

Tasting Menu Accompanying Wine Flight

£70
£50

Tellicherry Pepper & Garlic Soft Shell Crab
damson chutney & garlic chips
Thiénot Brut, Reims, France

Lobster Idli Sambhar
idlis, black pepper lobster & aubergine sambhar
Chardonnay, Skye's, Hush Heath Estate, Kent, England

Malai Stone Bass Tikka
mace, green cardamom & avocado chutney
Pinot Grigio, Collio, Marco Felluga, Friuli, Italy

Tulsi Chicken Tikka
sweet basil, pickled radish & raita
Riesling, Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Adraki Lamb Chops
royal cumin, crushed onion, fennel & ginger
Pinot Noir, Bourgogne, J. M. Pillot, Burgundy, France

Jheenga Moilee
curry leaf, mustard seeds & shallots
Gewurztraminer, Renè Murè, Alsace, France
or

Old Delhi Butter Chicken
Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato, fenugreek
Primitivo & Negroamaro, Amativo, Cantele, Puglia, Italy

served with Dhungar Dal, Gobhi Aloo, Basmati Rice & Mixed Breads

Chilli Chikki Lava Chocolate Fondant
cinnamon kulfi, caramelised pecans
Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal

Vegetarian Tasting Menu Accompanying Wine Flight

£65
£50

Chandni Chowk Ki Aloo Tikki
potato tikki, honey yoghurt, white radish & tamarind mint chutney
Laurent Perrier, Cuvee Rosé Brut, Tours-Sur-Marne, France

Podi Idli
curry leaf, black pepper & aubergine sambhar
Pinot Grigio, Collio, Marco Felluga, Friuli, Italy

Chatpata Tawa Salad
masala quinoa, seasonal vegetables & chilli-honey
Albariño, Davila DOC, Valmiñor, Rías Baixas, Spain

Dal Chawal Aur Achaar
crispy lentil & rice dumplings, green chutney, heritage carrot pickle
Chardonnay, Skye's, Hush Heath Estate, Kent, England

Kasundi Paneer Tikka
mint & raw papaya chutney
Riesling, Vom Gelben Löss, J. Ehmoser, Wagram, Austria

Aubergine Chettinad
Chettinad spices stuff baby eggplant, stone fungus & pakora
Grenache, Rolle, Cinsault, Whispering Angels, Chateaux D'Esclans, France
or

Gucchi Mutter
morels, green peas, fresh tomato & star anise
Shiraz, 'The Parson', Chapel Hill, McLaren Valley, Australia

served with Dhungar Dal, Gobhi Aloo, Basmati Rice & Mixed Breads

Rhubarb Chuski Falooda
basil seeds, rhubarb & saffron rabri kulfi
Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal

Please speak to your server for allergens information. Shots may be found in game dishes.
Prices include VAT. A discretionary service charge of 12.5% will be added.
Our standard wine measure with Tasting Menu is 100ml per course.