



Riwaz

BY ATUL KOCHHAR

## Sabrina Gidda

22nd May 2026

£59.95pp | £45 for wine pairing

### CANAPÉS (G/EGG/D)

Butter Chicken Arancini

Coriander Emulsion

*Prosecco Fiabesco DOC NV, Veneto, Italy*

### ACHARI FISH TACO (M/EGG/F/S)

Tomatillo & Lime

*Albariño "Alba Martín", Martín Códax, Spain*

### CHICKEN & PRAWN SEEKH KEBAB (EGG/SULPHITES/C)

Green Mango Salad

*Grüner Veltliner, Voms Haus, Pfaffl, Austria*

### GUNPOWDER SPICED RUMP OF LAMB (M/SULPHITES)

Glazed Carrot, Slow Roast Shoulder Biryani, Tamarind Masala Sauce

*Pinot Noir, Yering Station, Yarra Valley, Australia*

*Served with:*

*Dal Makhani & Naan Bread*

### GINGER & JAGGERY PUDDING (EGG/D/G)

Cardamom & Vanilla Ice Cream

*Late Harvest Royal Tokaji, Hungary*



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### VEGETARIAN MENU

#### CANAPÉS (G/D/EGG)

Butter Paneer Arancini

Coriander Emulsion

*Prosecco Fiabesco DOC NV, Veneto, Italy*

#### ACHARI SWEET POTATO TACO (SULPHITES/M)

Tomatillo & Lime

*Albariño "Alba Martín", Martín Códax, Spain*

#### SPICED VEGETABLE KEBAB (EGG/SULPHITES)

Green Mango Salad

*Grüner Veltliner, Voms Haus, Pfaffl, Austria*

#### JACKFRUIT KOFTA (D/M)

Crispy Curry Leaf Pommes Purée, Coconut Masala

*Pinot Noir, Yering Station, Yarra Valley, Australia*

*Served with:*

*Dal Makhani & Naan Bread*

#### GINGER & JAGGERY PUDDING (EGG/D/G)

Cardamom & Vanilla Ice Cream

*Late Harvest Royal Tokaji, Hungary*