



VAULT TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, 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 Shrimps and Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

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

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)

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