



## VAULT FEAST MENU

£120.00

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

---

Aloo Chat, Tamarind, Sev

Amritsari Shrimps and 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 or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£19.00)

---

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Fresh Figs

*Petit Fours*



## VAULT FEAST VEGETARIAN MENU

£120.00

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

---

Aloo Chat, Tamarind, Sev

Punjabi Samosa Chaat, Saunth Chutney

---

Tandoori Broccoli, Chilli & Green Mango Raita

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat

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 or Basmati Rice

---

Saffron Pistachio Kulfi Falooda

*or*

Cardamom & Basmati Rice Kheer, Fresh Figs

*Petit Fours*

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.