

Cafe Vin Cinq

in collaboration with The Mayuri



28th & 29th August
17:30 & 20:30



On Arrival

Coconut & Mango Maharani

**Malibu, coconut, mango puree, lemonade,
coconut & chilli flakes**

(non alcoholic version available)

The Six Course Menu

YOGHURT CHAAT BOMBS

Crisp shells filled with spiced yoghurt, chutneys and vibrant Indian flavours.

ALOO CHAAT TERRINE

Crispy spiced potato terrine, layered with chutneys, finished with tamarind, mint & yoghurt pearls

CHICKEN BIRYANI

Fragrant basmati rice layered with tender, marinated chicken and aromatic spices.

TANDOORI COCONUT KING PRAWNS

Tandoori spiced king prawns marinated in coconut cream

DAL TADKA

Slow cooked yellow lentils, tempered with cumin, garlic & ghee

All main courses served with rotis and Jeera Rice for the table

ROSE MILK FALOODA

A traditional rose infused dessert with vermicelli, sweet chia seeds, almond gum, almond flakes and rose petals served with vanilla ice cream