

CHRISTMAS DAY MENU £120pp

Crispy Noodle Salad

crispy noodles, cabbage, nuts with tangy balsamic dressing

Griddled Scottish Scallops

mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar

Coconut & Chilli Seabass

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

Chicken Tikka Hasnu

royal kebab with a complex spice mix

Crispy Lobster

tossed in a spicy red chilli jam

Wagyu Sirloin Steak

with roasted coconut sauce

Kundan Kaliya

cornfed chicken cooked in a sauce with a flavour combination of saffron, vetiver & cardamom

Kerala Baby Potatoes

Dal Katli

Steamed Rice / Naan

Chocolate Rasmalai

70% valrhona dark chocolate tart with Rasmalai & homemade rabri ice cream

Executive Chef Karunesh Khanna

Wine pairing available for an additional £74 per person

*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.
Service charge of 15% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate.*

VEGETARIAN

CHRISTMAS DAY MENU £120pp

Crispy Noodle Salad

crispy noodles, cabbage, nuts with tangy balsamic dressing

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Green Peas & Watercress Seekh Kebab

stuffed with black fig chutney

Grilled Portobello Mushroom

grilled, stuffed mushroom garnished with truffle oil and freshly shaved truffle

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Mewa Mawa Kofta Curry

mawa kofta in delicate cashew and yoghurt curry with caramelized figs

Kerala Baby Potatoes

Dal Katli

Steamed Rice / Naan

Chocolate Rasmalai

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Rasmalai & homemade rabri ice cream*

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