

# TAMARIND GRILL GOURMET MENU *£92*

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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*

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

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## **Spicy Char-grilled Jumbo Prawn**

*cooked over an open fire, pickled chilli*

## **Char-grilled Lamb Chop**

*new season welsh lamb, spiced marinade & pistachio crust*

## **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

## **Lasooni Palak**

*fresh spinach with tomato & garlic*

## **Jeera Pulao**

## **Naan**

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

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## **Chocolate & Hazelnut Praline Bar**

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

## **Flavours of Gelato & Sorbet**

*gelato - honey & ginger, vanilla, dark chocolate, pistachio; sorbet - alphonso mango, raspberry*

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

Wine pairing available for an additional £79 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, 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.*

## TAMARIND TASTING MENU £72

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Curly Kale Salad

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Chicken Kalmi Kebab

2024 Talmard, Mâcon-Montbellet, Chardonnay Burgundy, France

Malabar Prawn Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Rhubarb Cheesecake

2022 Garonnelles, Sauternes, Bordeaux, France

## VEGETARIAN TASTING MENU £72

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Curly Kale Salad

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Paneer Tikka

Tandoori Artichoke Heart

2024 Talmard, Mâcon-Montbellet, Chardonnay Burgundy, France

Banarasi Kofta Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Raspberry Kulfi

2022 Garonnelles, Sauternes, Bordeaux, France

*Wine pairing available for an additional £49 per person*

*Non-alcoholic cocktail pairing available for an additional £25 per person*

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

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

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## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> <i>a piquant goan delicacy, pickled chillies</i>	34	<b>Goan Green Chicken Curry</b> <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	32
<b>Mangalore Prawn Curry</b> <i>slow cooked tender prawns, coriander seeds, coconut &amp; tamarind</i>	33	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice, aromatic lamb morsels</i>	37
<b>Malabar Monkfish Curry</b> <i>kashmiri red chilli, tamarind, coconut, curry leaves &amp; mustard</i>	34	<b>Awadhi Chicken Biryani</b> <i>slow-cooked in a sealed pot, saffron &amp; aromatic himalayan screw pine flower</i>	34
<b>Chicken Kundan Kaliya</b> <i>slow cooked corn-fed chicken breast cardamom, cashew, yoghurt, saffron</i>	32	<b>Banarasi Kofta Curry</b> <i>vegetable dumplings, dates, cashew, almond &amp; tomato sauce</i>	24
<b>Awadhi Lamb Korma</b> <i>welsh lamb osso-bucco, yoghurt, aromatic spices &amp; saffron</i>	36	<b>Methi Malai Paneer</b> <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24

## VEGETABLES

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<b>Mewari Dal Tadka</b> <i>trio of lentils, tempered with cumin &amp; chilli</i>	9 / 16	<b>Raj Aloo</b> <i>tangy potatoes with five pickling spices</i>	9
<b>Cauliflower &amp; Green Peas</b> <i>stir-fried, tossed with onion seeds &amp; tomato</i>	10	<b>Lasooni Palak</b> <i>fresh spinach with tomato &amp; garlic</i>	9
<b>Crispy Broccoli</b> <i>laced with a chilli-garlic glaze</i>	10	<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	6

## BREADS & RICE

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<b>Naan</b>	6	<b>Basmati Rice</b>	6
<b>Multigrain Roti</b>	6	<b>Jeera Pulao</b>	7

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