VEGETARIAN TASTING MENU with PAIRED WINES

Street Snack

Italian Summer Truffle Shorba

Samosa Tartlet Chaat, Mint, Tamarind and Ginger
2018 Pinot Gris Réserve, Jean Claude Gueth, Alsace, France

Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut
2021 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Green Pea Khichdi, Summer Vegetables
2020 Soave Classico 'Brognolio', Cecilia Beretta, Veneto, Italy

Fruit Soda

Tandoori Celeriac and Its Mala, Moringa Oil
2018 Riesling Kabinett, Erben Thanisch, Dr. H. Thanisch, Mosel, Germany

Sealed and Baked Broad Beans and Figs Kofta in Rich Cashew Nut
and Kashmiri Saffron Korma
2016 Gevrey-Chambertin, Pierre Bourée Fils, Burgundy, France

Kesar Mango Rasmalai, Pistachio Oil
2016 Château Laville, Sauternes, France

Petit Fours

123 Per Person
Paired Wines 79 Per Person
Wine Measures: 100 ML, Dessert Measures: 70 ML

This menu is offered for the entire table only
Last order for Lunch by 1330pm and by 9:30pm for dinner

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill

Food Allergies and Intolerances:
Whilst we have strict controls in place to reduce risk of contamination,
it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.