



THE CINNAMON CLUB  
25<sup>TH</sup> ANNIVERSARY  
SIGNATURE TASTING MENU

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This menu has been 25 years in the making, and somehow manages the impossible art of being both OLD and NEW at the same time. Drawing on our forever ethos of telling stories of ingredients, seasons, regions and rituals , bringing new experiences for our guests and literally celebrating the best of all worlds, the following menu does just that, and more.

In the courses to follow, we interpret street hero- chaat with finest fish, take you on a journey of exploration and discovery to Sindh, Himachal, Mangalore, Orissa, Rajasthan and a lot more. On this menu, we celebrate quality produce, but also celebrate age old Indian traditions of fermentation for probiotic gut health benefits (in the Kanji) as well as in Pokhal, we pay homage to the old Odia tradition of using everything fully in an appreciation of sustainability and reducing wast



CHEF VIVEK SINGH

Group Development & Training Chef: RAKESH  
RAVINDRAN NAIR  
Operations Manager: HARI NAGARAJ  
Head Sommelier: GIOVANNI DELUCA

(V) VEGETARIAN (G) CONTAINS GLUTEN (N) CONTAINS NUTS

### SCALLOP AND TUNA CEVICHE CHAAT

Sweetest scallops and freshest sustainable tuna meet Delhi streets

### DAL PAKWAN (VG)(G)

A celebration of the people of Sindh, this hearty dish with wheat and lentils

### KING CRAB GHEE ROAST

Crab meets Chef Rakesh Nair's signature spice blend, slow-cooked in ghee

### WATERMELON KANJI (VG)

Himachali Kanji: a fermented drink served with a fresh watermelon tartare.

### PAPA PIGEON (N)(G)

*First served in 2010, when my father visited and discovered both pigeon and Pinot Noir.*

or

### CHAR-GRILLED KOKUM HALIBUT WITH CURRY LEAF & LIME

Scotch Halibut on the bone, curry leaf, lime, coriander and chilli oils

### POKHAL (VG)

*Pokhal (VG) Inspired by my time in Orissa, where fermented rice and its starchy water are tempered with green chillies and mustard seeds, and served with crisp lentil dumplings. A celebration of the sustainable cooking traditions we proudly continue at The Cinnamon Collection with our three-star sustainability status in the UK*

### CELEBRATION OF BRITISH LAMB

Three preparations: smoked saddle, seekh kebab Rajasthani red meat with missi roti

### THEKUA WITH BLUE STILTON (G)

*Chef Vivek's mother's classic Thekua served with my favourite British cheese , blue Stilton*

### WHITE CHOCOLATE & PISTACHIO KULFI (N)

White chocolate ganache, colourful dried papaya jewels, candied fennel, astringent paan oil