

# TAMARIND GOURMET MENU *£95*

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*Celebrating 30 years*

## **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

NV Clasic Reserve, Hattingley Valley, England

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## **Malai Chicken Tikka**

*light, creamy chicken tikka, mace & cardamom*

## **Coconut & Chilli Seabass**

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

2023 Château Saint Baillon Rosé, Côtes de Provence, France

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## **Crispy Lobster**

*tossed in a spicy red chilli jam*

## **Char-grilled Lamb Chop**

*new season lamb, spiced marinade & pistachio crust*

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

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## **Mangalore Prawn Curry**

*slow cooked tender prawns, coconut, red chilli, tamarind*

## **Dal Amritsari**

*green lentils & bengal gram tempered with cumin & chilli*

## **Jeera Pulao**

### **Naan**

2022 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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## **Chocolate & Hazelnut Praline Bar**

*dark & milk chocolate mousse, almond & roasted coriander praline*

2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £82 per person

*Non-alcoholic cocktail pairing available for an additional £30 per person*

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

*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 15%  
will be added to your bill, all of which is distributed  
to our staff. All prices include VAT at current rate  
Please note that menus are subject to change.*