

# DIWALI GOURMET MENU £98

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## Katori Chaat

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

NV Clasic Reserve, Hattingley Valley, England

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## Fresh Turmeric Chicken Tikka

*chicken breast, marinated with fresh turmeric, mace & cardamom*

## Griddled Scottish Scallops

*mildly spiced red lentil & curry leaf sauce,  
green apple salsa, oscietra caviar*

2024 Château Saint Baillon Rosé, Côtes de Provence, France

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## Crispy Lobster

*crispy caribbean lobster, jaggery & chilli glaze*

## Lamb Kakori

*charcoal-smoked gourmet minced lamb, charoli,  
royal awadhi spices licately spiced royal kebab*

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## Alleppey Prawn Curry

*slow cooked tender prawns, coriander seeds,  
coconut & tamarind*

## Dal Amritsari

*whole green moong lentil, garlic & cumin tempered*

## Jeera Matar Pulao

## Naan

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

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## Diwali Dessert Platter

*chef's selection of Indian sweets, crafted to celebrate the spirit of Diwali*

2024 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)

*Please speak to server for allergens information. All our dishes can contain traces of nut.  
Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.  
There could be accidental cross-contamination from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. 15% discretionary will be added to your bill. All prices include VAT at current rate.*

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## Nutty Yoghurt & Corn Kebab

*almond, panko crust*

## Tandoori Paneer Tikka

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

2024 Château Saint Baillon Rosé, Côtes de Provence, France

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## Grilled Aubergine

*tomato & chilli chutney marinade, dill & cucumber yoghurt*

## Tandoori Artichoke Heart

*marinated with yoghurt, green cardamom,  
mascarpone cheese*

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## Old Delhi Kofta Curry

*vegetable dumplings, dates, cashew,  
almond & tomato sauce*

## Dal Amritsari

*whole green moong lentil garlic & cumin tempered*

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