



DIWALI TASTING MENU

£180.00

Wine Pairing £105.00
Oscietra Caviar 30G £110.00
Fresh Black Truffle £30.00

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
2023 Pošip, Stina, Brac, Croatia

or

Amritsari 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

Zafrani Murgh Malai Tikka, Mint & Mustard Chutney
2019 Riesling Spätlese, Krover Steffensberg, Weingut Vollenweider, Mosel, Germany

or

Kid Goat Methi Keema, Salli, Pao
2021 Tinta Barocca, Momento, Bot River, SA

Wild Venison Biryani, Pomegranate & Mint Raita
2021 Pinot Noir, Moonlight Race, Burn Cottage, Central Otago, New Zealand

or

Chicken Butter Masala
2022 Somlo, Hidden Treasures, Moric, Balaton, Hungary

or

Chettinad Prawn Pepper Masala
2024 Grüner Veltliner, Langenlois, Schloss Gobelsburg, Kamptal, Austria

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£23.00)
2019 Margaux, Château des Gravières, Bordeaux, France (£20.00)

Saffron Pistachio Kulfi Falooda
2024 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Gold Leaf & Almond Ledikeni, Cardamom Rabri
2022 Castelnau de Suduiraut, Château Castelnau, Sauternes, France

Petit Fours

Candied Fennel Chocolate Truffle & Kaju Katli Barfi

DIWALI VEGETARIAN TASTING MENU

£170.00

Wine Pairing £105.00
Fresh Black Truffle £30.00

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
2023 Pošip, Stina, Brac, Croatia

or

Mutter Potli Samosa, Saunth Chutney
2024 Malvazija, Kozlovic, Istria, Croatia

Achari Paneer & Pomegranate Tikka, Corn Chaat
2023 Plexus, John Duval, Barossa Valley, Australia

or

Tandoori Broccoli, Chilli & Green Mango Raita
2022 Somlo, Hidden Treasures, Moric, Balaton, Hungary

or

Truffle Masala Bhaji, Butter Pao
2022 St. Joseph, Jean-Baptiste Souillard, Rhône, France

Methi Malai Mutter Paneer
2023 Sancerre, Domaine Paul Cherrier, Loire, France

or

Khatta Meetha Baingan
2021 Pinot Noir, Moonlight Race, Burn Cottage, Central Otago, New Zealand

or

Masala Dum Aloo Benarasi
2023 Chardonnay, Coddington, Kumeu River, Auckland, New Zealand

Gucchi, Khumb & Truffle Pilau, Cucumber Raita

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

Saffron Pistachio Kulfi Falooda
2024 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Gold Leaf & Almond Ledikeni, Cardamom Rabri
2022 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.
We charge £3.50 per guest for unlimited filtered Belu water.