



NEW YEAR'S EVE TASTING MENU

£155.00

Wine Pairing 95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
2021 Clos di Signadore, A Mandria di Signadore, Patrimonio, France

Amritsari Lobster, Shrimps & Queenies, Dill Raita

or

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

Dill & Black Pepper Salmon Tikka, Mint & Mustard Chutney
2021 Viognier, The Age of Grace, Lismore Estate, Greyton, South Africa

or

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

or

Tandoori Masala Lamb Chop, Kashmiri Walnut Chutney
2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

or

Truffle Masala Bhaji, Pao
2019 Sancerre, Chene Marchand, Domaine Guilleraut-Fargette, Loire, France

Hyderabadi Bhuna Muntjac Adraki

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

or

Awadhi Dum Guinea Fowl Korma
2019 Riesling/Furmint, Moric, Balaton, Hungary

or

Kathal Biryani, Cucumber & Cumin Raita
2017 Chardonnay 'Bien Nacido' Vineyard, The Ojai Vineyard, Santa Maria Valley, California, USA

or

Gobhi Musallam, Cardamom & Saffron
2021 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

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

Beetroot Halwa, Saffron Pistachio Rabri

2021 Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy

or

Marsala Soaked Rasgulla, Chocolate & Hazelnut Parfait
2010 Château Filhot, Sauternes, France