



## TASTING MENU

£95.00

Wine Pairing £85.00

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2021 L'Esprit de Provence, Le Grand Cros, Provence, France*

Aloo Chat, Tamarind, Sev

*2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or

Amritsari Pink Shrimps & Queenies, Dill Raita

*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*

Goan Cafreal Salmon Tikka, Tomato Chutney

*2021 Sauvignon Blanc, Amphora, Gabrielskloof, Western Cape, SA*  
or

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney

*2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*  
or

Kid Goat Methi Keema, Salli, Pao

*2017 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

Goan Prawn Curry

*2020 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 (£16.00)

*2018 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)*

Saffron Pistachio Kulfi Falooda

*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet

*2010 Château Filhot, Sauternes, France*