

मंथन

# Manthan

M A Y F A I R

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VALENTINE'S SIGNATURE £60pp  
(Add Wine Pairing £55pp)

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**Scallops Amritsari**

GRAM FLOUR, CAROM SEED, RAW MANGO  
(Jacquart, Mosaique Signature, Brut, Reims, Champagne, France)

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**Cafreal Machhi**

SEA BASS, GOAN SPICE, BURNT TOMATO  
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

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**Tulsi Chicken**

BASIL, PHILADELPHIA, SPROUT SALAD  
(Ramon Bilbao, Tempranillo, Reserva, Rioja, Spain)

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**Jheenga Mangalore**

PINK PRAWNS, COCONUT, TAMARIND  
(Wingut Tesch, Riesling, Nahe, Germany)

Or

**Jaffna Lamb**

CURRY LEAF, BLACK PEPPER, WHOLE SPICES  
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

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VALENTINE'S VEGETARIAN £55pp  
(Add Wine Pairing £55pp)

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**Ram Laddoo**

YELLOW LENTIL, DATE, RADDISH  
(Jacquart, Mosaique Signature, Brut, Reims, Champagne, France)

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**Beetroot Cutlet**

PEANUT, PACHADI, VANILLA  
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

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**Paneer Tikka**

RAW MANGO, CORN CHAAT, MINT  
(Cannonball, Chardonnay, California, USA)

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**Jackfruit Kurma**

POPPY SEED, BLACK PEPPER, COCONUT MILK  
(Whispering Angel, Rose, Chateau D'Esclans, France)

Or

**Plantain Kofta**

FENUGREEK, CASHEW, BLACK CUMIN  
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

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**Narangi Chocolate**

KUMQUAT, BERRIES, CHOCOLATE SOIL  
(Quinto Do Crasto Ruby Port, Portugal)

Or

**Classical Trio**

BESAN LADDOO, GULAB JAMUN, SRIKHAND  
(Sauternes Les Garonelles, Lucien Lurton, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 13% applies.

