



## DIWALI VAULT FEAST MENU

£190.00

*For the table*

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong

Aloo Chaat, Tamarind, Sev  
Amritsari Shrimps, Lobster & Queenies, Dill Raita

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber  
Lasooni Wild Tiger Prawns, Red Pepper Chutney  
Kid Goat Methi Keema, Salli, Pao

Tandoori Masala Lamb Chop, Walnut Chutney

Wild Venison Biryani, Pomegranate & Mint Raita  
Goan Prawn Curry  
Chicken Butter Masala

*Served With:* Dal Maharani, Rajasthani Bhindi, Saag Makai – Bread Basket & Basmati Rice

Saffron Pistachio Kulfi Falooda  
*or*  
Cardamom & Basmati Rice Kheer

Petit Fours  
Candied Fennel Chocolate Truffle & Kaju Katli Barfi

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.  
A discretionary 15% service charge will be added to your bill.



## DIWALI VAULT VEGETARIAN FEAST MENU

£180.00

*For the table*

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong

Aloo Chaat, Tamarind, Sev  
Punjabi Samosa Chaat, Saunth Chutney

Tandoori Broccoli, Chilli & Green Mango Raita  
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat  
Beetroot Chops Pao, Peanut Ghati Masala

Gucchi, Khumb & Fresh Black Truffle Pilau  
Methi Malai Mutter Paneer  
Khatta Meetha Baingan

*Served With:* Dal Maharani, Rajasthani Bhindi, Saag Makai – Bread Basket & Basmati Rice

Saffron Pistachio Kulfi Falooda  
*or*  
Cardamom & Basmati Rice Kheer

Petit Fours  
Candied Fennel Chocolate Truffle & Kaju Katli Barfi

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.  
A discretionary 15% service charge will be added to your bill.