

TOUR OF INDIA TASTING MENU

Let us take you on a culinary tour of our south Asian subcontinent.

Exploring the blend of spices, flavors and creative cooking techniques representing the cities and cultures straight to your plate, Experience the regions by Navigating through our Tour of India Tasting menu created by our Executive Chef Sureshraj Dhanaba.

Indian Street chat

Pani poori with Tamarind jui and Samosa chat
Laurent Perrier Brut Champagne 100ml

Chatpatta Paneer

Tandoori Cottage Cheese, sundried tomato with chili and olives
Tierra Unoaked Chardonnay, central valley, Chile 75ml

Muyal Dosa

Rice Pancake (kal Dosa) topped with spiced Rabbit meat and fried Quail Egg
Flagstone word of mouth Viognier from Western cape 75ml

Nimbhu Machli

Tandoori Grilled Monkfish with black salt, Caviar and Apple Cheddar Smoke
Pulpo Albarino rais baixas pagos del rey from Spain 75ml

Kuchi Ice

Melon & Mint

Laal Mass

4oz Roasted Lamb rump served with Laal mass sauce, Potato Bartha and Garlic Spinach
Don Jacob Rioja Reserve, Bodegas corral Spain 150ml

Accompaniments

Saag Paneer, Tomato Pappu, Coconut Rice and Indian Breads

Frini Pudding

Mango rice pudding with Dates & Ginger Compoth
Garonnelles sauternes from France 50ml

£60.00 per person

Wine Flight £30.00 per person



Tasting Menu available for a minimum of two persons or more.
Full allergens list available, please ask waiting staff for a copy.
A 12.5% discretionary service charge will be added to your bill.

TO BEGIN

Kashmiri Lamb 12

Free Range Lamb Chops, Alkanet Root,
tandoor Spices, Raw Papaya and
Mushroom Pickle

Hara Murgh 10

Chicken Breast, Cream Cheese, Fresh Basil,
Coriander and Green pepper

Nimbu Machar 11

Tandoori Grilled Monk Fish, Lemon grass,
lime leaves and sour cream

Duck Seekh 10

Minced Duck mixed peppers with
Dry ginger, Caramelized orange

Lasooni Jhinga 12

Freshwater King Prawn, Black Garlic,
lemon Pepper, hung yoghurt

Muyal Dosa 11

Rice pancake (kal Dosa) topped with
Minced Rabbit and Fried Quail Egg

Til Aloo 9

Spicy potato tikki with sesame seed,
fig and mango chutney

Subji Ka Kazana 8

Tandoor grilled Romanesco Broccoli,
Baby Corn, Mushroom, Courgetti and
Roast Pepper Chutney

Onion & Spinach Bhaji 8

Deep Fried Spinach, Onion, Chili,
Peppers and Gram Flour Fritters
with Tamarind Chutney

Chatpatta Paneer 9

Tandoori Cottage Cheese, sundried tomato
with chili and olives

Seafood Platter for Two 36

Monk fish, King Prawns and soft-shell crab
and lobster varuval

Meat Platter for Two 26

Hara Murgh, Lamb Chops, Duck Galoti
and Monk Fish

Kekada 11

Deep-fried Soft-shell crab with kafir lime, Crab cake
and Red pepper Chutney



TO FOLLOW

Singi Yera 32

A South Indian Style Lobster meat cooked with Creamy Curry leaves sauce served with Idiyappam

Prawn Moilee 22

Freshwater King Prawn, Coconut milk, Kokum, curry leaves

Chappa Pulusu 20

Catch of the day fish fillet, Andhra style tangy Tomato Sauce, Roe fish caviar

Battakh Chettinad 22

Free-Range braised Duck breast, South Indian sauce made with 18 spices and Bombay Potato.

Laal mass 20

6 oz lamb rump, slow cooked laal mass sauce with rich tomato, served garlic spinach and spiced tapioca

Nalli Korma 21

Wiltshire Lamb Shank slow cooked over six hours with Onion, green chili, cashew, Cardamom and Ratan jot

Mint Room Butter Chicken 17

Tandoori Chicken breast cooked in a rich Punjabi-style sauce with Tomato, Fenugreek and Cream

Murgh Kali Mirchi 16

Spring Chicken with red onion, Tomato crushed black pepper

Lamb Kadai 17

Tender Diced Lamb with Bell peppers, Onion and Tomato.

Saag ghost 17

Slow cook dices lamb cooked with spinach onion ginger, garlic

Lobster Biryani 26

Lobster meat cooked with basmati rice, chef special house spices with onion, tomato and sultanas

Kid Goat Biryani 18

Hyderabadi style Basmati Rice cooked with kid goat meat served with Rogan Josh Sauce and Seasonal Raita

Chicken Dum Biryani 16

Hyderabadi style Basmati Rice cooked with tender Chicken, served with a Rogan Josh Sauce and Seasonal Raita

Palak Paneer 14

Chunky Indian Cheese cooked in Onion, spinach, Cumin, Chili and house spices

Kofta 14

Baby green jackfruit and Raw banana dumpling in tangy coconut sauce.



VEGETABLE SIDES

Poriyal 6.50

Seasonal Vegetables, green chili, Ginger, fresh grated coconut

Angoori Aloo 5.50

Baby Potatoes tossed with Fresh Grapes and fresh coriander

Tarka Dhal 5.50

Toor Dhal tampered with Fresh Tomatoes, Jeera, Cumin and Garlic

Bhindi chole 6.50

Fresh Okra and Chickpea tossed with Onion, Tomato and Ground Spices.

Ennai Khatrikai 7.50

Baby aubergine simmered with tangy tomato

Mint Room Salad 4.50

Seasonal Raitha 2.50

RICE AND BREADS

Basmati Rice 3.00

Coconut Rice 3.50

Mushroom Pilau 3.50

Kal Dosa / Idiyappam 3.00

Malabar Ghee Paratha 3.00

Naan / Roti 3.00

Peshwari / Garlic Naan 3.50

Keema naan 4.50

VEGAN MENU & GLUTEN FREE

TO BEGIN

Subji Ka Kazana 8

Tandoor grilled Romanesco Broccoli, Baby Corn, Mushroom, Courgetti and Roast Pepper Chutney

Til Aloo 9

Spicy potato tikki with sesame seed, fig and mango

Onion & Spinach Bhaji 8

Deep fried Spinach, Onion, Chili, Peppers and Gram Flour Fritters

TO FOLLOW

Veg Biryani 14

Basmati Rice cooked with Seasonal Vegetables, Fresh Mint, Cloves, Cardamom and served with Tarka Dhal

Kofta 14

Baby green jackfruit and raw banana dumpling in tangy coconut sauce.

Ennai Khatrikai 7.50

Baby Aubergine simmered with tangy tomato sauce

Angoori Aloo 5.50

Baby Potatoes tossed with Fresh Grapes, Pomegranate, Onion and Fresh Coriander

Tarka Dhal 5.50

Toor Dhal tampered with Fresh Tomatoes, Jeera, Cumin and Garlic

Bhindi chole 6.50

Fresh okra and chickpea tossed with Onion, Tomato and Ground Spices