

- TASTING MENU -

Asparagus green with southern pachdi,
onion pakora and tamarind chutney

Organic Sauvignon Blanc 2017 Chile

Grilled duck mince seekh kabab with star-anise,
studded with bell peppers

Pinot Noir "Le Versant" 2015 France

Roasted morsels of guinea fowl breast in
achari fennel, kalonji and mustard

Barbera "Le Croci" 2014 Italy

Black tiger prawns in spiced hung yoghurt marination,
grilled over charcoal

Albarino "Orballo" 2016 Spain

Popular chicken tikka dish in rich tomato gravy,
butter chicken, basmati, and selection of Indian breads

Cotes Du Rhone 2016 France

or

Keralan fish curry in coastal based spices, coconut,
mustard and curry leaves, basmati, and selection of Indian breads

Semillon Nieto 2014 Argentina

Textures of Indian sweets, saffron shreekhand,
carrot halwa, and bengali rasgulla

Late Harvest Sauvignon Blanc Emiliana 2014 Chile

45 per person

75 per person - paired with wines

Please speak to your server for allergen information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Shots may be found in game dishes. All our wines are served in 125ml and dessert wine in 75ml.
Prices include VAT. A discretionary service charge of 12.5% will be added.