

Tasting Menu £75
Accompanying Wine Flight £70

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

Lobster Idli Sambhar
rice & lentil cakes, black pepper spiced lobster & vegetable stew
Riesling Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Malai Stone Bass Tikka
mace, green cardamom & mace chutney
Gewurztraminer, Rene' Mure', Alsace, France

Tulsi Chicken Tikka
sweet basil, pickle & radish yogurt
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

Jheenga Moilee
prawns, curry leaf, mustard seed & shallot
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

Pista Burfi, Badam Halwa
dried milk, orange murabba, pistachio & almonds
or
Mango Rasmalai
mango pulp, mixed berry chutney & wheat biscuit base
Sauternes, Château Roumieu, France

Vegetarian Tasting Menu £70
Accompanying Wine Flight £70

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

Podi Idli Sambhar
rice & lentil cakes, black pepper, beetroot & vegetable stew
Albarino, Davila Valminor, Rias Baixas, Spain

Masala Poriyal Uthappam
seasonal vegetable, coconut, curry leaf & mustard seed
Riesling Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Bharwan Mirchi
paneer-stuffed sweet peppers & chopped purple potato
Gewurztraminer, Rene' Mure', Alsace, France
or

Kasundi Paneer Tikka
mint & raw papaya chutney
Bourgogne Pinot Noir, J.M. Pillot, Burgundy, France

Achaari Baingan
pickling spices, purple aubergines & potato
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

Pista Burfi, Badam Halwa
dried milk, orange murabba, pistachio & almonds
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.