



TASTING MENU

£140.00

Wine Pairing £105.00
Oscieta 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

Aloo Chaat, Tamarind, Sev

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

or

Amritsari Pink Shrimps, Lobster & Queenies, Dill Raita

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

Goan Cafreal Salmon Tikka, Tomato Chutney

2023 Sancerre, Domaine Paul Cherrier, Loire, France

or

Gilafi Quail Seekh Kebab, Mint & Mustard Chutney

2022 Riesling Spätlese, Brauneberger Juffer-Sonnenuhr, Weingut 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

Goan Prawn Curry

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

Served With: Dal Maharani, Saag Makai, Bread Basket & Basmati Rice

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

2018 Margaux, Château des Gravières, Bordeaux, France (£20.00)

Saffron Pistachio Kulfi Falooda

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

or

Fig, Cardamom & Basmati Rice Kheer

2015 Castelnau de Suduiraut, Château Castelnau, Sauternes, France

Petit Fours

Candied Fennel Chocolate Truffle & Kaju Katli Barfi

VEGETARIAN TASTING MENU

£130.00

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

Aloo Chaat, Tamarind, Sev

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

or

Amritsari Gobhi, Dill Raita

2023 Malvazija, Kozlovic, Istria, Croatia

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat

2022 Plexus, John Duval, Barossa Valley, Australia

or

Tandoori Broccoli, Chilli & Green Mango Raita

2021 Somlo, Hidden Treasures, Moric, Balaton, Hungary

or

Beetroot Chops Pao, Peanut Ghati Masala

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

Methi Malai Mutter Paneer

2023 Sancerre, Domaine Paul Cherrier, Loire, France

or

Khatta Meetha Baingan

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

Gucchi, Khumb & Truffle Pilau

Served With: Dal Maharani, Saag Makai, Bread Basket & Basmati Rice

Saffron Pistachio Kulfi Falooda

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

or

Fig, Cardamom & Basmati Rice Kheer

2015 Castelnau de Suduiraut, Château Castelnau, Sauternes, France

Petit Fours

Candied Fennel Chocolate Truffle & Kaju Katli Barfi

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.