

मंथन

# Manthan

MAYFAIR

◇  
EASTER ~ SIGNATURE £60pp

(Add Wine Pairing £55pp)

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Venison ~ Anda Samosa

SWEET CHILLI, MINCE, EGG  
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

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Fish ~ Cafreal

SEA BASS, GOAN SPICE, BURNT GARLIC  
(Weingut Tesch, Riesling, Nahe, Germany)

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Duck ~ Seekh Kebab

PINEAPPLE, MINCE, KASHMIRI CHILLI  
(Puente de Salceda, Rioja Reserva, Tempranillo, Rioja, Spain)

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Nargisi ~ Kofta

LAMB MINCE, EGG, POTATO SALLI  
(Humberto Canale, Old Vine Malbec, Patatagonia, Argentina)

or

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Kacchi Mirch ~ Hiran

SLOW-COOKED VENISON, GREEN PEPPERCORN, FENNEL  
(De Martino, Estate, Merlot, Maipo Valley, Chile)

SERVED WITH KAALI DAL, RICE & PARATHA

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Naranghi ~ Chocolate Mousse

KUMQUAT, ORANGE, SOIL  
(Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France)

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EASTER ~ VEGETARIAN £60pp

(Add Wine Pairing £55pp)

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Samosa ~ Chaat

SOYA YOGHURT, POMEGRANATE, WHEAT CRISP  
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

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Tawe Ki ~ Arbi

COLOCASIA, RADISH, BURNT TOMATO  
(Weingut Tesch, Riesling, Nahe, Germany)

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Soya ~ Chop

GOOSEBERRY, YOGHURT, GREEN CARDAMOM  
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

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Paneer ~ Butter Masala

TOMATOES, COTTAGE CHEESE, FENUGREEK  
(Pretty Gorgeous, Rose, Languedoc-Roussillon, France)

or

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Bharli ~ Vangi

BABY EGGPLANT, POPPY SEEDS, BLACK SPICE  
(Pete's Pure, Pinot Noir, South-East Region, Australia)

SERVED WITH KAALI DAL, RICE & PARATHA

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Classical ~ Trio

BESAN LADDOO, GULAB JAMUN, SRIKHAND  
(Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.  
Prices include VAT. A discretionary service charge of 15% applies.

