

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

