

Tasting Menu

(12 noon – 10 pm)

Food £54.95 / Food & wine pairing £69.95

••• Amuse-Bouche •••

(Dahi Puri)

Crispy puffed wheat biscuit shells filled up with mashed potatoes & chickpeas, topped up with yoghurt

Tandoori King Prawns

Succulent king prawns marinated in yogurt, carrom seeds, herbs and spices

Goan Tawa Scallops

Pan-seared Scallops flavoured with onion, tomatoes and homemade Goan spices

Prosecco Sensi 18K Gold NV, Veneto, ITALY 11% abv (125ml)

Murgh Malai Tikka

Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices

Peshawari Lamb Chops

Tender lamb chops marinated with garlic, ground chilli, fennel & cream

Soul Tree Sauvignonn Blanc, Nasik Valley, INDIA 2018 13% abv (125ml)

Kerala Prawn Moilee

King Prawns cooked in coconut milk curry and flavored with whole spices & curry leaves

Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce with green herbs, almond & cashewnuts

Tarka Dall

Medley of yellow lentils cooked with herbs & spices, flavoured with garlic

Served with

Raita, Pilau Rice & Naan

Pinot Noir Les Mougeottes, IGP Pays d'Oc, Languedoc, FRANCE 2020 13% abv (125ml)

Pan-seared Pear with Yoghurt & Honey Sauce

Tokaji Late Harvest Katinka, Patricius, HUNGARY 11.5% abv (100ml)

Vegetarian option available

Tasting menu is suggested for the whole table

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.