

GOURMET MENU £79

Rajasthani Churi Chaat

*Indian street food, with sweet
and tangy chutneys*

Copenhagen Sparkling Tea Company, "Vintner" NV.

Coconut & Chilli Seabass

with coconut & fresh red chilli glaze

Black Peppercorn Chicken Tikka

*light, creamy chicken tikka cooked
with black pepper*

Domaine Alain Chavy, Puligny-Montrachet 2015.

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chops

new season lamb, spiced marinade & pistachio crust

Ségla, Margaux 2012.

Green Chicken Curry

succulent chicken curry with fresh green herbs, toasted spices & coconut

Hyderabadi Lamb Biryani

slow-cooked rice & curry leaf-flavoured lamb

Hyderabadi Dal Katli

*red lentils & spinach, tempered with
mustard & curry leaf*

Beetroot Raita

Naan

Pago de los Capellanes, Crianza 2016.

Warm Fondant

*bitter chocolate fondant with a liquid cardamom caramel centre,
pistachio sabayon, milk sorbet*

Quinta do Crasto, Colheita Port 2000.

Executive Chef Karunesh Khanna

Wine pairing available for an additional £65 per person

*Customers with nut allergies / intolerances eating
in our restaurants do so entirely at their own
risk. All our dishes can contain traces of nut.
There could be accidental cross-contamination
from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. Minimum
order of 2 diners, maximum order of 8 diners.
Service is discretionary but a recommended 12.5%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate.*