

## FESTIVE LUNCH MENU

**£55 per person**

*Minimum order 2 guests*

*Available Monday to Friday between 12 pm and 2.30 pm*

*December 2025*

# FESTIVE LUNCH TASTING MENU

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## **Curly Kale Salad**

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

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## **Coconut & Chilli Seabass**

*with coconut & fresh red chilli glaze*

## **Chicken Kalmi Kebab**

*freshly ground whole spices,  
burnt Kashmiri chilli flakes*

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## **Konkan Prawn Curry**

*slow cooked tender prawns, coriander seeds,  
coconut & tamarind*

## **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

## **Basmati Rice**

## **Naan**

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## **Chocolate & Hazelnut Praline Bar**

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

*or*

## **Salted Caramel Kulfi**

*almond brittle*

*Wine pairing available for an additional £52 per person*

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.

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.

# FESTIVE VEGETARIAN LUNCH TASTING MENU

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## **Curly Kale Salad**

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

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## **Nutty Yoghurt & Corn Kebab**

*with an almond & panko crust*

## **Tandoori Sweet Potato**

*slow-cooked with dried pomegranate  
& chilli flakes*

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## **Banarasi Kofta Curry**

*vegetable dumplings, dates, cashew,  
almond & tomato sauce*

## **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

## **Basmati Rice**

## **Roti**

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## **Salted Caramel Kulfi**

*almond brittle*

*or*

## **Gulab Jamun**

*vanilla gelato*

*Wine pairing available for an additional £52 per person*

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## DESSERT COCKTAILS

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### Masala Espresso Martini 16

*DropWorks Barrel Drop rum, Grand Marnier, cardamom, vanilla, espresso*

### Keralan Mocha 16

*Sapling vodka, Tosolini Expre 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

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Castarède XO Armagnac *France 40%* 21

Delamain XO Pale & Dry *France 42%* 35

H by Hine VSOP Cognac *France 40%* 14

Frapin VIP XO Cognac *France 40%* 43

Père Magloire 12 years Calvados *France 40%* 22

Tesseron Lot 29 Exception Cognac *France 40%* 90

## DIGESTIF

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Isolabella Limoncello *Italy 30%* 10

Tosolini Expre coffee liqueur *Italy 28%* 10

Tosolini Grappa di Moscato *Italy 40%* 16

Tosolini Sambuca *Italy 38%* 11

## Selection of Tea & Coffee

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Espresso	5	Earl Grey	5
Americano	5	Rosebud	5
Cappuccino	5	Fresh Mint	5
Latte	5	Masala Chai	5