

M A T S Y A



Contemporary Indian Dining

HIMADRI

The northern most range called Great Himalayas, the heart of mystical journeys;

our special

7 Course Tasting Menu £ 59.99

Choose one item from each course

NIBBLETS

TRIO OF BOMBAY PANI PURI
RAW GREEN CRUDITTE SALAD

✱

SOUPS

THE GREAT INDIAN ROPE TRICK
MOREL, WILD MUSHROOM AND ALMOND
SHORBA

✱

TAWAS

SOUNF WALLE SCALLOPS
GOAN CRISPY CALAMARI
GREEN PEAS HOT SAMS

SALADS

FENUGREEK LEAVES AND ARAGULLA SALAD
CITRUS, ROCKET AND KASUNDHI SALAD

✱

GRILLS

SONDHIA
NAMAK MANDI LAMB CHOP
RAJMA GALOUTI

✱

MAINS

GIN MATSYA SALMON
MY UNCLE VEGETABLE STEW
DUM MASALA QUAIL SERVED WITH BREAD OR RICE
LAMB HARISSA WITH KASHMIRI NAAN

✱

DESSERTS

GULAB MONK
EXPRESSO RASAGULLAS, PEANUT 'CHIKKI'
BAADSHA FALOODA
RICE PUDDING, WINE POACHED PEARS, GINGER CUMBLE

Digestif: CHOCOLATE PAAN

We recommend 'Di Lenardo Pinot Grigio Monovitigno' - a dry and textural **Pinot Grigio** from North Eastern Italy with pear and honeysuckle aromas, to complement this meal. You could also try a glass of **DV by Château Doisy-Védrières**, sauternes to accompany your dessert

Allergy & Intolerance Advice

If you have a food allergy or special dietary requirements please inform a member of the hospitality team.

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill