

**The Cinnamon Club Guest Chef Series – Collaboration Dinner
Vivek Singh and Agnar Sverrisson
Wednesday 21st June, 2017**

Canapes

**Tomato essence canapé
Icelandic gravadlax canapé
Lamb seekh kebab in roomali bread
Chicken dumpling chilli garlic stir fry
Semolina shells with mint and tamarind**

Glera, Extra Dry Spumante, Villa Doral, DOC, Italy, organic



Starters

Tenderstem broccoli, almonds, rose petals, burnt aubergine

Macon Solutré, Denis Bouchacourt, Mâconnais, Burgundy, France, 2013

King Crab, Black rice, coconut, ginger, lemongrass and mouli

Quinta de la Rosa, Dourosa, Douro Valley, Portugal, 2015



Main courses

Kerala spiced halibut grilled on banana leaf, green mango chutney

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel, Germany, 2014

Tandoori pigeon, leg roll, sweet corn, red wine essence, bacon popcorn, watercress

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis, Loire Valley, France, 2014



Dessert

Icelandic Skyr with strawberries and muesli

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna, Italy, 2009



Tea, coffee and petit fours