

South Indian Seafood Banquet Menu £85
Accompanying Wine Flight £70

Crab Porthol

Devon crabmeat, coastal spices, chilli mango & garlic coriander dip
NV Laurent Perrier, La Cuvee, Brut, France

Scallop Moilee

hand dived seared scallops, coconut sauce, ginger relish & plantain crisps
Gewurztraminer, René Muré, Alsace, France

Guntur Stone Bass Tikka

chillies, roasted spices & avocado chutney
Riesling 'Kremser Weinzierlberg', Weingut Türk, Kremstal, Austria

Karavapillai Prawns

coastal spices & tempered cucumber pachadi
Touriga Nacional, Churchill's Estate, Douro, Portugal
or

Lasooni Murgh Tikka

garlic, pickled radish & yoghurt
Pinot Noir, Domaine Bernard Moreau, Burgundy, France

Prawn Mappas

southern spiced coconut, curry leaf & tomatoes
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

Old Delhi Butter Chicken

Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato & fenugreek
Shiraz 'The Parson', Chapel Hill, McLaren Vale, Australia

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

Madam Leela's Jackfruit Burnt Cream

red rice, cinnamon & palm sugar
Sauternes, Château Roumieu, France
or

Nougat Chocolate Mousse

cinnamon ice cream
Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal

Vegetarian Tasting Menu £80
Accompanying Wine Flight £70

Chandni Chowk Ki Aloo Tikki

potato tikki, spiced white peas, yoghurt, tamarind & mint chutney
NV Laurent Perrier, La Cuvee, Brut, France

Podi Idli Sambhar

black pepper spiced beetroot, rice & lentil cakes & vegetable stew
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand

Masala Poriyal Uthappum

seasonal vegetable, coconut chutney & tomato chutney
Gewurztraminer, René Muré, Alsace, France

Bharwan Mirchi

paneer & purple potato stuffed sweet peppers, raw mango relish & mint chutney
Riesling 'Kremser Weinzierlberg', Weingut Türk, Kremstal, Austria
or

Kasundi Paneer Tikka

raw papaya salad & mint chutney
Pinot Noir, Domaine Bernard Moreau, Burgundy, France

Kofta Dilkhus

vegetable dumplings, cashew nuts, saffron & chilli
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

Gucchi Mutter

morels, green peas & fresh tomato
Château La Révérence, St-Emilion Grand Cru, Bordeaux, France

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

Madam Leela's Jackfruit Burnt Cream

red rice, cinnamon & palm sugar
Sauternes, Château Roumieu, France
or

Mango Rasmalai

wheat biscuit, mango cream & berry chutney
Tokaji Szamorodni, Dorgó Vineyards, Hungary

Tasting Menus cannot be paired with other menus. Last order by 1:45pm (Lunch) and 9:45pm (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.