



## **Seven course Tasting Menu - 95**

**Vegetarian - 85**

**With selected wines – 170**

### **Tasting Menu 1**

Amuse bouche, aloo tikki, tamarind & date chutney  
Smoked duck, water chestnut, mango salad  
Kataifi Prawn, mango chilli sauce  
Kerala fish moilee  
Pomegranate sorbet  
Pulled charcoal lamb  
Figs poached in red wine, assam tea and star anise

### **Tasting Menu 2 – Vegetarian**

Amuse bouche, aloo tikki, tamarind & date chutney  
Watermelon, feta, tamarind & jaggery salad  
Jaipur baby aloo  
Cauliflower 65  
Pomegranate sorbet  
Pakeezah, cottage cheese in royal creamy sauce, gold leaf  
Figs poached in red wine, assam tea and star anise

### **Tasting Menu with Selected Wines**

Taittinger Brut Reserve, NV  
Amuse bouche, aloo tikki, tamarind & date chutney  
  
Smoked duck, water chestnut, mango salad  
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch  
  
Kataifi Prawn, mango chilli sauce  
Markus Molitor Haus Klosterberg QbA Mosel Riesling 2018  
  
Kerala fish moilee  
Miraflores Cotes du Roussillon Rose Domaine Lafage 2019  
  
Pomegranate sorbet  
  
Pulled “tooni” lamb  
Feudi Salentini 125 Primitivo del Salento  
  
Figs poached in red wine, assam tea and star anise  
Valdivieso eclat Botrytis Semillon 2014

Please speak to our staff for allergen information. Dishes may contain traces of allergen/nuts despite our best efforts. Prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.