



FESTIVE MENU

£100.00

Wine Pairing £75.00

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

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

Amritsari Pink Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or
Gilafi Quail Seekh Kebab, Mint & Mustard Chutney
2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany
or

Turkey Pepper Fry, Malabar Paratha
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

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

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

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

Served With: Dal Maharani, 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 Fillhot, Sauternes, France



VEGETARIAN FESTIVE MENU

£100.00

Wine Pairing £75.00

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

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

or

Samosa Chaat, Chana Masala, Imli Saunth Chutney
2020 Malvazija, Kozlovic, Istria, Croatia

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Tandoori Broccoli, Chilli & Green Mango Raita
2015 Sette, Fratelli, Maharashtra, India

or

Beetroot Chop Pao, Peanut Ghati Masala
2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France

or

Methi Malai Mutter Paneer
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa

or

Khatta Meetha Baingan
2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany

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

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