



FESTIVE VAULT TASTING MENU

£100.00

Wine Pairing £85.00

Pappadum Selection , Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev
2018 Terrasse, Keermont, Stellenbosch, South Africa

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain
or

Lasooni Wild Tiger Prawns, Red Pepper Chutney
2020, Malvazija, Kozlovic, Istria, Croatia

Turkey Pepper Fry, Malabar Paratha
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or

Kid Goat Methi Keema, Salli, Pao
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita
2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany
or

Goan Prawn Curry
2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France
or

Chicken Butter Masala
2019 Riesling/Furmint, Moric, Balaton, Hungary

Served With: Dal Maharani, Rajsthani Bhindi, Saag Makai - Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)

Sauterns Poached Pears, Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or

Cardamom & Basmati Rice Kheer, Fresh Figs
2010 Château Filhot, Sauternes, France