

Festive Menu £75
Accompanying Wine Flight £60

Tellicherry Pepper & Garlic Soft Shell Crab
damson chutney & garlic chips
NV Laurent Perrier, La Cuvee, Brut, France

Salmon Dill Tikka
mustard, dill leaves & chillies
Riesling Vom Gelben Loss, J. Ehmöser, Wagram, Austria

Pheasant Kempu
yoghurt, honey, garlic & fennel
Gewurztraminer, René Mure', Alsace, France

Tulsi Turkey Tikka
sweet basil, pickled radish & raita
Bourgogne Pinot Noir, J.M. Pillot, Burgundy, France
or

Adraki Lamb Chop
royal cumin, crushed onion, fennel & ginger
Shiraz, "The Parson" Chapel Hill, McLaren Valley, Australia

Alleppey Prawn Curry
southern spices, green mango & coconut milk
Sancerre Rose', Daniel Chotard, Loire Valley, France
or

Old Delhi Butter Chicken
Suffolk corn-fed char-grilled & pulled chicken, tomato, fenugreek
Touriga Nacional, Churchill Estate, Douro, Portugal

Served with Dhungar Dal, Gobhi Mutter, Basmati Rice
& Mixed Breads

Chilli Chikki Lava Chocolate Fondant
cinnamon kulfi, caramelised pecans
or

Mango Rasmalai
mango pulp, mixed berry chutney & wheat biscuit base
Sauternes, Château Roumieu, France

Vegetarian Festive Menu £70
Accompanying Wine Flight £60

Chandni Chowk Ki Aloo Tikki
potato tikki, honey yoghurt, white radish & tamarind mint chutney
NV Laurent Perrier, La Cuvee, Brut, France

Masala Poriyal Uthappam
kale, peas & purple potatoes
Riesling Vom Gelben Loss, J. Ehmöser, Wagram, Austria

Babycorn Bezule
sun-dried chillies, garlic & gram flour
Gewurztraminer, René Mure', Alsace, France

Bharwan Mirchi
paneer-stuffed sweet peppers & chopped purple potato
Albarino, Davila Valminor, Rias Baixas, Spain
or

Kasundi Paneer Tikka
mint & raw papaya chutney
Montagne 1er Cru, 'Domaine de Montorge, Burgundy, France

Alleppey Vegetable Curry
southern spices, green mango & coconut milk
Sancerre Rose', Daniel Chotard, Loire Valley, France
or

Gucchi Mutter
morels, green peas, fresh tomato & star anise
Chateau Haut-Faugeres, St Emilion, Grand Cru, Bordeaux, France

Served with Dhungar Dal, Gobhi Mutter, Basmati Rice
& Mixed Breads

Chilli Chikki Lava Chocolate Fondant
cinnamon kulfi, caramelised pecans
or

Mango Rasmalai
mango pulp, mixed berry chutney & wheat biscuit base
Sauternes, Château Roumieu, France

Available for maximum 12 guests per table and cannot be paired with other menus. Last order by 2pm (Lunch) and 10pm (Dinner).

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 12.5% will be added. Our standard wine measure is 100ml per course and 50ml for dessert.