

MINTROOM®

A contemporary fine-dining vegan tasting menu

An elegant exploration of Indian flavours reimaged through modern technique and global culinary influence. Seasonal, refined, and thoughtfully composed across five courses.

£50

Tree Hucker Awakens

Achari Tofu & Vegan Cheese Vol-au-vent

Delicate puff pastry encasing achari-spiced tofu and cultured vegan cheese, finished with subtle acidity and warm pickling aromatics.

Roots & Shoots (*Choice of One*)

Rajma Savoury Candy

Crisp kidney bean bonbons with cumin-infused mango salsa and translucent sago crisps.

OR

Dharti-ki-Kumbh

Charred tandoori portobello layered with truffle-scented spiced jackfruit, chaatpatta emulsion, chilli-apple slaw, and black olive crisp.

Plant-Forward Symphony (*Choice of One*)

Patta Courgette Roulade

Grilled courgette rolled around garam masala vegetables, butternut squash purée, nutty tomato jus, crispy okra, and pickled shallots.

OR

Kola Urundai

Silken lentil dumplings served with steamed rice cake, coconut curry, spinach and toasted cashew pakoda, chilli-garlic gel.

Accompanied by lasooni lentils, artisan roti, and steamed rice or makai-mutter pulao.

Nature's Indulgence

Cherry Rava Bath Tart

Cardamom-perfumed semolina and cherry tart with blackcurrant sorbet and wild berry pearls.

Vegan Confection

Kaju-Pista Kethli

Hand-rolled cashew and pistachio fudge, sliced into refined pinwheels for a graceful finale.