



## NEW YEARS EVE TASTING MENU

£220.00 Wine Pairing £105.00

Pappadums, Shrimp Sorpotel & Nimbu Achaari Raita  
*2019 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Amritsari Lobster, Shrimps & Queenies, Dill Raita, Caviar

or

Beetroot Raj Kachori, Tamarind Chutney, Sev  
*2018 Xarel.lo, Principia Mathematica, Alemany I Corrio, Penedes, Spain*

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Dill & Black Pepper Salmon Tikka, Mint & Mustard Chutney  
*2018 Viognier, The Age of Grace, Lismore Estate, Greyton, South Africa*

or

Ajwaini Paneer Tikka, Fig & Cashew Nut, Corn Chaty  
*2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain*

or

Tandoori Masala Lamb Chop, Kashmiri Walnut Chutney  
*2017 Langhe Nebbiolo, G.D. Vajra, Piemonte, Italy*

or

Dahi Ke Kebab, Marwari Mint Chutney

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Hyderabadi Bhuna Muntjac Adraki  
*2016 Pinot Noir, 'Herrenstuck', Weingut Holger Koch, Germany*

or

Awadhi Dum Guinea Fowl Korma  
*2016 Pinot Noir, 'Herrenstuck', Weingut Holger Koch,*

or

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

or

Masala Gobhi Benarasi, Cardamom & Cream  
*2018 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France*

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

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Beetroot Halwa, Saffron Pistachio Rabri  
*2017 Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy*

or

Marsala Soaked Rasgulla, Chocolate & Hazelnut Trifle  
*2010 Chateau Filhot, Sauternes, France*