



## VAULT LUNCH FEAST

*For the table*

£55.00 pp

Pappadum Selection, Shrimp Sorpotel & Nimbu Achaari Raita

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Aloo Chat, Tamarind, Sev

Gol Guppa, Jaljeera, Potato, Sprouting Moong

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Achari Paneer Tikka, Corn Chaat

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

Goan Cafreal Salmon Tikka, Tomato Chutney

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Goan Prawn Curry

Chicken Butter Masala

Methi Malai Mutter Paneer

Subz Tawa Pulao, Cucumber Raita

Served With: Saag Makai, Dal Lasooni- Bread Basket or Basmati Rice

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Saffron Pistachio Kulfi Falooda

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet

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 12.5% will be added to your bill.



## LAMB RAAN FEAST

*For the table*

£150.00 pp

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

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Aloo Chat, Tamarind, Sev

Amritsari Shrimps & Queenies, Dill Raita

Lasooni Wild Tiger Prawns, Red Pepper Chutney

Achari Paneer Tikka, Fig & Cashewnuts, Corn Chaat

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Dum Masala Raan

Chicken Butter Masala

Gucchi, Khumb & Truffle Pilau

Served With: Dal Maharani, Saag Makai, Aloo Jeera & Bread Basket

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Saffron Pistachio Kulfi Falooda

*or*

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet



## VAULT TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, 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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Muntjac Biryani, Pomegranate & Mint Raita

*2020 Chinon, Vieilles Vignes, Domaine Fabrice Gasnier, France*

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)*

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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*



## VAULT VEGETARIAN TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Mango Chutney & 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

Punjabi Samosa Chaat, Saunth Chutney  
*2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*

Tandoori Broccoli, Chilli & Green Mango Raita  
*2016, Friulano, Galea, I Clivi, Friuli, Italy*  
or

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat  
*2020 Plexus, John Duval, Barossa Valley, Australia*  
or

Beetroot Chops Pao, Peanut Ghati Masala  
*2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

Gucchi, Khumb & Truffle Pilau  
*2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France*  
or

Methi Malai Mutter Paneer  
*2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*  
or

Khatta Meetha Baingan  
*2020 Chinon, Vieilles Vignes, Domaine Fabrice Gasnier, France*

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

Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiaro, Piedmont, Italy*  
or

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet  
*2010 Château Filhot, Sauternes, France*