



## MAD GOAN COCKTAILS

### ROSEMO

Cointreau | Absolute Vodka | Rose Syrup | Lime Juice |  
Fresh Grapes | Mineral Water | L&G

£8.50

### TAM&GI MARGARITA

Don Angel Tequila Blanco | De Kuyper Tripel Sec | Tamarind  
& Ginger Concentrate | Lemon Juice | Simple Syrup | Chilli  
& Salt Rim

£8.50

## MAD GOAN MOCKTAILS

### ROSE SPRITZER

Rose Syrup | Lemon Juice | Fresh Mint | Mineral Water

£5.50

### Mint Guava

Guava Juice | Fresh Mint | Lemon Juice | Club Soda

£5.50



# CHEF TRAV'S GOAN TASTING MENU

## *First Course*

**LAUKI THEPLA FLATBREAD | ROGAN DIPPING SAUCE | GOAN GREEN  
COCONUT CHUTNEY | TAMARIND YOGURT**

*Goaji Cocktail*

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## *Second Course*

**CURRIED CARROT & BEAN PICKLE | SPICED ROOT VEGETABLE PURÉE |  
CRISPY EGG**

*Viña Las Perdices Albariño - Argentina, Mendoza 2019*

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## *Third Course*

**GOAN FISH CURRY | COCONUT RICE | CRISPY SHALLOTS | PICKLED CHILLI**

*Durbanville Hills Sparkling Sauvignon Blanc - South Africa, Durbanville*

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## *Fourth Course*

**SURF n TURF | MARINATED KING SCALLOP | GOAN BRAISED & ROLLED  
LAMB | PEA DAL**

*Sula Vineyards Dindori Reserve Shiraz - India, Nashik 2019*

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## *Dessert*

**CARDAMON CUSTARD TART | MIXED FRUITS | TOASTED CASHEW**

*Sandeman White Porto - Portugal, Douro Valley*



CHEF TRAV'S INDONESIAN  
**TASTING MENU**

*First Course*

**SUMMER RICE ROLLS | NƯỚC CHÂM DRESSING**

*Jimbaran Caipirissima Cocktail, Bali, Indonesia*

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*Second Course*

**TAMARIND FRIED CHICKEN | PICKLED CHILLI | GREEN PAPAYA | CHERRY  
TOMATOES**

*The Capeography co Landscape, Grenache Blanc, Swartland South Africa*

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*Third Course*

**GIANT KING-PRAWN | HOT & SOUR COCONUT BROTH | CHARRED PINEAPPLE  
| SOY QUAIL EGG | BASIL**

*Teliani Valley, Khakuri No8, Khaketi East Georgia*

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*Fourth Course*

**SLOW BRAISED INDONESIAN SPICED BEEF | NASI GORENG | SAUS KACANG  
| CORIANDER**

*Teliani Valley, Saperavi, Khaketi East Georgia*

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*Dessert*

**COCONUT PANNA COTTA | LYCHEE WHIPPED JELLY | PEANUT & SESAME  
CRUMB | LEMON BALM | EDIBLE FLOWERS**

*Takara Plum Wine, Japan*



# MAD

## COCKTAILS OF INDONESIA

### THE MAD FLORITA MARGARITA

Hibiscus Infused Tequila | Cachaça White Rum | De Kuyper Orange Curaçao |  
Lime Juice | Hibiscus Syrup | Red Peppercorn & Hibiscus Salt Rim

£8.95

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### LYCHEE & RASPBERRY BREEZE

Ophir Oriental Spiced Gin | Chambord Liqueur | Lychee & Raspberry Syrup | Lemon  
Juice | Club Soda

£8.95

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### JIMBARAN CAIPIRISSAMA

Cachaça White Rum | Yuzu Marmalade | Lime Juice | Pandan Leaves & Lemongrass  
Syrup | Fever-Tree Ginger Ale

£8.95

# MAD

## MOCKTAILS OF INDONESIA

### JAMU SLING

Asian Aromatic Syrup | Fresh Coconut Water | Britvic Indian Tonic Water | Edible Flower

£6.50

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### MOCK LYCHEE & RASPBERRY BREEZE

