



कुटीर

Expedition Tasting Menus

Festive ~ Signature

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut  
(Gobillard, Tradition, Hautvillers, Champagne, France)

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Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle
(Trimbach, Riesling, Alsace, France)

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#### Lamb ~ Black Cumin

Tandoori chop, kachumber salad, mustard  
(Sierra Cantabria, Tempranillo, Rioja Crianza, Rioja, Spain)

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Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli
(Château Ladignac, Cru Bourgeois, Médoc, France)

OR

Sea Bass ~ Neelgiri

Pan-seared, jaggery, yoghurt rice
(Love by Léoube, Organic Rosé, Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads

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#### Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

OR

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel  
(Sauternes, Chateau Roumieu, Bordeaux, France)

### Festive ~ Vegetarian

£70pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(Gobillard, Brut Rosé, Hautvillers, Champagne, France)

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#### Cauliflower ~ Textures

Samosa, pickle, chutney  
(Russiz Superiore, Collio, Pinot Bianco, Marco Felluga, Italy)

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Morel ~ Broccoli

Wild mushroom, white turmeric, truffle
(Dourthe No 1, Sauvignon Blanc, Bordeaux, France)

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#### Paneer ~ Parcel

Cottage cheese, tomato, ground spices  
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

OR

#### Plantain ~ Korma

Raw banana, cashew, capsicum  
(Thelema, Chardonnay, Stellenbosch, Western Cape, SA)

Served with Kaali Dal, Steamed Rice & Breads

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Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

OR

Sorbet ~ Granita

Mango Passionfruit, ginger beer
(Sauternes, Chateau Roumieu, Bordeaux, France)

Festive ~ Game

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Partridge ~ Khurchan

Puff bread, pumpkin chutney, semolina  
(Gobillard, Brut Rosé, Hautvillers, Champagne, France)

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Quail ~ Buttermilk

Soya, Almond, harissa
(Mohua, Pinot Noir, Peregrine Wines, New Zealand)

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#### Venison ~ Boti Kebab

Charred, clarified butter, peanut thecha  
(Sierra Cantabria, Tempranillo, Rioja Crianza, Rioja, Spain)

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Guinea Fowl ~ Korma

Cashew, onion, clarified butter
(Humberto Canale, Malbec, Estate, Patagonia, Argentina)

OR

Duck ~ Madras

Pan-roasted breast, tamarind, curry leaf
(Château Ladignac, Cru Bourgeois, Médoc, France)

Served with Kaali Dal, Steamed Rice & Butter Naan

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#### Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

OR

#### Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

Last Order at 9:30pm (Available Nov ~ Dec 2025)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.