

CAPE MENTELLE PRESENTS AN EVENING FEATURING THE SIGNATURE CUISINE OF YANTRA

Date : 30 January 2019, Wednesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Yantra | 163 Tanglin Road, #01-28/33 Tanglin Mall, Singapore 247933
Price : \$62.40++ (HSBC Cardholders) | \$78++ (Other payment modes)
Dress Code : Smart Casual

Reception

Achari Paneer Tart
Khas Seekh Kebab

Cape Mentelle Semillon Sauvignon Blanc

Menu

Appetizers

Sarson Ke Phool

Mustard Flavoured Char-Grilled Fresh Florets of Cauliflower

Cape Mentelle Semillon Sauvignon Blanc

Chicken Tikka

Chicken marinated with in-house Spices and cooked in Tandoor

Cape Mentelle Semillon Sauvignon Blanc

Ambi Jhinga

Raw Mango & Prawns, Char-Grilled

Cape Mentelle Chardonnay

Mains

Paneer Beet Aur Sirka Pyaz

Cottage Cheese, Beet, Pickled Onions

Cape Mentelle Cabernet Merlot

Lasooni Palak

Chopped Spinach tempered with Garlic and In-House Spices

Cape Mentelle Cabernet Merlot

Dal Makhani

Black Urad Simmered Overnight

Cape Mentelle Cabernet Merlot

Chicken Tikka Makhani

Boneless Chicken Tikka cooked in Tomato and Butter Gravy

Cape Mentelle Cabernet Merlot

Martabaan Ka Meat

Piquant, Slow Cooked Lamb Curry

Cape Mentelle Shiraz

Assorted Breads

Naan, Garlic Naan, Butter Naan, Tandoori Roti

Mutter Wala Pulao

Fragrant Basmati Green Peas Rice



Dessert

Gulab Jamun

Sweetened Milk & Saffron Flavored Dumpling

Mango Kulfi

Indian Ice Cream Popsicles

**Menu and pairing details accurate as at 21 December 2018 & subject to changes*