

## GROUP MENU B *£95*

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### **Rajasthani Churi Chaat**

*indian street food, with sweet & tangy chutneys*

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### **Malai Chicken Tikka**

*light, creamy chicken tikka, mace & cardamom*

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### **Coconut & Chilli Seabass**

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

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### **Crispy Lobster**

*tossed in a spicy red chilli jam*

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### **Char-grilled Lamb Chop**

*new season lamb, spiced marinade & pistachio crust*

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### **Mangalore Prawn Curry**

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

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### **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

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### **Jeera Pulao**

**Naan**

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### **Chocolate & Hazelnut Praline Bar**

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

*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. A 15% service charge 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.*

## GROUP MENU A £85

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Curly Kale Salad

Griddled Scottish Scallops

Tandoori Konkan Prawn  
Tandoori Malai Artichoke  
Chicken Kalmi Kebab

Lamb Nihari

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao / Naan

Basque Cheesecake

## VEGETARIAN GROUP MENU A £75

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Curly Kale Salad

Allahabadi Baked Samosa

Tandoori Paneer Tikka  
Tandoori Malai Artichoke  
Grilled Aubergine

Mewa Mawa Kofta Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao / Multigrain Roti

Nolen Jaggery Kulfi

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risk. All our dishes can contain traces of nut.  
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from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. Minimum  
order of 2 diners. A 15% service charge 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.*

# VEGETARIAN

## GROUP MENU B *£95*

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### **Rajsthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

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### **Tandoori Paneer Tikka**

*homemade cottage cheese, kashmiri red chilli, yoghurt,  
punjabi garam masala marinade*

### **Tandoori Malai Artichoke**

*yoghurt, green cardamom & mascarpone cheese*

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### **Grilled Aubergine**

*babycorn & edamame marinated in a pickled dressing*

### **Nutty Yoghurt & Corn Kebab**

*with an almond & panko crust*

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### **Mewa Mawa Kofta Curry**

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

### **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

### **Jeera Pulao**

### **Roti**

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### **Nolen Jaggery Kulfi**

*honeycomb, almond brittle*

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

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*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.*

## TAMARIND GROUP MENU C £110

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### Allahabadi Baked Samosa

*homemade pastry filled with vegetables, served with tangy chutneys*

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### Griddled Scottish Scallops

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

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### Spicy Chargrilled Jumbo Prawn

*cooked over an open fire with pickled chilli paste*

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### Chicken Kalmi Kebab

*freshly ground whole spices, burnt Kashmiri chilli flakes*

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### Crispy Lobster

*tossed in a spicy red chilli jam*

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### Char-grilled Lamb Chop

*new season lamb, spiced marinade & pistachio crust*

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### Chicken Kundan Kaliya

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

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### Mewari Dal Tadka

*trio of lentils, tempered with cumin & chilli*

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### Jeera Pulao

### Naan

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### Warm Chocolate Fondant

*cardamom caramel centre*

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Please note that menus are subject to change..*

# TAMARIND VEGETARIAN GROUP MENU C £110

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## Allahabadi Baked Samosa

*homemade pastry filled with vegetables, served with tangy chutneys*

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## Nutty Yoghurt & Corn Kebab

*with an almond & panko crust*

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## Grilled Aubergine

*babycorn & edamame marinated in a pickled dressing*

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## Tandoori Malai Artichoke

*marinated with yoghurt, green cardamom & mascarpone cheese*

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## Crispy Broccoli

*laced with a chilli-garlic glaze*

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## Tandoori Paneer Tikka

*homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade*

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## Mewa Mawa Kofta Curry

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

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## Mewari Dal Tadka

*trio of lentils, tempered with cumin & chilli*

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## Jeera Pulao

## Multigrain Roti

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## Nolen Jaggery Kulfi

*honeycomb, almond brittle*

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