VAULT FEAST MENU

MKHA

£130.00

For the table

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita Gol Guppa, Jaljeera, Potato, Sprouting Moong

> Aloo Chaat, Tamarind, Sev Amritsari Pink Shrimps & Queenies, Dill Raita

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber Lasooni Wild Tiger Prawns, Red Pepper Chutney Kid Goat Methi Keema, Salli, Pao

> Wild Muntjac Biryani, Pomegranate & Mint Raita Goan Prawn Curry Chicken Butter Masala

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai – Bread Basket & Basmati Rice Add: Tandoori Masala Lamb Chop, Walnut Chutney (£22.00)

> Saffron Pistachio Kulfi Falooda or Fig, Cardamom & Basmati Rice Kheer

Petit Fours Candied Fennel Chocolate Truffle & Kaju Katli Barfi

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. Please note all game may contain shot. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

VAULT VEGETARIAN FEAST MENU

GYMKHANA

£125.00

For the table

Pappadum Selection, Mango Chutney & Nimbu Achari Raita Gol Guppa, Jaljeera, Potato, Sprouting Moong

Aloo Chaat, Tamarind, Sev Punjabi Samosa Chaat, Saunth Chutney

Tandoori Broccoli, Chilli & Green Mango Raita Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat Beetroot Chops Pao, Peanut Ghati Masala

> Gucchi, Khumb & Truffle Pilau Methi Malai Mutter Paneer Khatta Meetha Baingan

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai - Bread Basket & Basmati Rice

Saffron Pistachio Kulfi Falooda or Fig, Cardamom & Basmati Rice Kheer

Petit Fours Candied Fennel Chocolate Truffle & Kaju Katli Barfi

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