



CAP ST GEORGES
HOTEL & RESORT

ATUL KOCHHAR
2 STAR MICHELIN CHEF

| 15 -16 September |

Amuse Bouche



Scallops - Cauliflower



Monkfish Mappas

Roasted monk fish with coconut & Curry leaf gravy,
spiced mashed potatoes.



Chicken Tikka Pie

Indo-British Classic with berry chutney



Lamb Rump black pepper Rogan gravy

Roasted lamb Rump, spinach, turnips and Rogan Gravy



Carrot Halwa, filo & Meringue shards, vanilla ice cream
Classic Carrot pudding of North India.



€225 / per person
(optional €65.00 per person wine pairing)



Vegetarian options are available upon request
(must inform at least 3 days prior to the evening)