



## 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.