



VAULT TASTING MENU

£100.00

Wine Pairing £85.00

Pappadum Selection , Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev

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

or

Amritsari Shrimps and Queenies, Dill Raita

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

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Lasooni Wild Tiger Prawns, Red Pepper Chutney

2020, Malvazija, Kozlovic, Istria, Croatia

or

Kid Goat Methi Keema, Salli, Pao

2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita

2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany

or

Goan Prawn Curry

2020 St-Péray, Domaine de Lorient, Rhône, France

or

Chicken Butter Masala

2019 Riesling/Furmint, Moric, Balaton, Hungary

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)

2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)

Saffron Pistachio Kulfi Falooda

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

or

Cardamom & Basmati Rice Kheer, Fresh Figs

2010 Château Filhot, Sauternes, France