tapioca crisp
Hot potato chaat, tamarind, yoghurt mousse
Crab and kokum salad, lotus root crisp
Duck Mappas- confit duck, coconut, vinegar in spring roll

Franciacorta Brut DOCG, Contadi Castaldi, Italy



Starters

Salmon peas, sweet & sour wasabi
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2016

Kadhai spice crusted Pigeon breast, pickled beetroot, galouti tartare
*Shiraz/Cabernet Sauvignon, Classic Possums, McLaren Vale
Australia, 2013*



Main courses

Asparagus and wild garlic veloute
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2016

Tandoori smoked saddle of lamb, slow cooked raan, cauliflower, picked, fried greens
*Shiraz/Cabernet Sauvignon, Classic Possums, McLaren Vale
Australia, 2013*



Cheese doughnut
Franciacorta Brut DOCG, Contadi Castaldi, Italy



Dessert

Strawberries, bitter chocolate mousse
Taylors, Tawny 10 years, Portugal



Tea, coffee and petit fours