

TAMARIND HOLI MENU £88

Elevate your dining experience

Half a bottle of Piper- Heidsieck, Cuvee Brut, Champagne, France £42

Katori Chaat

*lucknow special, crispy basket, potatoes,
lentil dumpling, tangy chutneys*

2024 Ken Forrester, Reserve Chenin Blanc Stellenbosch, South Africa

Coconut & Chilli Seabass

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

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

Chicken Kalmi Kebab

*freshly grounded whole spices, burnt
kashmiri chilli flakes*

Crispy Lobster

tossed in a spicy red chilli jam

2022 Ata Rangī, 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

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

Thandai Brulee

*melon seeds, fennel, cardamom, black pepper
rose petals, pistachio biscotti*

2022 Caronnelles, Sauternes, Bordeaux, France

Wine pairing available for an additional £75 per person

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

Last orders: Lunch 1:30pm & dinner 10pm (Sunday 9pm)

Menu will be available from Wednesday to Sunday

Menu is offered for the entire table. Minimum order of 2 diners

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.