

TASTING MENU

Street Snacks (d,g)

Chef selection

Atul Kochhar, Champagne Brut, Reserve, NV, France



Tangra Prawns (sf)

Tempura coated crispy prawn with sweet chilli sauce

Rhythm Winery, Mango Wine, Pune, India



Achari Salmon (d,m)

Scottish salmon with paprika mayo

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Duo of Chicken Tikka (d)

Punjabi chicken tikka & malai chicken tikka, onion salad, mint chutney

Pinot Noir, Little Yering Victoria, Australia



Raspberry Sorbet



Nihari Gosht (d)

Romney Marsh lamb chop, roast potatoes and nihari sauce

Shiraz, Sula Dindori Reserve Nashik, India

or

Lobster Moilee (d,m) (Supplement 14.95)

Clay oven cooked lobster tail with moilee sauce and mustard potato

Albariño, Alba Martin Rias Baixas, Spain

or

Melagu Mattirachi (d,m) (Supplement 14.95)

Scottish rib-eye, masala potato mash and peppercorn sauce

Shiraz, Sula Dindori Reserve Nashik, India

Served with Black Dal, Pulao Rice and Butter Naan (d,g)



Chocolate Mousse (d)

Chocolate mousse, chocolate dust, cardamom cream

Black Muscat, Quady Elysium, California, USA

69 per person • 51 wine pairing

Atul Kochhar

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill. Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard, n=nuts,
s=soy, c=celery, cr=crustaceans, f=fish, e=eggs, mol=mollusc, l=lupins, se- sesame, s=sulphur dioxide

TASTING MENU VEGAN

Street Snacks (g)

Chef selection

Atul Kochhar, Champagne Brut, Reserve, NV, France



Aloo Tikki Chaat

Crumbled potato cake with pea sauce and chutney

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Tofu

Glazed with chilli and garlic sauce

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Kurkure Khumb (g)

Gunpowder crumbed fried mushrooms, paprika mayonnaise

Pinot Noir, Little Yering Victoria, Australia



Raspberry Sorbet



Mixed Vegetable Handi

Seasonal vegetables tossed with onion tomato masala

Gruner Veltriner, Voms Haus, Pfaffi, Austria

Served with Yellow Dal, Steamed Rice and Roti (g)



Chocolate Brownie

Dark chocolate vegan brownie

Black Muscat, Quady Elysium, California, USA

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TASTING MENU VEGETARIAN

Street Snacks (d,g)

Chef selection

Atul Kochhar, Champagne Brut, Reserve, NV, France



Aloo Tikki Chaat (d)

Crispy potato tikki, chickpea curry, mint and tamarind sauce

Rhythm Winery, Mango Wine, Pune, India



Amritsari Paneer Tikka (d)

Glazed with chilli and garlic sauce

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Malai Broccoli

Broccoli florets marinated with cream cheese, garlic and honey

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Raspberry Sorbet



Subj Kofta (d,n)

Seasonal vegetable kofta with cashew and onion gravy

Gruner Veltriner, Voms Haus, Pfaffi, Austria

Served with Black Dal, Pulao Rice and Butter Naan (d,g)



Chocolate Mousse (d)

Chocolate mousse, chocolate dust, cardamom cream

Black Muscat, Quady Elysium, California, USA

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TASTING MENU PESCATARIAN

Street Snacks (g,d)

Chef selection

Atul Kochhar, Champagne Brut, Reserve, NV, France



Tangra Prawns (sf)

Tempura Coated Crispy Prawn with Sweet Chilli Sauce

Rhythm Winery, Mango Wine, Pune, India



Achari Salmon (d,m)

Scottish salmon with paprika mayo

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Scallop (sf)

Orkney Scallop, Cauliflower Veloute, Caviar, Citrus Butter

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Raspberry Sorbet



Alleppey Fish Curry (d,m)

Pan fried sea bass, masala potato and coconut curry

Pulatti, Pinot Grigio, Bertani, Italy

or

Lobster Moilee (Supplement 14.95) (d,m)

Clay oven cooked lobster tail with moilee sauce and mustard potato

Albariño, Alba Martin Rias Baixas, Spain

Served with Black Dal, Pulao Rice and Butter Naan (d,g)



Chocolate Mousse (d)

Chocolate mousse, chocolate dust, cardamom cream

Black Muscat, Quady Elysium, California, USA

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