

FESTIVE LUNCH MENU

£49 per person

Minimum order 2 guests

The menu available Monday to Friday between 12 pm and 2.30 pm

December 2024

FESTIVE
LUNCH TASTING MENU £49pp
(minimum for 2 guests)

Curly Kale Salad

*crunchy salad with toasted almonds,
date slivers & kokum dressing*

Coconut & Chilli Seabass

with coconut & fresh red chilli glaze

Chicken Kalmi Kebab

*freshly grounded whole spices,
burnt Kashmiri chilli flakes*

Mangalore Prawn Curry

*slow cooked tender prawns, coconut
& red chilli sauce*

Dal Amritsari

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

Basmati Rice / Naan

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

or

Nolen Jaggery Kulfi

honeycomb, almond brittle

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 may contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles. The menu is offered for the whole table. 15% service charge will be added to your bill, all prices include VAT at current rate.

01.12.2024

FESTIVE VEGETARIAN LUNCH TASTING MENU £49pp

(minimum for 2 guests)

Curly Kale Salad

*crunchy salad with toasted almonds,
date slivers & kokum dressing*

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Tandoori Sweet Potato

*slow-cooked with dried pomegranate
& chilli flakes*

Mewa Mawa Kofta Curry

*vegetable dumplings, pistachio, cashew,
caramelized onions & tomato sauce*

Dal Amritsari

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

Basmati Rice/Roti

Fresh Fig Tart

fig praline, cinnamon ice-cream

or

Nolen Jaggery Kulfi

honeycomb, almond brittle

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DESSERT COCKTAILS

Masala Espresso Martini 16

Diplomatico Mantuano rum, Grand Marnier, cardamom, vanilla, espresso

Keralan Mocha 16

Sapling vodka, Edwards Cold Brew coffee liqueur, Saliza Amaretto, Mozart Dark chocolate liqueur, coconut cream

Chivas Luxe 32

Chivas Royal Salute 21 yrs, Madeira, Suze D'Autrefois, apricot, honey bitters, sandalwood tincture, citrus oils

BRANDY

Castarède 1990 Armagnac *France 40%* 25

Delamain XO Pale & Dry *France 42%* 29

H by Hine VSOP Cognac *France 40%* 14

Hine XO Cognac *France 40%* 39

Père Magloire 12 years Calvados *France 40%* 22

Tesseron Lot 76 Cognac *France 40%* 35

DIGESTIF

Drambuie *Scotland 40%* 12

Evangelista Limoncello *Italy 32%* 10

Tosolini Grappa di Moscato *Italy 40%* 16

Tosolini Sambuca *Italy 38%* 11

Selection of Tea & Coffee

Espresso	4	Earl Grey	4.5
Americano	4	Rosebud	4.5
Cappuccino	4	Fresh Mint	4.5
Latte	4	Masala Chai	4.5