

7 Course Tasting Menu (Vegetarian)

£64.95 per Person

(Minimum 2 Guests)

Snacks

Selection of Amuse Bouche Courses from the kitchen.

Raw Banana Galouti

Tawa Fry Kebabs, Crispy banana, Pickled Onions, Mint Chutney & Buttery Soft Bread.

Broccoli & Hummus

Saffron, Yellow Chili, soft cheese, Cumin, Tahini and Chickpeas.

Sparkling Tea

Lal Mirch Ka Panner

Cottage Cheese, Fennel, Brulee Fig's, Curry leaves and Coriander Chutney.

(Served with Dal Makhni and Garlic Naan)

Gobi Musallam

Roasted Cauliflower, Cashew Cream, Roasted Onions, Yoghurt & Rose water

(Served with Steam Rice)

Tender Coconut Panna Cotta

Elaneer Payasam, Berries, Alphonso Mango Sorbet

Petit Fours

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