



DIWALI TASTING MENU

Available from 5th - 10th November 2018 - all menus are subject to change

6 courses £85

Wine Pairing £65 *see below

Prestige Wine Pairing £95 *please ask your sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Billecart-Salmon, Brut Rosé, Champagne, France NV

Raj Kachori
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Seafood Pepper Fry, Malabar Paratha
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tandoori Masala Lamb Chop & Boti Kebab
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Guinea Fowl Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2011
served with Dal Maharani, Paneer Makhni - Bread Basket or Basmati Rice

Warm Jalebi, Rabri
La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013
or

Saffron Pistachio Falooda
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.



DIWALI VEGETARIAN TASTING MENU

Available from 5th - 10th November 2018 - all menus are subject to change

6 courses £80

Wine Pairing £65 *see below

Prestige Wine Pairing £95 *please ask your sommelier

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Billecart-Salmon, Brut Rosé, Champagne, France NV

Raj Kachori
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Wild Mushroom Pepper Fry, Malabar Paratha
Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010

Subz Seekh Kebab, Roasted Sesame Chutney
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Kala Moti Pilau, Cashewnut & Paneer
Vigno', Morandé Adventure, Maule Valley, Chile 2013

Served with: Dal Lasooni, Palak Paneer - Bread Basket or Basmáti Rice

Warm Jalebi, Rabri
La Chapelle de Chateau Lafaurie-Peyraguey Sauterns, France 2013
or
Saffron & Pistachio Kulfi Falooda
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.