



Seven course Tasting Menu - 95

Vegetarian - 85

With selected wines – 170

Tasting Menu 1

Amuse bouche, aloo tikki, tamarind & date chutney
Smoked duck, water chestnut, mango salad
Kataifi Prawn, mango chilli sauce
Kerala fish moilee
Pomegranate sorbet
Pulled charcoal lamb
Figs poached in red wine, assam tea and star anise

Tasting Menu 2 – Vegetarian

Amuse bouche, aloo tikki, tamarind & date chutney
Watermelon, feta, tamarind & jaggery salad
Jaipur baby aloo
Cauliflower 65
Pomegranate sorbet
Pakeezah, cottage cheese in royal creamy sauce, gold leaf
Figs poached in red wine, assam tea and star anise

Tasting Menu with Selected Wines

Taittinger Brut Reserve, NV
Amuse bouche, aloo tikki, tamarind & date chutney

Smoked duck, water chestnut, mango salad
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch

Kataifi Prawn, mango chilli sauce
Markus Molitor Haus Klosterberg QbA Mosel Riesling 2018

Kerala fish moilee
Miraflors Cotes du Roussillon Rose Domaine Lafage 2019

Pomegranate sorbet

Pulled “tooni” lamb
Feudi Salentini 125 Primitivo del Salento

Figs poached in red wine, assam tea and star anise
Valdivieso eclat Botrytis Semillon 2014

Please speak to our staff for allergen information. Dishes may contain traces of allergen/nuts despite our best efforts. Prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.