



Tasting Menus

Signature ~ Expedition

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

Prawns ~ Masala

Roscoff onion coconut, sesame, peanut

(Canard Duchêne, Cuvée Léonie, Rosé, Champagne, France)

Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(Blank Canvas, *Grüner Veltliner*, Marlborough, NZ)

Lamb ~ Black Cumin

Tandoori chop, quinoa salad, mustard

(Ramon Bilbao, *Tempranillo*, Limited Edition, Rioja, Spain)

Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

(Château Ladignac, Cru Bourgeois, Médoc, France)

or

Duck ~ Madras

Pan-roasted breast, tamarind, curry leaf

(Botromagno, *Primitivo*, Puglia, Italy)

Served with Tadka Dal, Steamed Rice & Breads

Chocolate ~ Hibiscus

Meringue, coconut, crumble

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

or

Pineapple ~ Coconut

Sous vide, pink pepper, caramel

(Sauternes, Chateau Roumieu, Bordeaux, France)

Vegetarian ~ Expedition

£70pp (Add Wine Pairing £55pp)

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

(Canard Duchêne, Cuvée Léonie, Rosé, Champagne, France)

Cauliflower ~ Textures

Samosa, pickle, chutney

(Muré, *Pinot Blanc*, Organic, Alsace, France)

Morel ~ Gooseberry

Wild mushroom, white turmeric, papad

(Dourthe No 1, *Sauvignon Blanc*, Bordeaux, France)

Paneer ~ Parcel

Cottage cheese, vine tomato, ground spices

(Gavi di Gavi, Cristina Ascheri, *Cortese*, Piemonte, Italy)

or

Aubergine ~ Salan

Peanut, sesame, curry leaf

(Margnat Renaissance Rose, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

Raspberry ~ Malai

Lime, vanilla, chocolate

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

or

Cassata ~ Mango

Pink peppercorn, pistachio, cranberry

(Sauternes, Chateau Roumieu, Bordeaux, France)

Last Order at 9:30pm

Jaltarang ~ Expedition

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

Soft Shell Crab ~ Tellicherry

Crab meat, pepper, tomato

(Canard Duchêne, Cuvée Léonie, Rosé, Champagne, France)

Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(Blank Canvas, *Grüner Veltliner*, Marlborough, NZ)

Lobster ~ Idli

Steamed rice lentil cake, stew, chutney

(Mantina, Tselepos, *Moschofilera*, Arcadia, Greece)

Jheenga ~ Moilee

Wild jumbo prawn, coconut, curry leaf

(Cameleon, Domaine Bousquet, *Chardonnay*, *Torrantes*, Mendoza, Argentina)

or

Stone Bass ~ Kokum

Pan-seared fish, Kerala sauce, fenugreek

(Margnat Renaissance Rose, Cote de Provence, France)

Served with Tadka Dal & Steamed Rice

Chocolate ~ Hibiscus

Meringue, coconut, crumble

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

or

Pineapple ~ Coconut

Sous vide, pink pepper, caramel

(Sauternes, Chateau Roumieu, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.