



Menu expertly crafted by Kritesh Halkory - Bocuse d'Or, Africa 2022,
Filip August Bendi - Bocuse Argent, Lyon 2023 &
Stéphane Labastide - Pastry World cup Finalist, Lyon 2023

THE MACALLAN DOUBLE CASK 15 YEARS OLD

COURSE I

Scallop ceviche with pickled onion, kiwi,
and The Macallan Double Cask, 15 Years Old
*Ceviche de Saint Jacques aux oignons confits, kiwi
et The Macallan Double Cask, 15 Years Old*

COURSE II

Gambas flamed with The Macallan Double Cask, 15 Years Old,
palm heart purée and Granny Smith apples
*Gambas flambée au The Macallan Double Cask, 15 Years Old,
purée de cœur de palmier et pommes Granny Smith*

THE MACALLAN SHERRY OAK 18 YEARS OLD

COURSE III

Grilled beef, caramelized onion, mushroom jus,
truffle and potato mousseline
*Bœuf grillé, oignon caramélisé, jus de champignons,
mousseline de truffe et pomme de terre*

THE MACALLAN RARE CASK, 2022 RELEASE

COURSE IV

Vanilla ice cream, rehydrated fruits with sweetened
The Macallan RareCask, 2022 Release, coconut - lime espuma
*Glace à la vanille, fruits réhydratés au sirop
de 'The Macallan Rare Cask, 2022 Release', espuma noix de coco - citron vert*

Rs. 4,600 for non resident guests & resident guests on Bed and Breakfast condition
Rs. 2,400 supplement for in house guests on Half board or All inclusive condition