

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 2020.

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Masut, "Estate Vineyard" Pinot Noir 2018.

Goan Green Chicken Curry

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

Hyderabadi Lamb Biryani

slow-cooked saffron rice with aromatic lamb morsels

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 2003.

Executive Chef Karunesh Khanna

Wine pairing available for an additional £69 per person

Last orders: Lunch 1.30 pm & dinner 10 pm

*Please speak to server for allergens information.
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.*