

PREMIUM TASTING MENU (for the whole table)

Sindhi aloo tuk chaat
spiced jersey potatoes, tamarind & dates

Vegetable rissois
peri peri sauce G

Banjara chicken tikka
chargrilled chicken supreme, spicy herb marinade, mint sauce D

Spice crusted king fish
tamarind, coriander seeds, cumin, ginger, fennel & chili F

Tandoori prawn tikka
chargrilled jumbo prawns, yogurt, green pepper, coriander & lime marinade, mint sauce D

Chicken biryani
chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D

Dhaniwal gosht
mild spiced diced lamb, coriander and mace D

Raw jackfruit and heirloom carrot sukke
roasted spices, lime & desiccated coconut

Frizzled okra

Malabar paratha
soft refined flour layered bread G DE

Tomato and cucumber raita
Cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Ajmeeri coconut mousse burfi
evaporated milk, dry fruit & nuts, coconut cream D N

Tea/coffee

£89.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

‘PREMIUM’ WINE PAIRING £142.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

‘PRESTIGE’ WINE PAIRING £130.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

PRESTIGE VEGETARIAN MENU (for the whole table)

Spiced green apple & chukandar galouti
mughlai paratha crust, Gooseberry salsa D G N

Artichoke chilli fry
crispy sliced artichoke hearts tossed with, green chilies and curry leaves

Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam D

Tandoori broccoli
Tahini yogurt D

Bombay potato & green peas roast
baby potatoes & green peas pan roasted with chilli, garlic & spices

Kadhahi gobi shimla mirch
cauliflower florets, colored pepper & pounded spices

Dal makhani
lentils cooked over charcoal with cream, butter & spices D

Saffron pulao
steamed basmati rice laced with aromatic saffron & ghee D

Garlic naan
tandoor baked plain bread with garlic G D

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

Tea/coffee

PRESTIGE NON-VEGETARIAN MENU (for the whole table)

Spiced green apple & chukandar galouti
mughlai paratha crust, Gooseberry salsa D G N

Shrimps kempu bezule
spicy battered shrimps tossed with green chilli splits C

Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam D

Chicken and thyme kebab
chargrilled chicken supreme, soft cream cheese, thyme & cardamom, mint sauce D

Shekhawati tawa murgh
pan roasted chicken thigh meat, yogurt, roasted fragrant spices D

Kadhahi gobi shimla mirch
cauliflower florets, colored pepper & pounded spices

Dal makhani
lentils cooked over charcoal with cream, butter & spices D

Saffron pulao
steamed basmati rice laced with aromatic saffron & ghee D

Garlic naan
tandoor baked plain bread with garlic G D

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

Tea/coffee

£79.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

‘PREMIUM’ WINE PAIRING £142.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

‘PRESTIGE’ WINE PAIRING £130.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

Prices include VAT and all charges. We have a no tipping policy

* Denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy