

## SMALL PLATES

	Small / Regular		Small / Regular
<b>Curly Kale Salad</b> <i>crunchy salad with toasted almonds, date slivers &amp; kokum dressing</i>	12	<b>Crab Xec Xec</b> <i>backfin crab cake with coconut, curry leaf, chilli &amp; tomato chutney, cucumber salsa</i>	10 / 15
<b>Crispy Noodle Salad</b> <i>crispy noodles, cabbage, nuts with tangy balsamic dressing</i>	12	<b>Griddled Scottish Scallops</b> <i>mildly spiced red lentil &amp; curry leaf sauce with a green apple salsa topped with oscietra caviar</i>	19 / 28
<b>Allahabadi Baked Samosa</b> <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	8 / 12	<b>Crispy Stuffed Padron Chilli Pepper</b> <i>puff rice coated crispy peppers, stuffed with yoghurt &amp; almond powder</i>	10
<b>Rajasthani Churi Chaat</b> <i>Indian street food, with sweet &amp; tangy chutneys</i>	12		

## GRILLS

	Small / Regular		Small / Regular
<b>Coconut &amp; Chilli Seabass</b> <i>with coconut &amp; fresh chilli glaze, dehydrated black olives &amp; salmon roe salsa</i>	16 / 24	<b>Char-grilled Lamb Chops</b> <i>spiced marinade &amp; pistachio crust</i>	28 / 42
<b>Sea Bream Pollichathu</b> <i>from the backwaters of Kerala, wrapped, coated with green pepper, curry leaf &amp; shallots paste</i>	24	<b>Chicken Tikka Hasnu</b> <i>royal kebab with a complex spice mix</i>	12 / 18
<b>Crispy Lobster</b> <i>tossed in a spicy red chilli jam</i>	32	<b>Dungar Chicken Tikka</b> <i>smoked &amp; spicy chicken tikka</i>	12 / 18
<b>Tandoori Konkan Prawn</b> <i>wild prawns marinated with a blend of pickled chillies &amp; tamarind</i>	22 / 32	<b>Bell Pepper Chicken Tikka</b> <i>light, creamy chicken tikka laced with mixed bell peppers</i>	12 / 18
<b>Spicy Chargrilled Jumbo Prawn</b> <i>cooked over an open fire with pickled chilli paste</i>	24	<b>Tandoori Chicken Wings Lollipop</b> <i>pomegranate juice reduction, cinnamon</i>	14
<b>Chargrilled Australian Wagyu Sirloin</b> <i>mildly flavoured, tender textured steak served with roasted coconut sauce</i>	45	<b>VEGETARIAN</b>	
<b>Lamb Kakori</b> <i>delicately spiced royal kebab from Lucknow</i>	16	<b>Caramelized Brussels Sprouts</b> <i>with chestnut</i>	12
<b>Venison &amp; Mix Pepper Kebab</b> <i>venison mince kebab with warm aromatic spices coated with peppers</i>	12 / 18	<b>Crispy Broccoli</b> <i>laced with a chilli garlic glaze</i>	10
<b>Chilli Goat Ribs</b> <i>slow-cooked, glazed with tamarind &amp; kokum</i>	22	<b>Tandoori Paneer Tikka</b> <i>homemade cottage cheese &amp; pickle marinade</i>	10 / 15
		<b>Green Pea &amp; Watercress Seekh Kebab</b> <i>stuffed with black fig chutney</i>	8 / 12
		<b>Nutty Yoghurt &amp; Corn Kebab</b> <i>with an almond &amp; panko crust</i>	8 / 12

## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> 30 <i>a piquant Goan delicacy flavoured with pickled chillies</i>	<b>Coorgi Pork Curry</b> 28 <i>from the Coorg region of southern India clove &amp; cumin flavoured pork shoulder &amp; belly curry</i>
<b>Calcutta Prawn Curry</b> 30 <i>tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"</i>	<b>Hyderabadi Lamb Biryani</b> 34 <i>slow-cooked saffron rice with aromatic lamb morsels</i>
<b>Lamb Nihari Curry</b> 30 <i>delicate &amp; buttery flavoured slow-cooked lamb osso-bucco curry</i>	<b>Awadhi Chicken Biryani</b> 32 <i>slow-cooked in a sealed pot, fragrant chicken biryani with saffron &amp; Himalayan Screw Pine flower</i>
<b>Kundan Kaliya</b> 30 <i>cornfed chicken cooked in a sauce with a combination of flavours of saffron, vetiver &amp; cardamom</i>	<b>Mewa Mawa Kofta Curry</b> 20 <i>mawa kofta in delicate cashew &amp; yoghurt curry with caramelized figs</i>
<b>Goan Green Chicken Curry</b> 28 <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	<b>Shitake Mushroom Curry</b> 22 <i>wok-cooked mushroom curry with fine beans, red kidney beans in caramelised tomato sauce</i>

## VEGETABLES

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<b>Frontier Dal</b> 8 / 16 <i>green lentils &amp; Bengal gram tempered with cumin &amp; chilli</i>	<b>Kerala Ghee Roast Potatoes</b> 7 <i>Stone flower flavoured potatoes with fresh ghee-roasted spices</i>
<b>Smoked Aubergine</b> 8 / 16 <i>tempered with garlic &amp; shallots</i>	<b>Lasooni Palak</b> 7 <i>fresh spinach with tomato &amp; garlic</i>
	<b>Kachumber Salad</b> 5
	<b>Beetroot Raita</b> 5

## BREADS & RICE

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<b>Naan</b> 5	<b>Basmati Rice</b> 5
<b>Multigrain Roti</b> 5	<b>Green Pea Pulao</b> 5

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.