



SIGNATURE TASTING MENU

£95.00 per person, £175.00 with premium wines

Noon to 2pm & 5:30pm to 9:00pm

To maximise your dining experience, this menu must be ordered by each diner at your table.

Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, since 2001 we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting. Through passion, creativity and ambition we combine Indian spicing with the very best local seasonal produce, to create an offering that is constantly evolving to bring together the best of all worlds. Our commitment to seasonality, to sustainability and to developing our teams has driven all our endeavours over the last 20 plus years to bring you new and exciting experiences.

Vivek Singh

(v) Vegetarian (g) Contains gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

Vegetarian and dietary alternatives available on request.

CANAPÉ

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble, tamarind and coriander chutney (v)

APPETISER

Grilled Scottish scallop with varhadi techa spices, truffled potato and Kolhapuri sauce (g)
2021 Grüner Veltliner, Waldschütz, Kamptal, Austria

FIRST STARTER

Clove smoked Anjou pigeon, beetroot raita, pumpkin, peanuts (g)(n)
2020 Saumur Champigny Cuvée de Bruyn Vieilles Vignes, Domaine du Fondis, Anjou, Saumur, Val de Loire, France

SECOND STARTER

Tandoori Kentish lamb chop, fenugreek rarha gosht
2016 Château Haut-Chaigneau, Lalande de Pommerol, Bordeaux, France
or
BBC - Beyond Butter Chicken
2017 Le G Château Guiraud Sauterne, Bordeaux, France

REST COURSE

Dahi bhalla sorbet

FIRST MAIN

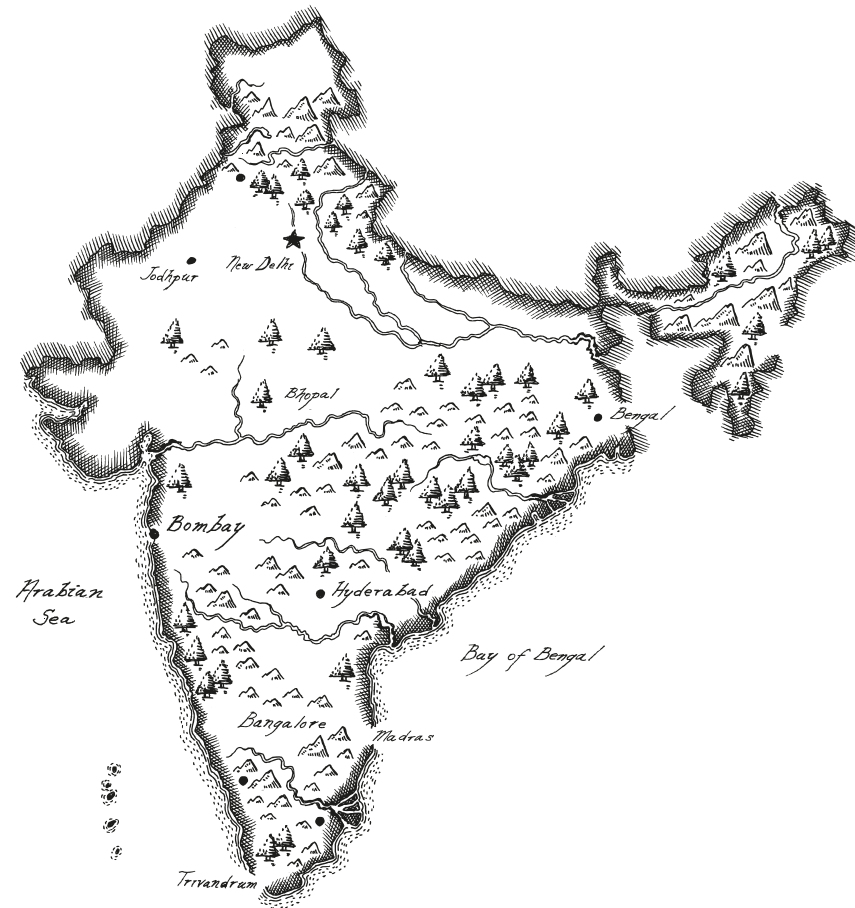
Char-grilled Obsiblu king prawns, Alleppey curry sauce
2020 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau, Germany

SECOND MAIN

Roast Balmoral Estate venison loin, rock moss and dried lime, masala mash
2017 Rosso di Contrada Marabino, Val di Noto, Sicily

DESSERT

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)
2016 Chateau Filhot, Sauternes, France



	What	When	Where	Notes
1.	Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2.	Saag	2002	Punjab	Crumble
3.	Carpaccio	2005	Bengal	Cure
4.	Moily	2001	Kerala	Broth
5.	Caviar	2020	Instagram	Nutty pop
6.	Snow	2016	Bazaar	Impossible
7.	Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8.	Escalope	2003	Hyderabad	Granite
9.	Galouti	2004	Lucknow	Need Luck Now
10.	Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11.	Pumpkin	2008	Home	Slope
12.	Smoky raita	2007	Spain	Capital Hotel
13.	Masala peanut	2015	Delhi	Ashoka Bar
14.	Wild Prawn	2016	South Australia	Sustainable
15.	Alleppey curry	2006	Backwaters	Houseboat
16.	Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17.	Black stone flower	2009	Chettinad	Autumn
18.	Masala mash	2001	Cinnamon Club	Best of both worlds
19.	Raan	2021	Mughal India	Lockdown Battersea
20.	Kulfi	2012	All over	JohoSoh



Let your life lightly dance on the edges of time
like dew on the tip of a leaf.

Rabindranath Tagore