



FOOD & BEVERAGE MENU

Beverages Menu

- Tasting of Godawan 01 "Rich and Rounded" and Godawan 02 "Fruit and Spice".
- 4x Godawan infused cocktails will be served/quest upon their choice of interest

Anjeer ol' fashioned - "Rich & Spirit Forward" Godawan 01 "Rich & Rounded", homemade Fig & Cacao syrup, Aromatic & Orange bitters

Desert Sour - "Citrus & refreshing" Godawan 02 "Fruit & Spice", Pineapple Juice, basil, Aperitif, textured foam

Kaapi Martini – "Tiki With Coffee hints" *Godawan 01 "Rich & Rounded", Malabar filter coffee decoction, Triple Sec, orgeat, bitters, fresh mint*

Pickle me Down - "Tangy & Fruity" Godawan 02 "Fruit & Spice", Pickle Juice, Passion fruit, Soda

Food Menu

• 4x unlimited food pairings will be served to the guests for 3 hours

Potato Pave, Nalla Karam Podi, Smoky Kara Chutney

A thousand layered potato fried crisp, coated with nalla karam podi and topped with smoky kara chutney and paired with curry leaf crema.

Chaap Yakitori, Pimento Salsa, Fennel Crema

Indian take on yakitori, soya chaap grilled in tandoor, topped with pimento salso, served with fennel crema.

Chicken Vermicilli Bomba, Koorgi Chilly Ferment

Heavenly crispy chicken fritters seasoned well with roasted Indian spices, mixed with smoky cheddar, coasted with vermicilli & fried till crisp.

Lucknow Lamb Galouti, Bun kebab, Wild Garlic Toum

Smooth, melt in your mouth galouti kebabs, made into a mini sliders, topped with smoky cheddar and wild garlic toum.





Whisky & Dessert Pairing

Godawan 02 Fruit and Spice

paired with

Kaapi Rasgulla, Godawan Sabayon, Sea salt Praline

Famous dessert from West Bengal flavoured with coffee and served with "Godawan 02" whisky flavoured creamy sabayon with an added crunch of sea salt praline.