

# 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)*

**Magra 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