



KOYAL

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INDIAN DINING

TASTING MENU

VEGETARIAN £45

WINE PAIRING £35

(EACH WINE GLASS IS 100 ML & DESSERT WINE 50 ML)

ASSORTED POPPADUMS BASKET

Served with Mango & Green Chutney

SWEET POTATO & KALE CHAAT (D, SU)

Refreshing chaat Made with Sweet Potato, Crispy Kale & Yoghurt

PINOT GRIGIO, RUBICONE 2023, EMILIA ROMAGNA, ITALY

MASALA GRILLED BROCOLLI (D)

Served with Tangy Raw Mango Yoghurt

CHARDONNAY, ANDELUNA 1300, MENDOZA 2023, ARGENTINA

QUINOA & BEETROOT TIKKI

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

VINA ECHEVERRIA, RESERVA, VALLE DE CURICO, CABERNET SAUVIGNON, 2022 CHILE

SORBET

Lime or Mango Sorbet

PANEER MAKHANWALA

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

CHENIN BLANC, SULA VINEYARDS 2023, NASHIK, INDIA

OR

KHATTE MEETHE BAINGAN

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

MERLOT, VALLE CENTRAL, VELLAS 2023, CENTRAL VALLEY, CHILE

BROWNIE & VANILLA ICE CREAM

Warm Brownie served with Vanilla Icecream

MUSCAT DE BEAUMES-DE-VENISE WINE

OR

KAALA JAMUN

Milk Solids, deep fried and soaked in Sugar syrup, Coconut

D - Dairy, M - Mustard, Su - Sulphur, G - Gluten, Cr - Crustacean, N - Nuts, F - Fish (ASK YOUR SERVER SOME ITEMS CAN BE DONE WITHOUT ANY ALLERGENS) THANK YOU.

"Food prepared in our restaurant may contain the allergen due to cross-contamination even after extra care, if you have any serious issues with above allergen kindly do not consume our food"

NON-VEGETARIAN £55
WINE PAIRING £35
(EACH WINE GLASS IS 100 ML & DESSERT WINE 50 ML)

ASSORTED POPPADUMS BASKET
Served with Mango & Green Chutnies

SWEET POTATO & KALE CHAAT (D, SU)

Refreshing chaat Made with Sweet Potato, Crispy Kale & Yoghurt
PINOT GRIGIO, RUBICONE 2023, EMILIA ROMAGNA, ITALY

GRILLED TIGER PRAWN (CR,M,D)

Juicy Wild Tiger Prawns Marinated In Kasundi, Black Pepper, Chili, Ginger, And Garlic.
CHENIN BLANC, SULA VINEYARDS 2023, NASHIK, INDIA

QUAIL & GUINEAFOWLS SEEKH KEBABS (D)

Guinea fowl leg & Quail minced, Apple Murabba, Green Chutney
MERLOT, VALLE CENTRAL, VELLAS 2023, CENTRAL VALLEY, CHILE

SORBET

Lime or Mango Sorbet

WILD BOAR

Wild Boar Shoulder, Toddy Vinegar & Goan Spices.
SHIRAZ, SULA VINEYARDS 2023, NASHIK, INDIA

OR

BHANGJEERA CHICKEN (N)

Tender Chicken Thighs, Bhangjeera (Perilla Seeds), Cashew Nuts, Onion & Tomato,

CHARDONNAY, ANDELUNA 1300, MENDOZA 2023, ARGENTINA

BROWNIE & VANILLA ICE CREAM

Warm Brownie served with Vanilla Icecream

MUSCAT DE BEAUMES-DE-VENISE WINE

OR

KAALA JAMUN

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

MUSCAT DE BEAUMES-DE-VENISE WINE

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

"The Game Meat (Venison & Wild Boar) may contain shot & bone, although we have taken every care to ensure these have been removed."