

NEW YEAR'S EVE TAMARIND GOURMET MENU £115

Elevate your dining experience
half a bottle of Jacquart, Cuvee Brut, Champagne, France £42

Rajasthani Churi Chaat
indian street food, with sweet & tangy chutneys

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

2023 Aromatico, Gewürztraminer, Riesling, Sauvignon Blanc Adelaide Hills, South Australia

Malai Chicken Tikka
light, creamy chicken tikka, mace & cardamom

Coconut & Chilli Seabass
with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

2024 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

2023 Ata Rangî, Crimson Pinot Noir, Martinborough, New Zealand

Konkan Prawn Curry
*slow cooked tender prawns, coriander seeds,
coconut & tamarind*

Mewari Dal Tadka
trio of lentils, tempered with cumin & chilli
Jeera Pulao
Naan

2019 Château Montgrand-Milon, Pauillac, Bordeaux, France

Warm Chocolate Fondant
70% Valrhona chocolate fondant, cardamom caramel

2005 Quinta do Crasto, Colheita Port, Douro, Portugal

Wine pairing available for an additional £85 per person
Non-alcoholic cocktail pairing available for an additional £30 per person
Last orders: Lunch 1.30 pm & 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.

22.10.2025

VEGETARIAN NEW YEAR'S EVE TAMARIND GOURMET MENU £115

Elevate your dining experience
half a bottle of Jacquart, Cuvee Brut, Champagne, France £42

Rajasthani Churi Chaat
indian street food, with sweet & tangy chutneys

Nutty Yoghurt & Corn Kebab
almond, panko crust

2023 Aromatico, Gewürztraminer, Riesling, Sauvignon Blanc Adelaide Hills, South Australia

Tandoori Paneer Tikka
homemade cottage cheese, kashmiri
red chilli, yoghurt, punjabi garam masala

Tandoori Sweet Potato
slow-cooked with dried pomegranate
& chilli flakes

2024 Château D'Esclans, Rock Angel Rosé, Côtes de Provence, France

Tandoori Artichoke Heart
yoghurt, green cardamom, mascarpone cheese

Grilled Aubergine
tomato & chilli chutney marinade,
dill & cucumber yoghurt

2023 Ata Rangî, Crimson Pinot Noir, Martinborough, New Zealand

Banarasi Kofta Curry
vegetable dumplings, dates, cashew,
almond & tomato sauce

Mewari Dal Tadka
trio of lentils, tempered with cumin & chilli

Jeera Pulao
Multigrain Roti

2019 Château Montgrand-Milon, Pauillac, Bordeaux, France

Salted Caramel Kulfi
almond brittle

2024 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

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