

avatāra

Wine Pairing Menu



International Pairing

Bon Bon, Butternut, Mustard Greens, Coriander
Maset Reserva Brut Cava, Spain

Palm Heart
charred jalapenos, parmesan buttermilk, water chestnut
Lenz moser special selection gruner veltliner, Austria

Potato
vada, tadka dahi, potato & kasundhi curry
MASI "Levarie" Soave Classico, Italy

Bitter Gourd
bitter gourd chokha, ghee roast, red chilli makhani
White Rabbit Riesling Rheinhessen, Germany

Young Cashewnut, Mushroom
Riporta Nero D'Avola Sicilia, Italy

Mango
mango chenna, pandan ice cream, mango salsa
Shoutoku junmai Nigori sake, Japan

Wine pairing menu priced at ₹ 5500++
All prices are in Indian rupees, we levy 7% service
charge and 10% VAT

Indian Wine Pairing

Bon Bon, Butternut, Mustard Greens, Coriander
Sula Brut Nashik, India

Palm Heart
charred jalapenos, parmesan buttermilk, water chestnut
Sula Classic Riesling Nashik, India

Potato
vada, tadka dahi, potato & kasundhi curry
Master Selection White wine, India

Bitter Gourd
bitter gourd chokha, ghee roast, red chilli makhani
Sula Chenin Blanc, India

Young Cashewnut, Mushroom
Rasa Syrah, India

Mango
mango chenna, pandan ice cream, mango salsa
Sula Late Harvest, India

Wine pairing menu priced at ₹ 3000++
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