

GOURMET MENU £79

Rajsthani 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

Domaine Dupont-Fahn, "Les Vireuils" Meursault 2019.

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Seresin Estate, "Raupo Creek" Pinot Noir 2016.

Goan 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

J'Noon, Cabernet Blend 2017.

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.*

TASTING MENU *£69*

Curly Kale Salad

Griddled Scottish Scallops

KEBAB PLATTER

Chicken Tikka Hasnu
Tandoori Konkan Prawn
Gilafi Duck Seekh Kebab

Chettinad Chicken Biryani
Kathiyawadi Lamb Curry
Hyderabadi Dal Katli
Beetroot Raita
Naan

Chocolate Rasmalai

VEGETARIAN TASTING MENU *£59*

Curly Kale Salad

Allahabadi Baked Samosa

VEGETARIAN KEBAB PLATTER

Tandoori Paneer Tikka
Vegetable & Kale Seekh Kebab
Nutty Yoghurt & Corn Kebab

Maharashtrian Vangi Biryani
Vegetable Kofta Curry
Hyderabadi Dal Katli
Beetroot Raita
Multigrain Roti

Mango Kulfi

Executive Chef Karunesh Khanna

Wine pairing available for an additional £45 per person

Non-alcoholic cocktail pairing available for an additional £25 per person

Menu is offered for the entire table. Minimum order of 2 diners.

Last orders: Lunch 1.30 pm & dinner 10 pm