NEW YEAR'S EVE TASTING MENU
£150.00
Wine Pairing £93.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
2021 Clos di Signadore, A Mandria di Signadore, Patrimonio, France

Amritsari Lobster, Shrimps & Queenies, Dill Raita
or
Beetroot Raj Kachori, Tamarind Chutney, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

Dill & Black Pepper Salmon Tikka, Mint & Mustard Chutney
2018 Viognier, The Age of Grace, Lismore Estate, Greyton, South Africa
or
Ajwaini Paneer Tikka, Fig & Cashew Nut, Corn Chat
2020 Plexus, John Duval, Barossa Valley, Australia
or
Tandoori Masala Chops, Kasmiri Walnut Chutney
2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy
or
Truffle Masala Bhaji, Pao

Hyderabadi Bhuna Muntjac Adraki
2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia
or
Awadhi Dum Guinea Fowl Korma
2019 Riesling/Furmint, Moric, Balaton, Hungary
or
Kathal Biryani, Cucumber & Cumin Raita
2017 Chardonnay Bien Nacido' Vineyard, The Ojai Vineyard, Santa Maria Valley, California, USA
or
Gobhi Musallam, Cardamom & Saffron
2021 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

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

Beetroots Halwa, Saffron Pistachio Rabri
2021 Moscato d’Asti Frizzante, Centine, Tenuta Olim Bauda, Piedmont, Italy
or
Marsala Soaked Rasgulla, Chocolate & Hazelnut Parfait
2010 Château Fillot, Sauternes, France

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.