



## VALENTINE'S DAY MENU

£130.00

Wine Pairing £85

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppa, Jaljeera, Potato, Sprouting Moong  
*2021 L'Esprit de Provence, Le Grand Cros, Provence, France*

Amritsari Lobster, Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*  
or

Beetroot Raj Kachori, Tamarind Chutney, Sev  
*2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*

Lasooni Wild Tiger Prawns, Red Pepper Chutney  
*2021 Viognier, The Age of Grace, Lismore State, Greyton, South Africa*  
or

Ajwaini Paneer Tikka, Fig & Cashew Nut, Corn Chat  
*2019 Sancerre, Chene Marchand, Domaine Guillaout-Farguette, Loire, France*  
or

Tandoori Masala Lamb Chop, Kashmiri Walnut Chutney  
*2021, Malvazija, Kozlovic, Istria, Croatia*  
or

Truffle Masala Bhaji, Pao  
*2017 Chardonnay 'Bien Nacido' Vineyard, The Ojai Vineyard, Santa Maria Valley, California, USA*

Bhuna Muntjac Adraki  
*2020 Pinot Noir, Applejack Vineyard, Giantjij Steps, Yarra Valley, Australia*  
or

Chicken Butter Masala  
*2021 St-Péray, Domaine de Lorient, Rhône, France*  
or

Romanesco & Kale Tawa Pulao, Cucumber & Cumin Raita  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*  
or

Gucchi Mutter Malai Paneer  
*2021 St-Péray, Domaine de Lorient, Rhône, France*

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

Gold Leaf Carrott Halwa, Cardamom Basundi  
*2021 Moscato D'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or

Marsala Soaked Rasgulla, Hazelnut Tiramisu  
*2019 Chateau Lafon, Sauternes, France*

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.

Prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.