



NEW YEAR'S EVE TASTING MENU

£150.00

Wine Pairing £95.00

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, Kashmiri 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 Steamed Basmati Rice

Beetroot Halwa, Saffron Pistachio Rabri

2021 Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy

or

Marsala Soaked Rasgulla, Chocolate & Hazelnut Parfait

2010 Château Filhot, 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.