



## DIWALI TASTING MENU

£180.00

*Wine Pairing £105.00*  
*Oscietra Caviar 30G £100.00*  
*Fresh Black Truffle £25.00*

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2023 Chateau Ste Anne, Bandol, France*

Old Delhi Dahi Bhalla Papdi Chaat

*2021 Verdejo, Majuelo del Chiviritero, Isaac Cantalapiedra, Castilla y Leon, Spain*

or

Amritsari Pink Shrimps & Queenies, Dill Raita

*2023 Chardonnay, Coddington, Kumeu River, Auckland, New Zealand*

Goan Cafreal Salmon Tikka, Tomato Chutney

*2022 Sancerre, Domaine Paul Cherrier, Loire, France*

or

Zafrani Murgh Malai Tikka, Mint & Mustard Chutney

*2022 Riesling Spätlese, Brauneberger Juffer-Sonnenuhr, Willi Haag, Germany*

or

Kid Goat Methi Keema, Salli, Pao

*2020 Tinta Barocca, Momento, Bot River, SA*

Wild Muntjac Biryani, Pomegranate & Mint Raita

*2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA*

or

Chicken Butter Masala

*2021 Somlo, Hidden Treasures, Moric, Balaton, Hungary*

or

Chettinad Prawn Pepper Masala

*2022 Grüner Veltliner, Langenlois, Schloss Gobelsburg, Kamptal, Austria*

*Served with Dal Maharani, Saag Makai, Bread Basket or Basmati Rice*

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£22.00)

*2018 Margaux, Château des Graviers, Bordeaux, France (£20.00)*

Saffron Pistachio Kuli Falooda

*2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or

Gold Leaf & Almond Ledikeni, Cardamom Rabri

*2015 Castelnau de Suduiraut, Château Castelnau, Sauternes, France*

## DIWALI VEGETARIAN TASTING MENU

£170.00

*Wine Pairing £105.00*  
*Fresh Black Truffle £25.00*

Pappadum Selection, Mango Chutney & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2023 Chateau Ste Anne, Bandol, France*

Old Delhi Dahi Bhalla Papdi Chaat

*2021 Verdejo, Majuelo del Chiviritero, Isaac Cantalapiedra, Castilla y Leon, Spain*

or

Amritsari Gobhi, Dill Raita

*2022 Malvazija, Kozlovic, Istria, Croatia*

Achari Paneer & Pomegranate Tikka, Corn Chaat

*2022 Plexus, John Duval, Barossa Valley, Australia*

or

Tandoori Broccoli, Chilli & Green Mango Raita

*2021 Somlo, Hidden Treasures, Moric, Balaton, Hungary*

or

Truffle Masala Bhaji, Butter Pao

*2022 St Joseph, Jean-Baptiste Souillard, Rhône, France*

Methi Malai Mutter Paneer

*2022 Sancerre, Domaine Paul Cherrier, Loire, France*

or

Khatta Meetha Baingan

*2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA*

or

Masala Dum Aloo Benarasi

*2022 Grüner Veltliner, Langenlois, Schloss Gobelsburg, Kamptal, Austria*

Gucchi, Khumb & Truffle Pilau

*Served with Dal Maharani, Saag Makai, Bread Basket or Basmati Rice*

Saffron Pistachio Kuli Falooda

*2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or

Gold Leaf & Almond Ledikeni, Cardamom Rabri

*2015 Castelnau de Suduiraut, Château Castelnau, 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.  
Please note all game may contain shot.  
All prices are inclusive of VAT.  
A discretionary 15% service charge will be added to your bill.