



£70 Menu for only £45

Available from January 9th to March 31st
Sommelier wine pairing additional £65

Course 1

TRIO OF CHUTNEYS AND POPPADOMS (MUS)

Punjabi tamarind onion chutney, spiced mango chutney, carrot pickle



Course 2

CAULIFLOWER KOLIWADA (VE)

Crispy cauliflower, garlic, ajwain seeds, beetroot chutney

Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, NZ

OR

BASIL CHICKEN TIKKA (D)

Smoked chicken thigh, tandoori pineapple, green onion and tomato chutney

Soave, Campo Le Calle, DOC, ILatium Morini, Veneto, Italy

Course 3

CRISPY KEKDA (C MUS)

Soft-shell crab, garlic, pickled papaya, fennel, tomato coconut chutney

Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, France

OR

CRISPY ALOO TIKKI (VE)

Potato cakes, channa, mint chutney, gur imli chutney, salad

Primitivo Rosato, Aka, Produttori Di Manduria, Puglia, Italy

Course 4 (Served with pilau rice)

ACHARI MUSHROOM TIKKA (VE, MUS)

Smoked achari mushrooms, peppers, onions, masala sauce

Beaujolais, Domine de la Couvette France

OR

SEABREAM FILLET (D MUS)

Pan-fried fillet of sea bream, coconut chutney, green mango curry

Sancerre Blanc, Moulin les Lys, Domaine Reverdy Ducroux, Loire, France

OR

DELHI BUTTER CHICKEN (D)

Smoked chicken thigh, tomato, fenugreek, garam masala

Chardonnay, Los Arboles, Manos Negras, Mendoza, Argentina

Course 5

GULAB JAMUN (G D N)

Spongy dumpling, vanilla ice cream

Coteaux du Layon, Carte d'Or, Domaine des Baumard, Loire, France

OR

Trio of Sorbet (VE)

Refreshing raspberry, basil, strawberry & champagne

Coteaux du Layon, Carte d'Or, Domaine des Baumard, Loire, France