



## VAULT TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

*2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

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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*

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Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

*2020 Plexus, John Duval, Barossa Valley, Australia*

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*

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Wild Muntjac Biryani, Pomegranate & Mint Raita

*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*

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 (£18.00)

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

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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*