

Prestige menu - £79 PER PERSON
with wine pairing – £130 PER PERSON

Coin papudoms with mango chutney

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Jackfruit and cheddar cheese tikki
plum sauce

Tandoori chicken tikka
Mint sauce

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Sea trout peri peri
Wild trout, bell pepper, garlic & peri peri F

Smoked laal maas
smoked lamb leg meat, garlic, chillies, cloves and yogurt D

Cauliflower, fenugreek and green peas masala
cauliflower florets, fenugreek leaves, garden peas cooked in a tangy masala blend

Crispy fried okra

Vegetable biryani
mixed vegetables cooked with spices & layered with basmati rice, fried onions, fresh coriander

Moong dal tadka
yellow moong lentils tempered with mustard cumin & garlic D MUS

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

Butter naan/ tandoori paratha

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Mango fig kulfi G D

Gulab jamun
made with flour, milk solids & soaked on rose sugar syrup

Premium menu - £89 PER PERSON

with wine pairing – £142 PER PERSON

Coin papudoms with mango chutney

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Achari chicken tikka

chargrilled corn fed chicken supreme, marinated in pickling spices

Pepper shrimps

crispy fried prawns tossed in a fiery pepper masala C

Raw jackfruit tikki

plum sauce

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Kovalam fish curry

baby shallots, coconut, tamarind and spices F

Kerala lamb roast

cubes of lamb roasted with tomato, curry leaves, shallots ginger and Syrian catholic Kerala

Paneer khatta pyaaz

Cottage cheese cooked in a special blend of spices & pickled shallots D

Dal makhani

lentils cooked over charcoal with cream, butter & spices

Tandoori paratha, Malabar paratha

Lemon rice/ steamed rice

Kachumber salad

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Fruit falooda

Mango fig kulfi, tooty fruity, mango jelly, wild basil seeds, reduced milk & rice vermicelli D

Exclusive menu - £109 PER PERSON

with wine pairing – £168 PER PERSON

Coin papudoms with mango chutney

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Tandoori chicken tikka

chargrilled chicken thigh meat, marinated in traditional tandoor spices

Ajwaini jhinga

chargrilled prawns marinated in yogurt, cumin and carom seeds and spices

Palak patta chaat

Gram flour coated baby spinach with chutneys of tamarind, mint and sweetened yogurt

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Nalli lamb roganjosh

braised lamb shank cooked in aromatic spices & saffron

Chicken biryani

supreme chicken cooked with spices and layered with basmati rice, fried onions, fresh coriander

Bombay potato roast

baby potatoes pan roasted with chilli, garlic & spices

Dal makhani

lentils cooked over charcoal with cream, butter & spices

Mint paratha

Tandoor baked whole wheat bread with mint

Garlic naan

Tandoor baked bread with garlic

Steamed rice

Tomato cucumber raita

cumin, chilli & pepper infused yogurt with tomatoes & cucumber

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Malai fig kulfi G D

Golden Apricot kheer D

Chocolate cherry blossom D N