

7 Course Tasting Menu

£64.95 per Person

(Minimum 2 Guests)

Snacks

Selection of Amuse Bouche Courses from the kitchen.

Scallop Moilee

Seared Scallops, Clamp Moilee, Mango Chilly Salsa, Dried Shrimp and Charcoal Leaf

Meen Dakshini

Southern Spiced Monkish , Puffed Wild Black Rice, Curry Leaf Chutney

Sparkling Tea

Malai Chicken

Tender Chicken, Soft Cheese, Cardamom, Mace, Black olives and Truffle oil.

(Served with Dal Makhni and Garlic Naan)

Lamb Pulao

Grilled Lambchops, Bone Marrow Sauce and Jakhiya Potato.

(Served with Saffroni Pulao Rice)

Tender Cocunut Panna Cotta

Elaneer Payasam, Berries, Alphonso Mango Sorbet

Petit Fours

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices. Please speak to waiters if you have any special requirements.

Flight of wines (Served with 5 courses) £23.00 per person