

# TAMARIND MOTHER'S DAY LUNCH MENU *£88*

Elevate your dining experience  
Half a bottle of Piper- Heidsieck, Cuvee Brut, Champagne, France *£42*

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## **Katori Chaat**

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

2024 Ken Forrester, Reserve Chenin Blanc Stellenbosch, South Africa

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## **Coconut & Chilli Seabass**

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

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

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## **Malai Chicken Tikka**

*light, creamy chicken tikka, mace & cardamom*

## **Spicy Chargrilled Jumbo Prawn**

*cooked over an open fire, pickled chilli*

2022 Ata Rangi, Crimson Pinot Noir, Martinborough, New Zealand

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## **Chicken Kundan kaliya**

*slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron*

## **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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## **Rhubarb Cheesecake**

*rhubarb compote, star anise & almond tuile*

2022 Garonnelles, 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 2pm

*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.*