

# TASTING MENU

*Not Available on Friday and Saturday Evening*

VEGETARIAN £45 | WINE PAIRING £35

*(Each Wine Glass Is 100ml & Dessert Wine 50ml)*

## ASSORTED POPPADUMS BASKET

Served With Mango & Green Chutney

### COURSE 1

#### SWEET POTATO & KALE CHAAT (D, SU)

Refreshing Chaat Made With Sweet Potato, Crispy Kale & Yoghurt

Chenin Blanc, Sula Vineyards 2023, Nasik, India 100ml

### COURSE 2

#### QUINOA & BEETROOT TIKKI

Chile Crispy Patties Made With Quinoa & Beetroot Served With Turmeric-Tempered Yoghurt

Pinotage, Wild Garden 2022, Cape Coast, South Africa 100ml

### COURSE 3

#### TANDOORI BROCCOLI (D)

Served With Tangy Raw Mango Yoghurt

Viognier, Swartland Winery 2021, Western Cape, South Africa 100ml

### COURSE 4

#### LIME SORBET

### COURSE 5

#### PANEER MAKHANWALA

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

Pinotage, Wild Garden 2022, Cape Coast, South Africa 100ml

Or

#### KHATTE MEETHE BAINGAN

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

Negroamaro, Il Pumo, San Marzano 2024, Puglia, Italy 100ml

Or

#### EXOTIC MUSHROOM & JACKFRUIT BIRYANI (N)

Basmati Rice, Onion, Tomato, Fried Onions, Cashew Nuts Masala

Viognier, Swartland Winery 2021, Western Cape, South Africa 100ml

### COURSE 6

#### BROWNIE & VANILLA ICE CREAM

Warm Brownie Served With Vanilla Ice Cream

Muscat De Beumes-De-Venise Wine 50ml

Or

#### PISTACHIO KULFI

A Traditional Rich Indian Ice-Cream With A Special Blend Of Pistachio and Rose Petal

Muscat De Beumes-De-Venise Wine 50ml



# TASTING MENU

Served For Table

NON-VEGETARIAN £55 | WINE PAIRING £35

(Each Wine Glass Is 100ml & Dessert Wine  
50ml)

## ASSORTED POPPADUMS BASKET

Served With Mango & Green Chutney

### COURSE 1

#### GRILLED TIGER PRAWN<sup>(CR, M, D)</sup>

Juicy Wild Tiger Prawns Marinated In Kasundi, Black Pepper, Chili, Ginger, Garlic  
Grenache Gris, Les Sardines 2024, Domaine Lafage, Roussillon, France 100ml

### COURSE 2

#### CHICKEN LOLLIPOP

Chicken Nibbles, Chilli Garlic & Tomato Chutney, Curry Leaf  
Shiraz, Sula Vineyards 2023, Nasik, India 100ml

### COURSE 3

#### PULLED DUCK CHETTINAD

Negroamaro, Il Pumo, San Marzano 2024, Pugli, Italy 100ml

### COURSE 4

#### LIME SORBET

### COURSE 5

#### METHI CHICKEN<sup>(D,N)</sup>

Chicken Breast, Fresh Fenugreek, Cashew Nut Masala  
Chenin Blanc, Sula Vineyards 2023, Nasik, India 100ml

Or

#### COASTAL LAMB CURRY

Costal Spices, Curry Leaves, Poppy Seeds  
Negroamaro, Il Pumo, San Marzano 2024, Puglia, Italy 100ml

Or

#### WILD BOAR

Wild Boar Shoulder, Toddy Vinegar & Goan Spices.  
Malbec 'Alto Molino', 2022, Mendoza, Argentina 100ml

### COURSE 6

#### BROWNIE & VANILLA ICE CREAM

Warm Brownie Served With Vanilla Ice Cream  
Muscat De Beaumes-De-Venise Wine 50ml

Or

#### PISTACHIO KULFI

A Traditional Rich Indian Ice-Cream With A Special Blend Of Pistachio and Rose Petal  
Muscat De Beaumes-De-Venise Wine 50ml

