

TAMARIND GOURMET MENU £98

Allahabadi Baked Samosa

*homemade pastry, potatoes, corn,
yoghurt, tangy chutneys*

NV Clasic Reserve, Hattingley Valley, England

Malai Chicken Tikka

chicken breast, silken marinade, mace, green cardamom

Coconut & Chilli Seabass

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

2024 Château Saint Baillon Rosé, Côtes de Provence, France

Crispy Lobster

crispy caribbean lobster, jaggery & chilli glaze

Char-grilled Lamb Chop

welsh lamb, spiced marinade, pistachio crust, applewood charcoal

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

Mangalore Prawn Curry

coastal tender prawns, coriander seeds, coconut, tamarind

Mewari Dal Tadka

trio of lentils, cumin & chilli tempering

Jeera Pulao

Naan

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

Chocolate & Hazelnut Praline Bar

valrhona guanaja & jivara 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, maximum order of 8 diners.
15% discretionary will be added to your bill. All
prices include VAT at current rate Please note
that menus are subject to change.*

VEGETARIAN GOURMET MENU £88

Allahabadi Baked Samosa

homemade pastry, potatoes, corn, yoghurt, tangy chutney

2014 Hattingley Valley, Blanc de Blancs, England

Nutty Yoghurt & Corn Kebab

almond, panko crust

Tandoori Paneer Tikka

homemade cottage cheese, yoghurt, kashmiri red chilli, punjabi garam masala

2022 Château Saint Baillon Rosé, Côtes de Provence, France

Grilled Aubergine

tomato & chilli chutney marinade, dill & cucumber yoghurt

Tandoori Artichoke Heart

yoghurt, green cardamom, mascarpone cheese

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

Banarasi Kofta Curry

vegetable dumplings, dates, cashew, almond & tomato sauce

Mewari Dal Tadka

trio of lentils, cumin & chilli tempering

Jeera Pulao

Naan

2020 Teusner, The Riebke Shiraz Barossa Valley, South Australia

Raspberry Kulfi

fresh raspberry, pecan brittle

2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £85 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)

Menu is offered for the whole table. Minimum order of 2 diners, maximum order of 8 diners.

15% discretionary will be added to your bill. All prices include VAT at current rate. Please speak to server for allergens information. Customers with 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.