





Welcome to unique experience of craft cocktails.
Our tasting menu cocktail's will take you to the journey which is influenced by Indian region & its beautiful culture & heritage. We select freshest of ingredients to create our own syrup, bitters and liqueurs including freshly squeezed cold pressed juices.

KUNWAR

Experience the royal treat from the north of India with Chivas 15yrs, Campari, vermouth infused with Indian spices & rose bitters.

SPICE OF NORTH-EAST

Land known for its bhut jolokia chilli (ghost pepper) & varieties of citrus fruits. Passion fruit pearls infused in Monkey 47 gin, house pineapple liqueur & ghost pepper Tincture's.

AAM

State which is known for king of fruits (Alphonso), vineyards & spicy food come together in sweet & sour note. Desi daru Mango vodka & Olmeca Altos silver tequila with fresh grape juice, Chill salt & lime.

COASTAL PARADISE

Hapusa gin, coconut, blue curacao, ginger juice, fresh coriander with kokum caviar.

KAAPI

You never say no to all-time favourite after meal South Indian filter coffee with our in-house cardamom syrup Absolut vodka & chai liqueur.

Pair with:

Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £65



Memsaab's Tasting Menu

"Culinary journey with us"

£90

Experience a culinary journey with Chef Sohan Bhandari,
a curation of his culinary heritage and signature dishes.
An ode to Indian homemakers & traditional Indian cooked food.

Rasam (VE, NF)

South Indian tomato & lentil rasam served with
mini idli & puffed pastry bites



Marwad's Raj Kachori (NF)

Spiced fried potato, trio sauce, pomegranate seed
boondi, savoury crisp, herbal jam, black lime chaat masala



Kandhari Paneer Tikka (GF, V)

Seasoned cottage cheese stuffed with prunes & pomegranate
in tomato, garlic mustard salsa

Or

Anglo Indian Chicken Chop 🍗

Madras spiced pulled chicken cutlet served with
salad & tomato raisin relish



Raspberry Sorbet (VE)



Old Delhi's Famous Lamb Curry (GF, NF)

Minced lamb curry, cumin potato, dal makhani,
steamed rice, butter naan

Or

Nadan Fish Curry (NF)

Nadan fish curry, beans poriyal, dal makhani,
steamed rice, malabar paratha

Or

Falahari Kofta Curry (VE)

Beetroot & lotus kofta curry, beans poriyal, dal tadka,
steamed rice, tandoori roti



Dark Chocolate Silk Cake

Thandai crumble, candy floss & fresh berries

Or

Kochi's Coconut Pannacotta (NF)

Coconut & black pepper panna cotta in vanilla mango
sauce & baked coconut croutons

Pair with:

Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £65

Ve - Vegan

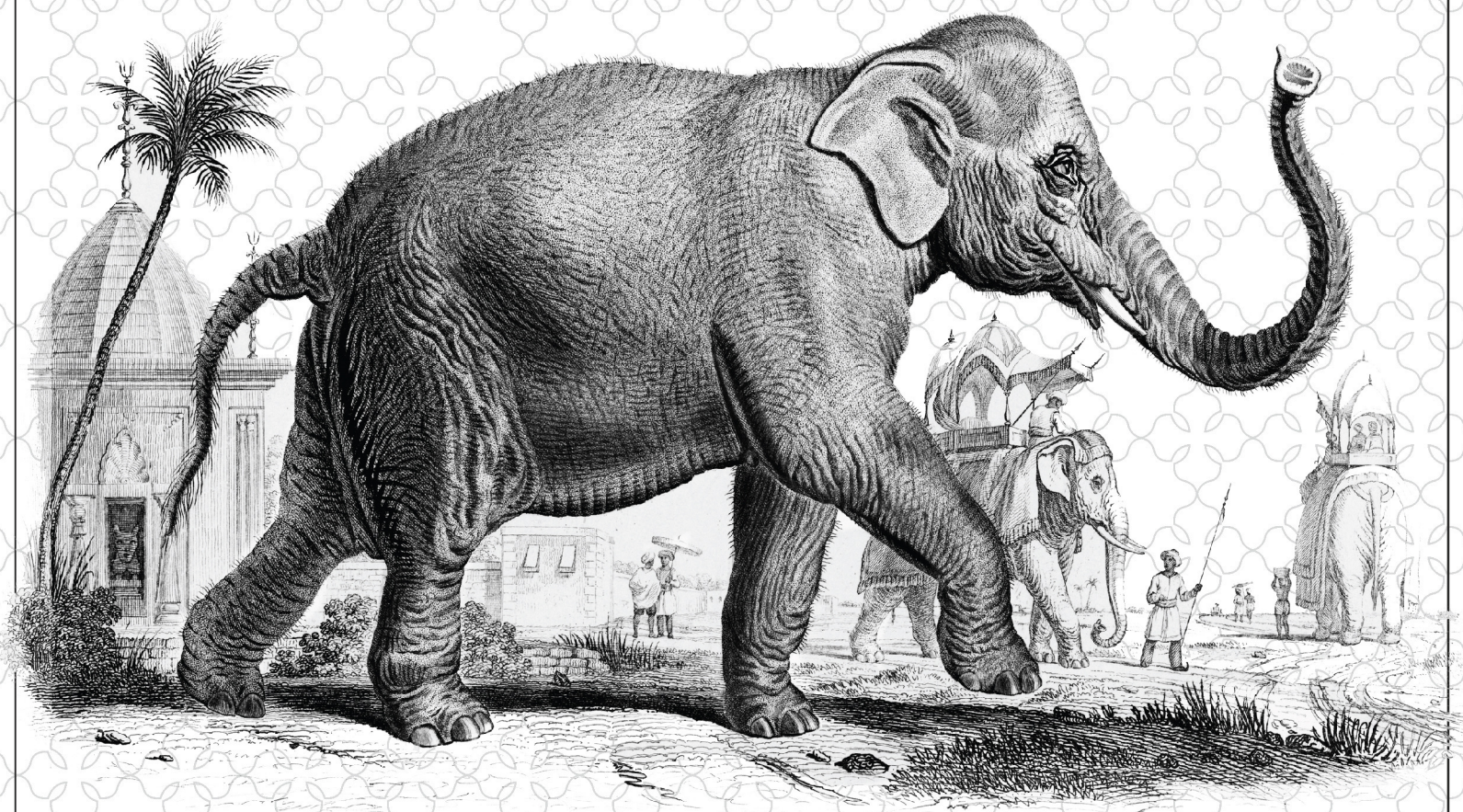
V - Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

🍲 Mild spicy



The journey continues with



✦ RESTAURANT ✦ BAR ✦ PRIVATE DINING ✦

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