

TASTING MENU

VEGETARIAN £45/PER PERSON

ASSORTED POPPADUMS BASKET

Served with Mango & Green Chutnies

SWEET POTATO & KALE CHAAT (D, SU)

Refreshing chaat Made with Sweet Potato, Crispy Kale & Yoghurt

MASALA GRILLED BROCOLLI (D)

Served with Tangy Raw Mango Yoghurt

QUINOA & BEETROOT TIKKI

Crispy Patties Made with Quinoa & Beetroot Served with Turmeric-Tempered Yoghurt

SORBET

Lime or Mango Sorbet

PANEER MAKHANWALA

Soft Cottage Cheese Cubes Cooked In A Rich And Creamy Tomato Sauce With Cashew Nuts And Butter.

OR

KHATTE MEETHE BAINGAN

Baby Aubergines Cooked In A Sweet And Sour Onion-Tomato Masala With A Touch Of Tamarind.

BROWNIE & VANILLA ICE CREAM

Warm Brownie served with Vanilla Icecream

OR

KAALA JAMUN

Milk solids balls, deep fried and soaked in Sugar syrup, and coconut powder

ALL MAINS SERVED WITH RICE & NAAN/ROTI FOR THE TABLE ALONG WITH SIDES OF DAL MAHARANI AND JAKHIYA GARLIC ALOO

TASTING MENU

NON-VEGETARIAN £55/PER PERSON

ASSORTED POPPADUMS BASKET

Served with Mango & Green Chutnies

SWEET POTATO & KALE CHAAT (D, SU)

Refreshing chaat Made with Sweet Potato, Crispy Kale & Yoghurt

GRILLED TIGER PRAWN

Juicy Wild Tiger Prawns Marinated In Kasundi, Black Pepper, Chili, Ginger, And Garlic.

QUAIL & GUINEAFOWLS SEEKH KEBABS

Guinea fowl leg & Quail minced Served With Bhangjeera & peanut Chutney, Sirka Pyaaz

SORBET

Lime or Mango Sorbet

WILD BOAR

Tender Wild Boar Meat Marinated In Toddy Vinegar And Goan Spices, Slow-Cooked For A Rich And Robust Flavour.

OR

BHANGJEERA CHICKEN

Tender Chicken Thighs Cooked With Aromatic Bhangjeera Spices, Onion, Tomato, cashew nut and A Hint Of Perilla Seed.

BROWNIE & VANILLA ICE CREAM

Warm Brownie served with Vanilla Icecream

OR

KAALA JAMUN

Milk solids balls, deep fried and soaked in Sugar syrup, and coconut powder

ALL MAINS SERVED WITH RICE & NAAN/ROTI FOR THE TABLE ALONG WITH SIDES OF DAL MAHARANI AND JAKHIYA GARLIC ALOO