

**CHEF MANJUNATH MURAL**

Chef Manjunath Mural is the former Executive Chef, Song of India, Singapore, the only Indian Michelin Star restaurant in Southeast Asia which was awarded the Michelin Star four times (2016 - 2019) under his leadership. This recognition fulfils Chef Mural's lifelong dream and vision to present Indian cuisine at its pinnacle on an international level, where it can be understood, appreciated and respected on the same platform as haute French cuisine.

He shares, "Indian cuisine has a depth of history, tradition, ingredients and techniques, yet it is still considered 'niche and often kept to the 'family-restaurant' in many parts of the world. I have often asked myself why. My dream is to share my style in presenting Indian cuisine in a way which is relevant to the diners across the world, and haute Indian cuisine will one day be as accepted as haute French dining. Earning a Michelin star is just one way of working towards this dream." Since Song of India, Chef Manjunath Mural now spearheads the renowned Cali Chilli in California and Adda in Singapore.



**ROSEATE  
HOUSE**

NEW DELHI

*the*  
**MENU**



**A UNIQUE AND DISTINCTIVE  
INDIAN CULINARY EXPERIENCE**

*by* **CHEF MANJUNATH MURAL**

30<sup>th</sup> September 2023  
At the Ballroom, Roseate House New Delhi



ROSEATE HOTELS & RESORTS

*the*  
MENU

NON VEGETARIAN

Pan seared spiced black cod fish topped with pickled caviar  
*accompanied by warm pine nut and arugula salad, dill, coriander chutney*



Gucchi mushrooms lentil soup  
*laced with truffle oil*



Soft Awadhi lamb kebabs  
Tandoor toasted broccoli and peppers  
*pear, clove chutney*



Chef's special sorbet



Lemon chilly lobster, Kerala moilee sauce  
Asparagus and edamame stir fry  
Lime leaf upma

Choice of breads



Choco chikki torte  
Homemade ice cream  
Fresh fruits



Tea | Coffee

*the*  
MENU

VEGETARIAN

Sesame, corn, bell pepper tandoori potato babypuffs stuffed with mango, sprouts  
*accompanied by warm pine nut and arugula salad, dill, coriander chutney*



Gucchi mushrooms lentil soup  
*laced with truffle oil*



Soft Awadhi fava beans kebabs  
Tandoor toasted broccoli and peppers  
*pear, clove chutney*



Chef's special sorbet



Cottage cheese crisp in a basil coriander pesto sauce  
Asparagus and edamame stir fry  
Lime leaf upma

Choice of breads



Choco chikki torte  
Homemade ice cream  
Fresh fruits



Tea | Coffee