Lychee & Raspberry Syrup | Lemon Juice | Club Soda

£5.50



# CHEF TRAVS' SOUTH AMERICAN TASTING MENU

## First Course

**QUINOA SUMMER SALAD | UCHUCUTA SAUCE | ROCOTO JAM | AVOCADO  
CREAM**

*Cote Mas Picpoul Frizzante - Languedoc, France*

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## Second Course

**MONKISH CEVICHE | TIGERS MILK | BASIL OIL | MICRO GREEN BASIL |  
SMOKED TOMATO & RED PEPPER**

*Las Percides Albarino Reserva - Mendoza, Argentina*

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## Third Course

**PORK BELLY | CORN TACO | NDUJA CECINA | SWEET POTATO PURÉE |  
PINEAPPLE & CITRUS SALSA | AMARILLO CHILLI AIOLI**

*Eguren Ugarit Rosada - Rioja, Spain*

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## Fourth Course

**GRILLED OCTOPUS | CRAB & COCONUT BROTH | PEPPER & HERB SOFRITO |  
NASTURTIUM LEAF**

*Gran Araucaria Carmenere Reserva - Maule Valley, Chile*

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## Dessert

**CHOCOLATE & AVOCADO MOUSSE | PASSIONFRUIT CRÈME ANGLAISE |  
CHOCOLATE SOIL | PLANTAIN CRISPS | EDIBLE FLOWERS**

*Clos Montblanc Late Harvest Garnaxta-half - Conca de Barbera, Spain*

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## MAD COCKTAILS OF SOUTH AMERICA

### **PALOMA - Mexico**

Tequila | Lime Juice | Ting Grapefruit Soda

£7.50

### **MARGARITA PICANTE - Mexico**

Tequila | Cointreau | Pineapple Shrub | Jalapeño

& Butterfly Pea Infused Tequila | Lime Juice | Gunna Tropical Lemonade

£9.50

### **HIBISCUS PISCO SOUR - Peru**

Pisco | Hibiscus Syrup | Pasteurised Egg White |

Lime Juice | Angostura Bitters

£8.50

### **PASSION FRUIT CAIPIRINHA - Brazil**

Cachaça White Rum | De Kuyper Passion fruit Liqueur | Passion Fruit

| Cane Sugar Syrup | Lime | Club Soda

£8.50

### **JUNGLE BUTTERFLY - Cuba**

OJ Pineapple Rum | Campari | Butterfly Pea Infused Bacardi Coconut

Rum | Pineapple Syrup | Pineapple Juice | Lime

£8.50



## MAD COCKTAILS OF SOUTH AFRICA

### THE AMA-LEKKERLICIOUS

Premium Klipdrift Brandy | Monin Peach Liqueur | Peach Syrup | Lemon Juice | Cranberry Juice | Angostura Bitters | Fruit Sherbet

£7.95

### HAKUNA MATATA

Old J Pineapple Rum | Bacardi Coconut Rum | Lime Juice | Grenadine | Monin Banana Liqueur | Turtle Juice Tropical Lemonade | Glazed Cherry

£8.50

### CAPE MOUNTAIN

Premium Klipdrift Brandy | Rooibos Syrup | Angostura Bitters | Fresh Mint | Lemon Juice | Club Soda | Edible Flowers

£7.95

### GINGER SQUARE

Agnes Amber Citrus Gin | Ginger Syrup | Lime Juice | Fever-tree Ginger Ale | Angostura Bitters | Fresh Mint | Glazed Cherry

£7.95

## MAD MOCKTAILS OF SOUTH AFRICA

### MOCK CAPE MOUNTAIN

Rooibos Syrup | Fresh Mint | Angostura Bitters | Apple Juice | Cloudy Lemonade

£5.50

### ROCK SHANDY

Ginger Ale | Cloudy Lemonade | Angostura Bitters

£4.95

## BOOZY AFTERS

### AMARULA ESPRESSO MARTINI

Amarula | Smirnoff Vodka | Khalua | Vanilla Syrup | Espresso Coffee

£7.95

### SHOOTERS FLIGHT

Springbok | Melktart | Elephant Tears

3 for £9



## CHEF TRAVS' SOUTH AFRICAN TASTING MENU

### *First Course*

**WARM BROCCOLI SALAD | WILD MUSHROOMS | TOASTED ALMONDS |  
PICKLED RED ONION | BLUE CHEESE SAUCE**

*Bergsig Estate Chardonnay - Breede River Valley, Western Cape, S.A.*

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### *Second Course*

**BILTONG SPICED KANGAROO CARPACCIO | PARMESAN | BASIL OIL | CAPERS  
| ROCKET | BALSAMIC**

*Rhino Tears Pinotage, Shiraz, Cabernet Sauvignon - Port Elizabeth S.A.*

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### *Third Course*

**PAN FRIED SCALLOPS | DHAL | CURRIED MANGO & PINEAPPLE | CRISPY  
SHALLOTS | MICRO CORIANDER**

*Vondelling Merlot Rosè - Stellenbosch, Western Cape, S.A.*

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### *Fourth Course*

**BRAISED BBQ BEEF SHORT RIB | CAULIFLOWER PURÉE | VEGETABLE  
CHAKALAKA | CHARRED ONIONS | NASTURTIUM LEAF**

*Bergsig Estate Cabernet Sauvignon - Breede River Valley, Western Cape, S.A.*

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### *Dessert*

**CHOCOLATE AMARULA TART | VAN DER HUM SYRUP | NAARTJIE MERENGUE  
| MALT CRUMB | CLOTTED CREAM | MACERATED STRAWBERRIES**

*Clos Montblanc Late Harvest Garnaxta-half - Conca de Barbera, Spain*

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