

# TAMARIND GOURMET MENU £98

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## Rajasthani Churi Chaat

*Indian street food, with sweet & tangy chutneys*

NV Clasic Reserve, Hattingley Valley, England

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## Malai Chicken Tikka

*light, creamy chicken tikka, mace & cardamom*

## Coconut & Chilli Seabass

*coconut & fresh chilli glaze,*

*dehydrated black olives & salmon roe salsa*

2024 Château Saint Baillon Rosé, Côtes de Provence, France

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## Crispy Lobster

*tossed in a spicy red chilli jam*

## Char-grilled Lamb Chop

*new season lamb, spiced marinade & pistachio crust*

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

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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*

## Jeera Pulao

Naan

2023 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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## Chocolate & Hazelnut Praline Bar

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

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

Wine pairing available for an additional £88 per person

Non-alcoholic cocktail pairing available for an additional £30 per person

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

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.

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.