

Three Shores:

A Culinary Journey Across Mumbai, Wellington & Adelaide

Presented by Sofitel Adelaide in collaboration with Garçon Bleu
Executive Chef Shweta Ghate.

**TASTING
AUSTRALIA**

Presented by
JOURNEY BEYOND

Amuse-Bouche - “Arabian Sea Dawn” (Mumbai)

Kokum & Finger Lime Gelée

Compressed kingfish | Alphonso mango vinegar | Dill oil
NV Terre à Terre ‘Daosa’ Natural Reserve | Adelaide Hills | SA

Entrée - “Monsoon Memory” (Mumbai → Departure)

Truffled Vichyssoise with Mumbai Spice Dust

Leek & potato velouté | Black truffle | Mustard seed & curry leaf crumble
Mitchell Pinot Gris | Clare Valley | SA

Fish - “Southern Passage” (New Zealand)

Ora King Salmon, Lightly Cured & Smoked

Green apple gel | Kawakawa oil | Buttermilk snow
Kumeu River Village Chardonnay | Kumeu & Hawkes Bay | NZ

Lamb - “Crossing the Tasman” (NZ → Australia)

Lumina Lamb Loin

Kumara purée | Burnt rosemary jus | Fermented garlic | Horopito Butter
Ch. La Nerthe ‘Les Cassagnes’ Côtes-du-Rhône Villages Rouge | FR

Dessert - “New Roots” (Adelaide)

Whittaker’s Dark Chocolate & Davidson Plum Crèmeux

Macadamia sponge | Saltbush caramel | Blood Orange gel
Ch. Audinet Sauternes | FR

Cheese - Final Touch

Onkaparinga Blue Reserve | Spice Poached Quince | Fennel Lavoush | Bush Honey
Seppeltsfield Para Grand Tawny 10YO | Barossa Valley | SA

Petit Fours - “The Suitcase of Memories”

Masala chai truffle | Feijoa pâte de fruit | Salted macadamia praline | Mango Modak