

avatāra

Wine Pairing Menu



Rasas

The 6 Tastes in Ayurveda

N.V Villa Sandi Il Fresco Prosecco Veneto, Italy

Kokum (Garcinia Indica)

Sunchoke modak, okra thecha, kokum rassa

2019 Wolfberger Signature Gewurztraminer Alsace, France

Kadalika (Banana)

Raw banana chaat, avocado chutney, khakra

2022 Borgo Conventi Pinot Grigio Collio, Italy

Klaayah (Green Pea)

Shisho cannoli, green pea chokha, carrot jhol

2021 Demarie Langhe Nebbiolo DOC Piemonte, Italy

Badak (Vada)

Dahi bhalla petit gateaux, pomegranate sorbet, potato crisp

2019 Schloss Vollrads Riesling Qualitatswein, Rheingau, Germany

Wine pairing menu priced at ₹ 5500++

All prices are in Indian rupees, Exclusive of 10% VAT

Indian Wine Pairing Rasas

The 6 Tastes in Ayurveda

N.V Sula Brut Nashik, India

Kokum (Garcinia Indica)

Sunchoke modak, okra thecha, kokum rassa

2022 Sula Classic Riesling Nashik, India

Kadalika (Banana)

Raw banana chaat, avocado chutney, khakra

2023 Sula Classic Chenin Blanc Nashik, India

Klaayah (Green Pea)

Shisho cannoli, green pea chokha, carrot jhol

2022 Rasa Cabernet Sauvignon Nashik, India

Badak (Vada)

Dahi bhalla petit gateaux, pomegranate sorbet, potato crisp

N.V The Source Moscato Nashik, India

Wine pairing menu priced at ₹ 3000++

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