



## DIWALI TASTING MENU

£110.00

Wine Pairing £95.00 \*see below

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

Beetroot Raj Kachori, Tamarind, Sev  
*2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or  
Amrtsari Pink Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*

Goan Cafreal Salmon Tikka, Tomato Chutney  
*2019 Sancerre, Chêne Marchand, Domaine Guilleraut-Fargette, Loire, France*  
or  
Kesari Chicken Chop, Mint & Mustard Chutney  
*2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*  
or  
Kid Goat Methi Keema, Salli, Pao  
*2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*  
or

Chicken Butter Masala  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*  
or  
Bengali Prawn Curry, Cocomut & Kasundi Mustard  
*2021 St-Péray, Domaine de Lorient, Rhône, France*

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£18.00)  
*2018 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)*

Saffron Pistachio Kulfi Falooda  
*2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Beetroot Halwa, Cardamom Rabri  
*2010 Château Filhot, Sauternes, France*

## VEGETARIAN TASTING MENU

£100.00

Wine Pairing £95.00 \*see below

Pappadum Selection, Mango Chutney & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

Beetroot Raj Kachori, Tamarind, Sev  
*2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or  
Bhutney & Tamater Ki Bhel, Saunth Chutney  
*2021 Malvazija, Kozlovic, Istria, Croatia*

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat  
*2020 Plexus, John Duval, Barossa Valley, Australia*  
or  
Tandoori Broccoli, Chilli & Green Mango Raita  
*2016 Friulano, Galea, I Clivi, Friuli, Italy*  
or  
Beetroot Chops Pao, Peanut Ghati Masala  
*2021 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

Gucchi, Khumb & Truffle Pilau  
*2021 Collioure, Les Canadells, Domaine La Tour Vicille, Roussillon, France*  
or

Methi Malai Mutter Paneer  
*2019 Sancerre, Chêne Marchand, Domaine Guilleraut-Fargette, Loire,*  
or  
Dum Aloo Kashmiri  
*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*

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

Saffron Pistachio Kulfi Falooda  
*2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Beetroot Halwa, Cardamom Rabri  
*2010 Château Filhot, Sauternes, France*