

NEW YEAR'S EVE TAMARIND GOURMET MENU £95

Elevate your dining experience
half a bottle of Piper-Heidsieck, Cuvee Brut, Champagne, France £42

Rajasthani Churi Chaat

indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

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

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

kokum spiced marinade & pistachio crust

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

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

Tamarind Ginger Pudding

vanilla custard, sesame, whiskey mulberry ice-cream

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

Wine pairing available for an additional £85 per person
Non-alcoholic cocktail pairing available for an additional £30 per person
Last orders: Dinner 10 pm
Menu is offered for the entire table. Minimum order of 2 diners

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.

PREMIUM NEW YEAR'S EVE
TAMARIND GOURMET MENU £110

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Griddled Scottish Scallops

red lentil & curry leaf sauce, green apple salsa, oscietra caviar

2023 Rosa Ruiz, Albarino, Rias Baixas, Galicia, Spain

Spicy Chargrilled Jumbo Prawn

cooked over an open fire with pickled chilli paste

Herb Marinated Chicken Tikka

fresh coriander, basil, green chilli chicken tikka

2022 Château D'Esclans, Rock Angel Rosé, Côtes de Provence, France

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

kokum spiced marinade & pistachio crust

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

Chicken Kundan Kaliya

slow-cooked royal delicacy, cardamom, cashewnut, yoghurt, saffron

Dal Amritsari

green lentils & bengal gram tempered with cumin & chilli

Jeera Pulao

Naan

2019 Château Montgrand-Milon, Pauillac, Bordeaux, France

Warm Chocolate Fondant

cardamom caramel centre

2005 Quinta do Crasto, Colheita Port, Douro, Portugal

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