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Singapore – New Delhi First Class Shahi Thali (Vegetarian) Menu by Sanjeev Kapoor

Award-winning celebrity chef Sanjeev Kapoor brings to you Shahi Thali - an exquisite, authentic Indian delight. Shahi, meaning 'royalty', and Thali, the spread of single portioned delicacies, provide a fusion of diverse flavours for a truly gastronomic experience.

SIA Signature Satay	Impossible Meat Satay Onion, cucumber and satay sauce
Appetiser	Coconut-Ginger Pancake with Panner Tikka Mango chat, tomato olive and coriander chutney
Main Course	Paneer Tulsi Malai, Nadru Rogani, Subz Qasoori Palak, Tadka, Moong Dal, Til Wala Pulao Cottage cheese in basil cashew nut cream sauce Lotus root dumplings in onion tomato masala sauce Spinach with fenugreek Tadka moong dal Sesame pilaf rice
Soup	Indian Style Black Pepper Lentil Soup Spicy vegetarian soup with coriander leaves
Accompaniments	Indian Breads and Condiments Papadum, Indian flatbread, kachumber salad, yoghurt, Indian pickle and mint mukhwas
Dessert	Gil E Firdaus White pumpkin rice pudding with milk and stewed fruits

Wine Selection for Wine and Dine, Wine, Dine and Tableware, All-Inclusive Experience Packages:

**The Champagne and Dine package comes with a bottle of our First Class champagne and does not include the wines listed below.*

2017 Domaine Laroche Chablis 1er Cru "Montée de Tonnerre", Burgundy, France

Headquartered in L'Obédiencerie, a former monastery in the village of Chablis in which monks had made wines from the 9th century, Domaine Laroche is directly linked to the history of the region. Winemaker Grégory Viennois works in tune with nature, encouraging low yields and natural ecology to produce fruit that is true to individual vineyard origins. "Montée de Tonnerre" is a south-west oriented vineyard and is merely separated from the Grand Cru "Les Blanchots" by a narrow ravine. The wine is a subtle mix of finesse and intensity, and its beauty is revealed by a long ageing in French oak foudre. The nose and palate reveals notes of star anise and spice, with a subtle, salty finish.

2014 Albert Bichot, Morey-Saint-Denis 1er Cru "Les Sorbets", Burgundy, France

Morey-Saint-Denis may not be as famous as its neighbours, but Burgundy insiders know that this commune is filled with hidden gems. Five Grand Crus and twenty Premier Crus are found in this small appellation. "Les Sorbets" is a tiny Premier Cru vineyard of less than three hectares, making excellent wines filled with lively mixed berries, savoury spices and roasted herbs. Albert Bichot, founded in 1831, is one of the most consistent négociant, owning 100 hectares of top Burgundy vineyards. Bichot tends to make flavourful, fruity, modern red Burgundies and this wine doesn't disappoint. Find vibrant cherries, supple tannins with one-third new oak.