

GOURMET MENU £79

Rajasthani Churi Chaat

*Indian street food, with sweet
& tangy chutneys*

Copenhagen Tea Co, "Vinter" NV.

Coconut & Chilli Seabass

with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

Bell Pepper Chicken Tikka

*light, creamy chicken tikka laced
with mixed bell peppers*

Gilles Bouton "La Garenne" Puligny Montrachet 1er Cru 2019.

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

spiced marinade & pistachio crust

Seresin Estate, "Raupo Creek" Pinot Noir 2016.

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 2018.

Warm Fondant

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

Quinta do Crasto, Colheita 2001.

Executive Chef Karunesh Khanna

Wine pairing available for an additional £65 per person

Last orders: Lunch 1.30 pm & dinner 10 pm

*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.*